

Signature Tasting Menu

Amuse-bouche

– ๙๐๓ –

King Crab, Caviar

with tomato jelly ◊ apple

*Beaumont des Crayères Grand Rosé Brut N.V.
Champagne, France*

– ๙๐๓ –

Boston Lobster Bisque

peas ◊ mashed sea urchin

– ๙๐๓ –

Pan-seared Occitanie Scallops

cuttlefish pappardelle ◊ garden pea ◊ sage and lemon thyme

– ๙๐๓ –

Miso Cod

malabar black pepper sauce ◊ broccolini ◊ coconut foam

*Jean-Paul & Benoit Droin Petit Chablis 2021
Burgundy, France*

– ๙๐๓ –

Whole Yellow Chicken

with mushrooms ◊ scallion and ginger rice

*Louis Jadot Côte de Beaune-Villages 2018
Burgundy, France*

– ๙๐๓ –

Mango Mille-feuille

chantilly cream ◊ mango parfait

*Ruffino Vin Santo de Chianti Serelle DOC 2016
Tuscany, Italy*

Coffee or Tea

Petits Fours

\$828 per person (minimum for 2 persons)

Enjoy the Signature Tasting Menu with wine pairing at our special price
1st Glass \$98, 2nd Glass \$83, 3rd Glass \$68 ◊ 4-glass wine pairing at \$280