

8 course 2550++

WINE PAIRING

* 3 Glasses 990++

5 Glasses 1950++

Menu

SNACKS

Chickpea Pillow | Crab | Lardo
Pea Tartelette | Smoked Curd | Finger Lime
Foie Gras | Fig | Tamarind
Oyster | Guava | Green Chili | Lime

Aubert et Fils, Champagne Brut NV

BAFUN UNI PAIN PERDU | CREAM CHEESE 480++

Sourdough Brioche | Shallot Butter | Onion Ash

**LOBSTER BALLOTINE | TOMATO CONSOMMÉ |
COMPRESSED WATERMELON**

* Joseph Drouhin Chablis 2018

**HOKKAIDO SCALLOP | KOMBU SALT |
GREEN MANGO ICE CREAM | OSCIETRA CAVIAR 650++**

**STUFFED SQUID | PIPERADE | CONFIT LEMON |
OREGANO**

**KOMBU CURED HAKE | CAULIFLOWER 3 WAYS |
GRAPES | BERGAMOT**

* Cline Old Vine Zinfandel, Lodi Valley California 2017

SLOW COOKED PORK JOWL | ROCKET | BARLEY | PRUNE

Tenuta San Guido "Le Difese", Tuscany 2016

PURPLE SHISO SORBET | GREEN APPLE | CALVADOS

"CEREAL BOWL" | CORN | MALTED MILK CHOCOLATE

* Robertson Winery "Special Late Harvest"
Gewurztraminer 2018

MIGNARDISES