

SNACKS

Joséphine oysters 3 / 6 / 9	115 / 205 / 325
Crab & ponzu	75
Brioche, sashi & caviar	225
Vietnamese bao, pork & chilli sauce	65
Takoyaki & octopus	65

STARTERS

Hamachi tuna, ginger & apple	125
Salmon, red curry & daikon	125
Fried scallop, plum sake & caviar	195
Spare rib & hoisin	145
King oyster mushroom, Jerusalem artichokes & XO sauce	135

MAINS

Fried lemon sole, leek & Tom Yum sauce	195
Korean BBQ chicken & broccoli	195
Confit pork, pepper & kimchi	195
Rack of lamb, pearl onions & masala sauce	195
Cauliflower, soy and miso sauce	165

BREAD

Indian flatbread, rose & mango	85
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DESSERTS

Chocolate, caramel & Sichuan ice cream	125
Elderflower, strawberry & Thai basil	95

AFTER DINNER

Selection of petit fours	75
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