Dinner_Menu.pdf
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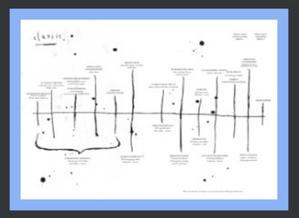

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classic

Classic menu without pairing $225++

Classic menu with pairing $395++

SMOKED EEL BEIGNET
beetroot, yoghurt,
freeze dried raspberry

A5 WAGYU TARTARE
confit egg yolk, carbon pastry,
rakkyo zuke

CHICKEN LIVER PARFAIT
white port jelly, cacao,
sweet & sour apple
+
NORI POPPADOM
cured hamachi,
yuzu & avocado, black radish

WHITE CORN
CHAWANMUSHI
ohba, ikura

CHILLED
TOMATO GELÉE

BROWN CRAB
miyazaki mango, tom kha,
kaffir lime

CURED 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

MUSK MELON
à la japanese slipper
+
TERRY'S
CHOCOLATE ORANGE

SHIZOUKA
STRAWBERRY
whipped prosecco,
pistachio ice cream

PETIT FOURS

CHAMPAGNE TELMONT
'Vinotheque 2012' Brut
champagne - france

MAISON HARBOUR
2019 bourgogne blanc
burgundy - france

ALPHONSE MELLOT
2021 pouilly fumé
loire valley - france

PIETRACUPA
2019 fiano di avellino
campania - italy

HERMANN LUDES
'Thörnicher Ritsch'
1994 spätlese riesling
mosel - germany

COUVENT DES JACOBINS
2014 Saint-Émilion
bordeaux - france

ROYAL CHALICE
cognac, strawberry,
champagne telmont

Please note that prices are subject to service charge and prevailing government taxes.