

Tuesday-Thursday a la carte as well as the tasting menu The Journey will be served

Friday-Saturday only The Journey will be served

SNACKS

Oysters, yam sauce & fried garlic	45
Flatbread, salted yogurt & rose petals	85
Takoyaki, squid & bonito	75
Soy gel, egg yolk & ash	55

STARTERS

Tuna, cucumber & rice wine	125
Soft shell crab, chili & dashi mayo	125
Lobster dumpling, spring onion & coriander	125
Tempura enoki, mushroom puree & pear	135
Spinach, black bean & tomato	135
Beef sashimi, Oscietra caviar & oyster sauce	195
Pork terrine, plum sauce & spring onion	135
Squid, daikon & yam sauce	135
Fried tofu, satay & hispi cabbage	135

MAINS

Fried turbot, apple & masala sauce	225
Confit pork, pepper sauce & kimchi	195
Grilled chicken, king oyster mushroom & adobo sauce	195

DESSERTS

Milk tea, pineapple sorbet & kaffir lime	95
Banana, coconut sorbet & five spice	95

AFTER DINNER

Selection of petit fours	75
Tea experience (price from)	75

THE JOURNEY

Tuna, cucumber & rice wine
Flatbread, salted yogurt & rose petals
Squid, daikon & yam sauce
Fried tofu, satay & hispi cabbage
Fried turbot, apple & masala sauce
Confit pork, pepper sauce & kimchi
Milk tea, pineapple sorbet & kaffir lime

7 courses
with lots of surprises from the kitchen
695

Filtered water ad libitum
45

Wine pairing
or
Pampering without alcohol
5 glasses
595