



CHEF'S TASTING MENU

Tuna Tartare

*Tuna, Salted Cucumber, Wasabi, Trout Roe
Billecart-Salmon Brut Réserve NV, Champagne, France*



Hokkaido Scallop

*Scallop, Cauliflower, Tomato, Bacon
Camille de Labrie, Chardonnay, France*



Foie Gras Wonton

*Foie Gras, Baby Spinach, Duck Consommé, Ginger
Deliance, Côte Chalonnaise, Pinot Noir, France*



Japanese King Fish

*King Fish, Farmers' Market Ragù, Puffed Rice
La Chapelle de Haut-Bages Libéral, Cabernet Sauvignon - Merlot, Médoc*



Banana Hazelnut Caramel

*Banana Bread, Hazelnut Cream, Caramel Sauce Hazelnut Ice Cream
Telmo Rodríguez (MR) Mountain Wine, Málaga, Spain*

130

190 including wine

*If you have food allergies or intolerances, please inform your server upon placing your order.
Prices in USD excluding applicable taxes and 7% service charge.*



CHEF'S TASTING MENU

Scallop Tartare

Chicken Skin, Scallop, Caviar, Shimeji
Billecart-Salmon Brut Réserve NV, Champagne, France



Foie Gras Sliders

Foie Gras, Raisin Purée, Pistachio
M. Chapoutier Schieferkopf, Riesling, Baden, Germany



Truffle Mushroom Soup

Mushroom Duxelles, Truffle Foam
Camille de Labrie, Chardonnay, France



King Crab Risotto

King Crab, Leek, Shellfish Oil
Deliance, Côte Chalonnaise, Pinot Noir, France



Mayura Full Blood Wagyu Striploin

Mayura Full Blood Wagyu Striploin, Corn Ragù, Shallot, Pepper Sauce
Boekenhoutskloof The Chocolate Block, Western Cape, South Africa



Exotic Cheesecake

Coconut Cheesecake, Ginger, Pineapple
Telmo Rodríguez (MR) Mountain Wine, Málaga, Spain

180

240 including wine

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CHEF'S EXCLUSIVE TASTING MENU

Order 48-hour in advance

Canapés

Croustade, Beer-brined King Crab, Fennel, Caviar
Sourdough, Miso-Beef Tartare, Uni, Gold
Billecart-Salmon Brut Réserve NV, Champagne, France



Scallop Ceviche

Cucumber, Pomelo, Jalapeño
Craggy Range Te Muna Road Vineyard, Sauvignon Blanc, New Zealand



Vichyssoise

63-degree Egg, Crispy Shallot
M. Chapoutier Schieferkopf, Riesling, Baden, Germany



Chawanmushi

Lobster, Tomato Jus, Shellfish Oil
Camille de Labrie, Chardonnay, France



Mayura Tenderloin

Confit-Garlic-Purée, Mushroom Ragù, Morels
Boekenhoutskloof The Chocolate Block, Western Cape, South Africa
Or

Bluefin Tuna

Avocado Emulsion, Marinated Cucumber, Crispy Panko
Deliance, Côte Chalonnaise, Pinot Noir, France



Raspberry Floating Island

Vanilla Sauce, Meringue, Fresh Raspberry, Raspberry Jelly, Mixed Berry Sorbet
Telmo Rodríguez (MR) Mountain Wine, Málaga, Spain

Petits Fours

250
310 including wine

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