



starter
+
2 appetizers
+
main
+
dessert



DINNER TASTING MENU

STARTER

\$498 PP

24 months Parma Ham, Burrata, Homemade Focaccia

APPETIZERS (CHOOSE 2)

Baby Cuttlefish, Pistachio, Parsley

Crab Potatoes Au Gratin, Red Crab, Avocado

Truffle Beef Tartare, Black Truffle, Egg Yolk, Shimeji Mushroom

A4 Wagyu Toast, Wasabi Mayonnaise

MAINS (CHOOSE 1)

Sichuan Peppercorn Duck Prosciutto Spaghetti, Caviar

Boston Lobster Linguine, Asparagus, Bisque

Grain fed 150 days Angus Striploin (300g), Signature French Fries, Seasonal Vegetables (+\$60)

Roasted Yellow Chicken (half), Seasonal Vegetables, Japanese Rice (+\$80)

Dry aged 21 days Carima Ribeye (300g), Signature French Fries, Seasonal Vegetables (+\$150)

DAILY DESSERT

WINE PAIRING

STANDARD +\$298 PP

Sparkling - Didon à Bulles Perdues d'Ailleurs

White - Didon Bourgogne Aligoté

Red - Didon Bourgogne Cuvée Longue Rouge

PREMIUM +\$398 PP

Champagne - Hervé Dubois Tradition NV

White - Chavy Chouet Bourgogne Les Femelottes Blanc

Red - Chavy Chouet Bourgogne Rouge La Taupe