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tippling
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club

lunch

Smoked eel beignet, beetroot, yoghurt, freeze dried raspberry

Chicken liver parfait, white port jelly, cacao, sweet & sour apple

Lobster & daikon ravioli

Chilled tomato gelée

Brown crab, miyazaki mango, tom kha, kaffir lime

Ocean trout, yuzu kosho sabayon, ikura, violet artichoke

Atlantic cod, soubise, french onion consommé, salicornia

Aged duck, celeriac terrine, green kampot pepper, shungiku

Seasonal fruit from Japan

Shizouka strawberry, whipped prosecco, pistachio ice cream

Petit fours

\$110++

with wine pairing \$230++

tippling
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club

premium lunch

Smoked eel beignet, beetroot, yoghurt, freeze dried raspberry

Wagyu beef tartare tartlet, confit yolk, rakkyo zuke

Chicken liver parfait, white port jelly, cacao, sweet & sour apple

Nori poppadom, cured hamachi, yuzu & avocado

White corn chawanmushi, ikura, ohba

Chilled tomato gelée

Brown crab, miyazaki mango, tom kha, kaffir lime

Ocean trout, ikura, violet artichoke, yuzu kosho

Roasted foie gras, miso caramel, cherry, matcha, bonito

Lobster, japanese curry, nukazuke carrot

A5 kagoshima wagyu, soubise, salicornia

Seasonal fruit from Japan

Terry's Chocolate Orange

Shizouka strawberry, whipped prosecco, pistachio ice cream

Petit fours

\$225++

with wine pairing \$395++