

Ten-Course Menu

Sample Menu (Subject To Changes)

Amuse-Bouche

Cauliflower Panacotta, Red Cabbage Jus, Essential Oils

Semoule De Chou-Fleur En Panacotta, Jus De Chou Rouge, Huiles Essentielles

Caviar Composition

Carabineros Shrimp Tartare, Strawberry Gazpacho

Unagi And Farm Egg Sabayon, Lemongrass, Toast Melba

Lobster Gelée, Geranium, Corn Velouté

Tartare De Crevettes, Gaspacho De Fraise Acidulée

Anguille Et Oeuf De Poule En Sabayon, Citronnelle, Toast Melba

Gelée De Homard, Géranium, Velouté De Maïs

Zucchini Cannelloni

Pumpkin Seeds, Olive, Lemon Confit, Tempura Flowers

Graines De Courge, Olive, Citron Confit, Fleurs En Tempura

Seafood Royale

Scallop, Kumamoto Oyster, Uni, Wild Fennel Emulsion

Noix De Saint-Jacques, Oursin, Huitre De Kumamoto, Émulsion De Fenouil Sauvage

Roasted Turbot

Seaweed Butter, Shiitake Dashi, Ginger

Beurre D'algues, Dashi De Shiitake, Gingembre

Duck Breast

Spicy Lavender Honey, Turnip And Porcini, Natural Jus

Caramelisé Au Miel De Lavande Epicé, Navet Farci Aux Cèpes, Jus Naturel

Selection Of Artisan Cheeses

Sélection De Fromages Affinés

Red Berry Sorbet

Lemon Cream, Basil And Red Bell Pepper

Crème Prise Au Citron, Basilic Et Poivron Rouge

Lychee & Grapefruit

Cristalline Rose Water, Mascarpone

Cristalline À L'eau De Rose, Mascarpone

Mignardises Cart

Chariot De Mignardises

10-Course Vegetarian Tasting Menu Available Upon Request

Pricing

Menu 250

Standard Pairing 150

Grand Pairing 350

A 20% Service Charge Will Be Added For All Food And Beverages

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions