

# EXECUTIVE

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AMUSE BOUCHE

**CHOICE OF APPERTIZER**

ENTRÉE DU JOUR

KING SHIITAKE

Hana Tamago | Kampot Pepper

**CHOICE OF POTAGE**

LENTILLES

Crème de Jamón | Pecan Nuts

KYO NINJIN

Cacao | Piment d'Eslette

**CHOICE OF MAIN**

RATATOUILLE

Feuille de Brick | Mustard Leaf

FADI PRESTIGE CHICKEN

Hokkaido Corn | Sauce Chasseur

POISSON (Supplement \$10)

Chef Creation

BRAISED WAGYU (Supplement \$10)

Kalamata Olive | Sundried Tomato

**CHOICE OF DESSERT**

LYCHEE

Grapefruit | Campari

OITA BERTYS STRAWBERRY (Supplement \$10)

Yamato Cha | Sake Kasu

MIGNARDISE

\$68 PER PERSON



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.

# CREATION

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## AMUSE BOUCHE

### HOKKAIDO CRAB

Hokkaido Corn | Sherry Vinegar Jelly

## CANARD

Wonton | Consommé

## POISSON

Chef Creation

## CHOICE OF MAIN

### MIYAZAKI AYA BUDO PORK

Sauce Chacutière | Seasonal Vegetables

### OR

### KOGASHIMA WAGYU (Supplement \$30)

Narazuke | Hoji Cha

### OITA BERRTYS STRAWBERRY

Yamato Cha | Sake Kasu

## MIGNARDISE

Cafes Richard or Paris Kusmi Selections

\$128 PER PERSON

\$88 SOMMELIER'S PAIRING



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