



Amuse Bouche

Big Eye Tuna/ Miso/ Sesame

Comte/ White Truffle/ Lardo

Champagne | Lanson – Black Label, Brut, France

Hamachi and Hokkaido Scallop Ceviche

Ikura/ Jalapeno/ Soy/ Coriander

Chardonnay | Chanterêves – Burgundy, France 2019

Japanese Amela Tomato Soup

Sourdough/ Tomato-Caraway Butter

Riesling | Dr. Loosen – Kabinett, Wehlener Sonnenuhr, Mosel, Germany 2021

Agnolotti with English Peas

Mascarpone/ Parmesan/ Marjoram

Pinot Noir | Fullerton Wines – Three Otters, Willamette Valley, Oregon, USA 2019

Japanese Sea Bream “Laksa”

Laksa Broth/ Dry Fried Rice Noodles/ Vietnamese Coriander

Lager | Asahi – Dry, Japan

Grain Fed Lamb Chop

Mint-English Pea Pesto/ Zucchini/ Kalamata Olives/ Lemon

Cabernet Sauvignon | Double Canyon – Horse Heaven Hills, Washington State, USA 2018

“Ong Lai”

Honey Roasted Pineapple/ Vanilla Mousseline/ Pineapple Gelato

Furmint | Hétszölő – Domaine Imperial, Tokaji Édes Szamorodni, Hungary 2017

\$155++

Wine Pairing \$135++

*Prices are subject to prevailing GST and 10% Service Charge
Promotions, Discounts are not applicable to our Chef's Tasting Menu.
Chef's Tasting Menu Available for Parties up to 6*