

FAQs for Chef World Tour: Mirazur Beyond Borders, Sydney

**Can we meet and greet the chef?**

Yes, you may! Chef Mauro Colagreco and his team will make every effort to be available to meet and greet guests throughout the duration of their time here in Sydney.

**Will the Mirazur team be here throughout the entire residency?**

A team of more than 10 will be flown in from Mirazur in Menton, France for the duration of the residency, together with Head Chef Luca Mattioli and Chef Mauro Colagreco, and will be supported by the team from The Gantry at Pier One Sydney Harbour. Chef Mauro and Chef Luca will be present in the kitchen and visiting local producers and farms in Australia, and thus may not be leading every service.

**What is the menu like?**

True to Mirazur's biodynamic philosophy, the menus are inspired by local ingredients in Australia, and the menus will be planned in line with the lunar cycle with a new menu featured every week. Each menu is a multi-course experience with up to 12 different elements.

Menu Line-up:

10 - 19 March: Flower Universe

21 - 26 March: Leaf Universe

28 March - 2 April: Root Universe

4 - 8 April: Fruit Universe

**Can menus accommodate special dietaries or allergies?**

While the Mirazur team will make every effort to accommodate most requirements, we do have limited ability to make substitutions, as this will compromise the integrity of the Lunar Menu experience. Please note that we are unable to accommodate vegan dietary requirements.

You may indicate your dietary restrictions upon check out or email us at [info@chefworldtour.com](mailto:info@chefworldtour.com) once you've made your reservation. Do get in touch with any specific details for each of your guests 10 working days prior to the date of your booking. We unfortunately may not be able to accommodate requests after this time. All substitutions will be up to the discretion of the Mirazur team.

**What will the pricing of the menu be like?**

The price for lunch and dinner is AUD 685.00 per head, with wine and non-alcoholic pairing available.

Menu is subject to changes, produce and seasonal availability.

**What payment methods do you accept?**

We accept all major credit cards.

**Do you accept walk-ins?**

You will need to make your booking online, and a confirmed booking is required to dine in with full payment made prior. We have a zero cancellation and no refund policy, and you may add additional guests to your table subject to availability and discretion of the restaurant.

**How long is the entire dining experience?**

The entire experience generally lasts 2 hours for a table of two and can be upwards of 3-3.5 hours for larger dining parties.

For bookings at 6pm, please note that there is a 120-minute dining limit.

**May I bring my own wine?**

Unfortunately, not. We strictly do not cater for a BYO policy, and we request all guests not to bring any beverages into the venue. Only food and beverage purchased from The Gantry at Pier One Sydney Harbour is permitted.

We have a carefully curated wine pairing menu selected by the sommeliers from The Gantry and Mirazur, and have a selection of non-alcoholic beverages for our guests.

**Where can I park my car?**

Parking and valet facilities are available at Pier One Sydney Harbour. Kindly check the parking rates with the hotel.

While we encourage you to try our wine pairing menu or to select a bottle from our wine list, if you are driving, please drink responsibly.

**Is there wheelchair access?**

Wheelchair access is available via the pier side entrance. Do note that there is a small step into the restaurant.

**Is there a dress code?**

The dress code is smart casual, and therefore t-shirts, shorts, athletic wear, and flip flops are not permitted.

**We would like to book a table for 3/5/7/9 people. How may we do that?**

Due to spatial constraints at the venue all bookings can only be made in even numbers i.e. 2 seats, 4 seats, 6 seats and 8 seats. If you would like to book for odd numbers, please reach out to [info@chefworldtour.com](mailto:info@chefworldtour.com) and we will see what we can do.