

PLANT BASED MENU

\$1388

Green asparagus, edamame hummus, nori crisp

Japanese fruit tomato with imam bayildi, pickled eggplant,
sugar snap peas and coconut vadouvan cream

Warm salad of baby beetroot with toasted rice pearls,
walnut and sherry dressing

Lightly grilled white asparagus with dau miu,
morels and hazelnut butter

Sautéed potato and tofu gnocchi with shiitake,
pine nuts, white miso and truffle dressing

Macadamia nut ice cream
with japanese strawberries and blood plum

Cassis pâte de fruit,
raspberry pâte de fruit and chocolate brownie

ARCANE MENU

\$1388

Comté and black truffle gougère

Japanese fruit tomato with imam bayildi, pickled eggplant,
sugar snap peas and coconut vadouvan cream

Roasted hokkaido scallop with parsley root,
black garlic and dau miu

Sautéed potato gnocchi with shiitake, parmesan,
pine nut, spinach and black truffle

Mayura wagyu 7+ rump cap with grilled white asparagus,
crushed sweet potato, cavolo nero and red wine sauce

Yuzu and lemon posset, white chocolate tuile,
blood orange and yoghurt ice cream

Raspberry pâte de fruit,
vanilla canelé, hazelnut chocolate

WINE PARING \$588 THREE GLASSES/ \$888 SIX GLASSES

10% SERVICE CHARGE | TASTING MENU TO BE ENJOYED BY THE ENTIRE TABLE

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