

A TASTE OF SUKAIBA

Hamachi tuna, ginger & apple*

Fried scallop, plum sake & caviar

Indian flatbread, rose & mango*

King oyster mushroom, Jerusalem artichokes & XO sauce*

Fried lemon sole, leek & Tom Yum sauce

Confit pork, pepper & kimchi*

Elderflower, strawberry & Thai basil*

5 courses 545* / 7 courses 695

The menu is served to the entire table

Additional: Brioche, sashi & caviar

195

Wine pairing

4 glasses 545 / 5 glasses 695

Pampering without alcohol

4 glasses 495 / 5 glasses 545

Wine pairing Prestige

Served to the entire table

1295

Filtered water ad libitum

45

Selection of petit fours

75