



SOMMER

EXPERIENCE \$268

WINE PAIRING \$180

SELECTION OF BREADS

Kombu Butter

CANAPÉS

" Quiche Lorraine "

Smoked Eel Tart | Nori | Oxalis

Glazed Foie Gras | Apple | Sherry Vinegar

AMUSE

Garlic Custard | Confit Egg Yolk | Jerusalem Artichoke

SAKURA MASU

Tokyo Turnip | Ponzu Dashi | Caviar

CHOU FARCI

Crayfish | Jamon | Foie Gras | White Truffle

LOBSTER

Caramelised Cauliflower | Jasmine Tea | Finger Lime

PIGEON

Chestnut | Salsify | Black Garlic

PERSIMMON

Roasted Koshihikari Rice

GUANAJA CHOCOLATE

Sollies Fig | Bay Leaf

MIGNARDISES

LEWIS BARKER

All prices are subjected to GST & Service Charge