

DEGUSTATION

AMUSE BOUCHE

AKKESHI OYSTER

Shin Tamanegi | Chorizo

WAGYU OXTAIL

Mitsuba | Leek Oil

POISSON

Sakura Ebi | Lobster Sauce

KUROBUTA CRÉPINETTE

Foie Gras | Port Wine Sauce

OR

MIYAZAKI WAGYU (Supplement \$30)

Fukinotou | Kinzanji Miso

CITRUS

Meringue | Mango

MIGNARDISE

Cafés Richard Coffee or Paris Kusmi Tea



\$148 PER PERSON

\$118 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.

GASTRONOMIC

AMUSE BOUCHE

LOBSTER

Aka Tamago | Gu Yue Long Shan 20 years

HOTARU IKA

Cashew Nuts | Spicy Sauce

AKKESHI OYSTER

Shin Tamanegi | Chorizo

WAGYU OXTAIL

Mitsuba | Leek Oil

TAKENOKO

Nabana | Cured Pork

POISSON

Sakura Ebi | Lobster Sauce

AGNEAU DE LAIT

Lemongrass | Jus d'agneau

OR

MIYAZAKI WAGYU (Supplement \$25)

Fukinotou | Kinzanji Miso

AMAOU STRAWBERRY

Rhubarb | Hana Hojiso

CITRUS

Meringue | Mango

MIGNARDISE

Cafés Richard Coffee or Paris Kusmi Tea

\$208 PER PERSON

\$168 SOMMELIER'S PAIRING EXPERIENCE

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