



CHEESES & LAVASH BASKET

BRIE, BLUE CHEESE,
CAMEMBERT, GOAT CHEESE

with dried fruit, nuts & Cracker basket

420.- / 790.-
(COUPLE) (SHARING)

DESSERT

APPLE TART

vanilla ice cream & salted caramel

240.-

VANILLA MILLEFUILLE

yuzu passion fruit ice cream

310.-

CHOCOLATE MOUSSE

raspberry, anise smoke

330.-

PISTACHIO CRÈME BRULEE

wasabi strawberry macaroon

290.-

MANGO TARTARE

young coconut sticky rice and coconut ice cream

290.-

GRILLED

ALASKAN KING CRAB LEG

sweet miso butter sauce

590.-

SCALLOPS

chili / lemon emulsion

390.-

SMOKED MINI WAGYU BEEF BURGERS

quail egg / bean sprout kimchi

340.-

BEEF BONE MARROW ON TOAST

kalamata olive / sunflower seed / chive

320.-

BEEF TSUKENE

yuzu salt

310.-

NORWEGIAN MACKEREL

grilled lemon

280.-

CHICKEN BREAST

leek / soya

260.-

ITALIAN SAUSAGE

220.-

MAIN DISH

EEL & SCALLOP

torched teriyaki eel on scallop, eggplant, pickled mushrooms

800.-

FOIE GRAS & PRAWNS

corn au beurre monte, oyster truffle emulsion

840.-

BEEF CHEEKS & LOBSTER

braised beef cheeks, poached lobster, miso, chili

800.-

MENTAIKO & UDON

MENTAIKONARA, thin udon, yolks, daikon, Sri Racha

720.-

ALASKAN KING CRAB LEG & SMOKED

dill, apple, lemon

650.-

BLACK TRUFFLE & DUCK LEG

duck leg confit, Alba black truffle, cauliflower puree

630.-

SALMON & GREEN TEA SOBA

Salmon, chilled soba

690.-

PORK BELLY & APPLE

granny smith apple, coconut, seaweed, coriander, mirin, chili

570.-

RICE BOWL & HOT SOUP

with dashi pot & lime

IKURA SALMON ROE DONBURI

650.-

FOIE GRAS DONBURI

730.-

SALMON DONBURI

440.-

SALMON ARBURI DONBURI

450.-

SIGNATURE ROLLS

SALMON ABURI ROLL WITH MISO SAUCE

500.-

THAI ROLL

430.-

SIAM ROLL

440.-

CALIFORNIA ROLL

440.-

BREAD & BUTTER

WALNUT BREAD

with salted butter

110.-

MUESILLI BREAD NUTS AND DRIED FRUIT

with smoked butter

130.-

MUSTARD LAVASH AND CROUTONS

with orange butter

80.-