

GASTRONOMIC

AMUSE BOUCHE

ABALONE

Hana Tamago | Truffle

UNI

Cauliflower | Consommé Jelly

HOKKAIDO SCALLOP

Mont D'or | Yuzu | Daikon

TOKACHI MUSHROOM FLAN

PARADISE PRAWN

Aiko Tomato | Aurora Sauce

POISSON

Seasonal Vegetables | Harvey Sauce

DUCK

Yubeshi | Pumpkin

OR

MIYAZAKI WAGYU (Supplement \$25)

Narazuke | Hoji Cha

LYCHEE

Crystal Pomelo | Campari

OITA BERRTYS STRAWBERRY

Sake Kasu | Frangelico

MIGNARDISE

Cafes Richard or Paris Kusmi Selections

\$208 PER PERSON

\$158 SOMMELIER'S PAIRING EXPERIENCE



Ingredients are subject to market availability, seasonality, and environmental factors. Chef Takuya will only be using ingredients that promise the best quality for your dining experience. With that said, some dishes' component may vary from time to time, due to these factors.

All prices are subject to 10% service charge and 7% GST. T&C apply.

DEGUSTATION

AMUSE BOUCHE

HOKKAIDO SCALLOP
Mont D'or | Yuzu | Daikon

TOKACHI MUSHROOM FLAN

POISSON
Broccolini | Harwey Sauce

KAGOSHIMA KUROBUTA
Sansho | Sauce Maltaise

OR

MIYAZAKI WAGYU (Supplement \$30)
Narazuke | Hoji Cha

OITA BERRTYS STRAWBERRY
Sake Kasu | Frangelico

MIGNARDISE
Cafes Richard or Paris Kusmi Selections

\$148 PER PERSON
\$118 SOMMELIER'S PAIRING EXPERIENCE



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