

STARTER

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

258

Torched saba mackerel with citrus vinaigrette, pomelo,
leek fondue and pickled watermelon radish

298

Seared hokkaido scallop with cauliflower,
romanesco, caper and golden raisin agrodolce

348

Lightly cured amberjack with avocado, jicama,
fennel salad, shiso, soy and ginger dressing

308

Salad of baby artichokes, burrata and walnuts
with red onion marmalade, parmesan crumble and red endive

238

10% Service charge will be added to your bill
另設中文菜單, 歡迎向店員查詢

MAIN COURSE

Pan fried itoyori with cévennes onion, toasted almond,
daikon, white miso and tarragon dressing

498

Lightly grilled barramundi with fresh peas, karkalla,
green asparagus, clams, sake and spring onion velouté

458

Breast and thigh of yellow chicken with baby leeks,
morels, burdock and vin jaune sauce

548

Pan roasted loin of lamb, caramelised cipollini onion, pomme rosti,
wild garlic, broad beans, espelette yoghurt and lamb jus

568

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

648

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DESSERT

Miso parfait with chocolate wafer,
sake lees diplomat and banana sorbet

148

Japanese winter strawberry with rice pudding,
basil cream and coconut meringue

148

Caramel baked shinano apple with financier,
filo and toasted walnut ice cream

148

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

148

Artisanal cheese with pear chutney
and olive oil crackers

148

VEGETARIAN

- DISHES ARE ALSO AVAILABLE PLANT-BASED -

Japanese fruit tomato with imam bayildi, pickled eggplant,
sugar snap peas and coconut vadouvan cream
(plant-based)

258

Carpaccio of beetroot with rhubarb and apple chutney,
feta, toasted buckwheat and balsamic vinaigrette

238

Salad of baby artichokes, burrata and walnuts
with red onion marmalade, parmesan crumble and red endive

238

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

268 / 368

Should you have any food allergies or dietary requirements, please inform our staff.
We kindly request that guests do not use flash photography in the restaurant
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