



Starter

FOIE GRAS PATE SANSHO PEPPER/SEABUCKTHORN JELLY	\$48
MALT GLAZED HOKKAIDO SCALLOP FERMENTED WHITE CABBAGE/PORK TERRINE/PARSLEY OIL	\$48
EGG SOUFFLÉ SALSA VERDE/KALUGA QUEEN CAVIAR	\$55
ABALONE POTATO/MUSHROOM	\$60

Main Course

PAN-SEARED PIKE PERCH SMOKED BEURRE BLANC/LE PUY LENTILS/ PIKE ROE	\$60
KAMO NANBAN DUCK/SOBA/POIREAU	\$68
KUROBUTA PORK LOIN AND BELLY CHORIZO FUMET/ ZUCCHINI	\$88
MIYAZAKI WAGYU A4 SIRLOIN/CHEEK	\$120

Dessert

SNICKERS PEANUTS/DULCE	\$25
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