



Starter

FOIE GRAS PATE SANSHO PEPPER/SEABUCKTHORN JELLY	\$48
MALT GLAZED HOKKAIDO SCALLOP FERMENTED WHITE CABBAGE/PORK TERRINE/PARSLEY OIL	\$48
ÉPEAUTRE RISOTTO JAPANESE CALMAR SILVER POINT	\$52
EGG SOUFFLÉ SALSA VERDE/KALUGA QUEEN CAVIAR	\$55

Main Course

PAN-SEARED PIKE PERCH SMOKED BEURRE BLANC/LE PUY LENTILS/ PIKE ROE	\$60
BATEAUX DE CANARD SEASONAL FRUITS	\$70
KUROBUTA PORK LOIN AND BELLY CHORIZO FUMET/ ZUCCHINI	\$88
MIYAZAKI WAGYU A4 TENDERLOIN / CHEEK	\$120

Dessert

SNICKERS PEANUTS/DULCE	\$25
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