

EXECUTIVE

AMUSE BOUCHE

CHOICE OF APPERTIZER
ENTRÉE DU JOUR

LÉGUMES À LA GRECQUE
Aiko Tomato | Cashew Nuts

CHOICE OF POTAGE
SHIN TAMANEKI
Cured Pork | Yuzu

SWEET PEAS
Lime | Mint

CHOICE OF MAIN
ASPARAGUS
Aka Tamago | Gnocchi

POULET JAUNE
Seasonal Vegetables | Antiboise

POISSON DU JOUR (Supplement \$10)
Chef's Creation

SHIROBUTA PORK (Supplement \$10)
Mustard Sauce | Ravigote

CHOICE OF DESSERT
HOJI CHA
Hazelnut | Cafés Richard

MANGO (Supplement \$10)
Ginger | Sicily Lemon

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

AMUSE BOUCHE

HOKKAIDO SCALLOP

Asparagus | Sakura Ebi

ANGEL PRAWN

Brioche | Lobster Bisque

POISSON DU JOUR

Chef's Creation

MAPLE LEAF DUCK

King Cashew Nut | Purple Garlic

OR

KAGOSHIMA WAGYU (Supplement \$30)

Fukinotou | Kanzanji Miso

MANGO

Ginger | Sicily Lemon

MIGNARDISE

Cafés Richard Coffee or Paris Kusmi Tea

\$128 PER PERSON

\$88 SOMMELIER'S PAIRING EXPERIENCE

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