

Amuse Bouche

Bacon en Croute / "Smoked Salmon on Toast"

Mangrove Truffles

Buah Keluak Infused Foie Gras Mousse, Brioche

Warm Kumamoto Oyster

Osetra Caviar, Avocado, Yuzu Kosho, Chives

Botan Ebi Ceviche

Pickled Beets, Citrus, Tosa Soy, Crispy Kombu

Artichoke-Black Truffle Agnolotti

Shaved Black Truffles, Mascarpone, Parmesan

Monkfish "Cassoulet"

Crispy Guanciaie, Calamari, Gremolata
Slow Roasted Tomato, Mascarpone Emulsion

Smoked Maple Leaf Farms Duck Breast

Honey Glazed Turnips, Licorice-Fennel Puree
Cara Cara Orange Gastrique, Coriander Seed

Bincho Grilled Wagyu from Miyazaki Prefecture

Dashi Poached Hearts of Bamboo,
Miso-Mustard, Kinome

Plum Sorbet

Cucumber Granita, Umeshu Gelee, Hanna Ho,
Shiso, Orchid Oolong Tea

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chef's Tasting Menu \$245

Wine Pairing \$150

Prices do not include prevailing GST and 10% Service Charge

Tasting menus are not subject to any Promotions or Discounts