

degustation

amuse bouche

prawn

avocado | capsicum puree

potato

trout roe | ayu butter

poisson

fennel pickles | sauce tomato pastis

cherry valley duck

kita akari | cognac duck jus

or

lamb saddle

cous cous | sauce vin rouge | lamb jus

or

brasied waygu

(supplement upgrade RM100)

or

A4 miyazaki wagyu ribloin

(supplement upgrade RM 120)

avant

mikan

ginger pannacotta

mignardise

RM 398 ++

