

degustation

amuse bouche

shima aji

oscietra caviar | soy marinated nasu | sauce orange

pearl clam

potato | clam soup

grouper

golden beet | beurre meuniere

french poulet

porcini | sauce perigoux

or

australia lamb rack

peas | sauce kampo pepper

or

australia angus beef

(supplement upgrade RM 80)

or

braised waygu

(supplement upgrade RM100)

or

A4 miyazaki waygu ribloin

(supplement upgrade RM 120)

avant

mango

sake kasu chantily | mango jelly

mignardise

RM 398 +

