



ORALIS PRIVATE DINING

Redefining Fine Dining

Fine dining begins long before the first course. It starts with an appreciation for seasonality, a respect for exceptional ingredients, and the belief that simplicity, when executed with precision, creates the most memorable experiences. Every menu is shaped by what is at its peak, allowing each ingredient to speak for itself.

Inspired by a career spanning acclaimed kitchens across Australia, Europe, Asia, and the United States, each dining experience reflects a balance of refined technique and thoughtful restraint. The result is contemporary cuisine that feels personal, ingredient-driven, and designed to be shared around the table in the comfort of your home.



Daniel Garwood

Australian-born chef Daniel Garwood hails from Launceston, Tasmania, where his passion for cooking began with foraging, harvesting local produce, and cooking over open fire. These early experiences laid the foundation for a cuisine defined by seasonality, sustainability, and a deep respect for exceptional ingredients.

Culinary Experience

- Dante, New York — Executive Chef (Current)
- ACRU, New York — Executive Chef
- Atomix, New York — Sous Chef
- Evett, Seoul — Head Chef
- Kadeau, Copenhagen — Chef de Partie
- Sixpenny, Sydney — Chef de Partie
- Silvereye, Sydney — Chef de Partie
- Firedoor, Sydney — Chef de Partie (Opening Team)
- In De Wulf, Belgium
- Fäviken, Sweden
- Garagistes, Hobart



Our Service

*Available within New York City

*Plates may be prepared by the chef upon request

Seasonal Full Course

A signature seasonal tasting menu that changes throughout the year, showcasing the finest ingredients at their peak. Each course is thoughtfully composed to reflect the season, creating a dining experience that is both refined and ever evolving. Designed as a multi-course journey, every menu is unique, offering a fresh expression of the season.

5-Course, 4-Course

The 5-course is the more elaborate tasting experience, starting with an apéritif and moving through a longer progression of refined dishes.

The 4-course menu is a slightly shorter version, with shared snacks, then four selectable courses ending with dessert.

Italian

A relaxed yet refined 4-course Italian dining experience celebrating the simplicity of exceptional ingredients and timeless flavors.

The course begins with a selection of antipasti, followed by a seasonal salad, handmade pasta, and a classic Italian dessert.

The Reserve

A fully bespoke menu, curated around your preferences and featuring the finest seasonal produce and exclusive ingredients sourced specifically for your dining experience.



Seasonal Full Course

Summer 2026

Apéritif: Cactus Fruit Bingsoo

•

Malted Scallop Potato

Grilled Corn Tart

Wood Oven Dried Tomatoes

Cucumber with Freeze-Dried Raspberry

•

Bread & Butter

•

Shima Aji, Summer Condiment, Sorrel Juice & Sancho

Smoked Tuna, Crazy Tea, Watermelon Radish, Shiso & Rhubarb Root

Grilled Salad, Lardo, Chervil & Fig Leaf Vinaigrette

Summer Nettle Pasta, Roasted Bone Marrow & Salsa Verde

Sea Bream from the Coast of Japan, "Golden Sauce", Salted Turnips & Toasted Yeast

Appalachian Lamb Saddle, BBQ Belly, Gomtang & Seaweed

Rosewood Wagyu Ribeye, Leeks, Blue Cheese, Lovage & Gratin

•

Sikae Blanc, Pavlova, Rice Custard & Spice Bush

Grilled Yellow Peach & Banchan

Bee's Wax Cake and Cream



This menu is seasonal and may vary depending on the availability of the finest ingredients.

Thoughtful substitutions may be made to ensure the best possible dining experience.

If you have any questions about this course, please contact us at <https://www.danielgarwood.com/private-dining>

5-Course

Apéritif: Melon Kombucha

•

Diavola Donut, Nduja & Sea Urchin

•

Bread & Butter

•

Japanese Ruby Snapper, Golden Beet Tea, Washed Kimchi Salad & Hanaho

Roasted Bone Marrow, Gamtae Pasta & Salsa Verde

Grilled Coral Trout (Sujiara)

•

Choice Of

Gundagai Lamb, Grilled Peas with Aged Soy, Lamb Jus, Tarragon Oil & Buttermilk Sauce

Or

Robbins Island Wagyu, (\$50pp Supplement) Tasty Paste, Jang Sauce & Market Herbs

•

Choice Of

Feijoa, Guava Custard Tart & Freeze Dried Fruits

Or

Grilled Mango Crème brûlée & Ancient Rice Ice Cream

To Finish

Preserved Cherries, Toasted Marshmallow

Macadamia, Tasmanian Leatherwood Honey & Smoky White Chocolate

For the best dining experience, we kindly ask that your entire party select the same option for each course.

Thoughtful substitutions may be made with at least 14 days' advance notice to ensure the best possible dining experience.

If you have any questions about this course, please contact us at <https://www.danielgarwood.com/private-dining>

4-Course

Snack (To Share)

Donut, Cheese, Green Tomato Chutney

Tart, Tuna, Tomato

Shima Aji, Ginger, Scallion

1st Course (Select One)

Grilled Beetroot, Blueberry, Cilantro

Trout, Aqua Pazza

Beef Tartare, Bone Marrow, Gochujang Dressing, Fresh Leaves

2nd Course (Select One)

Cavatelli, Green Tomato, Espelette, Confit Garlic

Smoked Eel Agnolotti, Rose Sauce, Chicken Skin Mille-Feuille

Tjarin al Ragù, Rosewood Wagyu Bolognese, Pecorino Romano

3rd Course (Select One)

Roasted Celeriac, Provolone, Summer Preserves, White Asparagus Sauce

Grilled Japanese Sea Bream, Golden Sauce, First Of The Season Turnips

Robbins Island Wagyu NY Strip, Roasted Mushrooms, Tasty Paste

Dessert (Select One)

Pavlova

Flourless Chocolate Cake

Mirabelle Custard Tart

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Italian Course

Welcome Plate

Olives, Cheese, Fruit, Charcuterie & Crackers

1st Course (Salad)

Tomato, Ricotta, Peaches, Quinoa & Red Wine Vinaigrette
Summer Salad, Green Leaves, Tarragon Dressing & Nasturtium

Pasta

Spaghetti alle Vongole, Chili, Lemon & Fresh Herbs
Cavatelli, Spicy Italian Sausage & Cime di Rapa
Tjarin al Ragù

Dessert

Torta di Limone
Tiramisu

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The Reserve

Our most exclusive dining experience

A fully bespoke menu, curated around your preferences and featuring the finest seasonal produce and exclusive ingredients sourced specifically for your dining experience.

Available selections include:

Oysters

Caviar Service

Caviar & Fried Chicken

Caviar & Champagne

Australian Truffles

Premium Seafood from Japan & Around the World

World-Class Wagyu & Retired Dairy Cow

Foie Gras

Lobster

If you can dream it, we'll do our best to source it.

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Inquiry :

<https://www.danielgarwood.com/private-dining>

Website :

[danielgarwood.com](https://www.danielgarwood.com)



Contact Us



THANK YOU