



SOMMER

EXPERIENCE \$228
WINE PAIRING \$180

NATURALLY LEAVENED SOURDOUGH
Kombu Butter

CANAPÉS
Smoked Eel Tart | Nori | Caviar
Botan Ebi | Ikura | Finger Lime
Glazed Foie Gras | Sauternes | Onion

SHIZUOKA AMELA TOMATO
King Crab | Tomato Dashi | Shiso

ZUCCHINI FLOWER
Murasaki Uni | Shio Kombu | Bouchot Mussel

KINMEDAI
Crispy Scales | Kohlrabi | Roasted Squid Bouillon

BRITTANY PIGEON
Beetroot | Girolles | Earl Grey

SELECTION OF CHEESES
Apple | Onion | Lavosh
Supplement \$32

WHITE PEACH
Roasted Koshihikari Rice

CHESTNUT
Apple | Parsnip

MIGNARDISES

LEWIS BARKER

All prices are subjected to GST & Service Charge