



PREMIUM SET MENU

DINNER MENU \$168 | A CHOICE OF WINE PAIRING \$148****

**UNI OHBA AND CAVIAR
SHIITAKE KARAAGE WITH SANSHŌ PEPPER**

SAKE, TAMANOHIKARI & CÉ LA VI, JUNMAI DAIGINJO
Kyoto, Japan

KINGFISH CEVICHE

Salted Kampot pepper, lemongrass oil and kalamansi

2018 - SAUVIGNON BLANC, CLOUDY BAY
Marlborough, New Zealand

HONG KONG NOODLES

Kombu butter, chives, puffed quinoa

2017 - LES CHANOINES, DOMAINE LAROCHE
Chablis, Burgundy, France

SLOW ROASTED QUAIL

Burnt pear, brussels sprouts, freeze dried plum

2016 - SHIRAZ, JESTER, MITOLO
McLaren Vale, Australia

KAGOSHIMA A5 FULLBLOOD WAGYU STRIPLOIN

Charcoal, shiso vinegar, fresh Kampot pepper

2015 - CELESTE, MIGUEL TORRES
Ribera Del Duero, Castilla Y León, Spain

CHOCOLATE TRIO

Dark chocolate cremeux with chocolate pearls, blond chocolate mousse

2015 - SAMLING 88 BEERENAUSELE, HANS TSCHIDA
Burgenland, Austria