

A JOURNEY

Tuna, cucumber & rice wine*
Scallop, gooseberry & macadamia
Flatbread, salted yogurt & rose petals*
Noodles, wood ear & tonkotsu*
Monkfish, pear & miso sauce
Confit pork, pepper sauce & kimchi*
Pineapple, coconut & cocoa*

5 courses 545* / 7 courses 695

The menu is served to the entire table

Additional: Beef sashimi, Oscietra caviar & oyster sauce

195

Filtered water ad libitum

45

Wine pairing

4 glasses 545 / 5 glasses 695

Pampering without alcohol

545

Wine pairing Prestige

Served to the entire table

1095

Selection of petit fours

75

SNACKS

Oysters natural or with topping - 3 / 6 / 12	115 / 205 / 395
Mini spring roll	55
Fried shiso, wasabi & yolk	45

STARTERS

Tuna, cucumber & rice wine	125
Scallop, gooseberry & macadamia	125
Lobster dumpling	125
Beef sashimi, Oscietra caviar & oyster sauce	195
Noodles, wood ear & tonkotsu	125
Spinach, soy egg & mushroom broth	125
Onion, miso & yogurt	125

MAINS

Confit pork, pepper sauce & kimchi	185
Enoki, plum & mushroom puree	145
Grilled lamb, tomato & mustard	175
Monkfish, pear & miso sauce	195

BREAD

Flatbread, salted yogurt & rose petals	55
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DESSERTS

Apple, caramel & miso ice cream	95
Pineapple, coconut & cocoa	95
Petit fours	75