

gastronomic

amuse bouche

hotaru ika

salted egg yolk | lemongrass hollandaise

shima aji

oscietra caviar | soy marinated nasu | sauce orange

clam chowder

hamaguri | salami

beef cheek

braised daikon | daikon pickles | sauce vin jaune

gratin au pommes

bottarga | truffle mousse | sauce burnt onion

amadai

pickled ginger | sauce parsley

french poulet

porcini | sauce perigueux

or

australia angus beef

fukinotou miso | sauce vin rouge

or

brasied waygu

(supplement upgrade RM100)

or

A4 miyazaki wagyu ribloin

(supplement upgrade RM 120)

avant

rhubarb

fromage blanc | strawberry rhubarb sorbet

mignardise

RM 638+

