



CHEF'S TASTING 6-COURSE

POMMES ANNA

WAGYU TARTARE | CRISPY LAYERED POTATO

ASPARAGUS CAPPUCCINO

SMOKED BACON FOAM

STUFFED MORELS

CHICKEN MOUSSELINE | SALTED DUCK YOLK

SPRING PEA RISOTTO

HOKKAIDO SCALLOP

RUBY CHOCOLATE

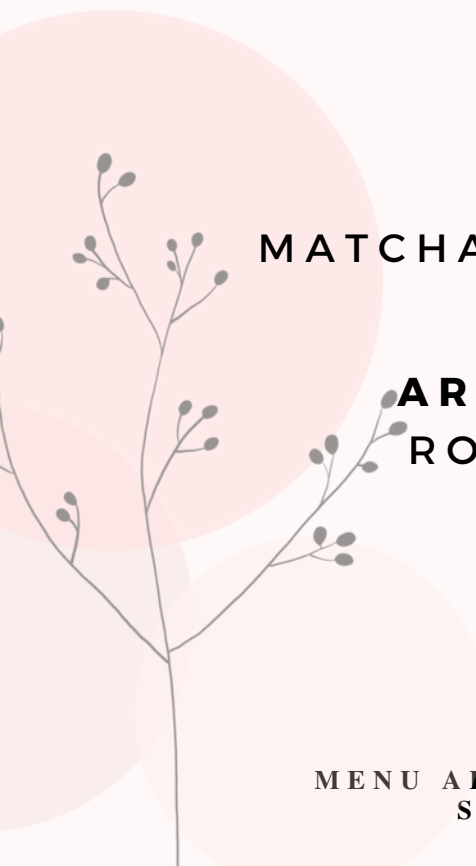
MATCHA SPONGE | RHUBARB SORBET

ARTISAN BREAD & BUTTERS

ROSE | SUN DRIED TOMATO

\$148+/PAX

MENU ARE SUBJECT TO CHANGE ACCORDING TO
SEASONALITY AND AVAILABILITY





CHEF'S TASTING 8-COURSE

POMMES ANNA

WAGYU TARTARE | CRISPY LAYERED POTATO

COLD CRAB

AVOCADO | POACHED GREEN GRAPE | SHISO

ASPARAGUS CAPPUCINO

SMOKED BACON FOAM

STUFFED MORELS

CHICKEN MOUSSELINE | SALTED DUCK YOLK

SPRING PEA RISOTTO

HOKKAIDO SCALLOP

MOUNT FUJI WAGYU

WHITE ASPARAGUS

RUBY CHOCOLATE

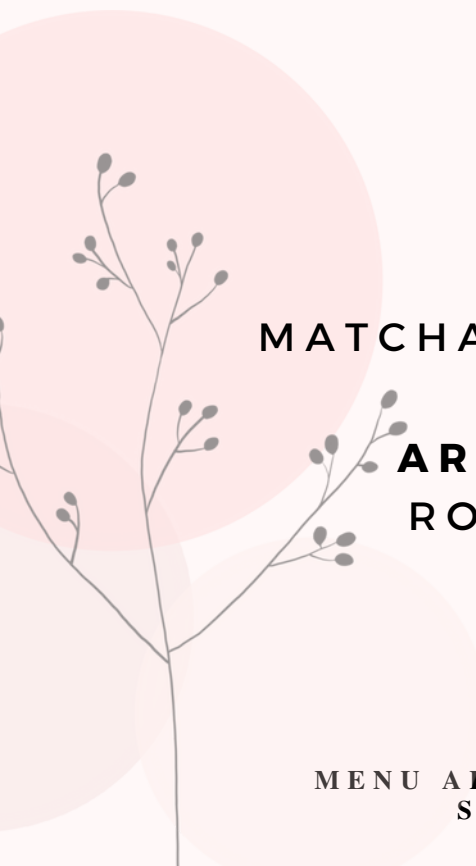
MATCHA SPONGE | RHUBARB SORBET

ARTISAN BREAD & BUTTERS

ROSE | SUN DRIED TOMATO

\$178+/PAX

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CHEF'S TASTING 9-COURSE

POMMES ANNA

WAGYU TARTARE | CRISPY LAYERED POTATO

COLD CRAB

AVOCADO | POACHED GREEN GRAPE | SHISO

ASPARAGUS CAPPUCINO

SMOKED BACON FOAM

STUFFED MORELS

CHICKEN MOUSSELINE | SALTED DUCK YOLK

LANGOUSTINE

FOIE GRAS | HERB JUS

SPRING PEA RISOTTO

HOKKAIDO SCALLOP

MOUNT FUJI WAGYU

WHITE ASPARAGUS

RUBY CHOCOLATE

MATCHA SPONGE | RHUBARB SORBET

ARTISAN BREAD & BUTTERS

ROSE | SUN DRIED TOMATO

\$198+/PAX

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