

Shiro Ebi
Foie Gras
Kakiage



CAULIFLOWER

Uni // Kaluga Hybrid Caviar // Fava Bean

WHITE ASPARAGUS

Watercress // Sudare Clam // Artichoke

SWEETBREAD

Lardo // Shio Koji // Petit Pois

ACQUERELLO RISOTTO

Speck // Hotaru Ika // Amalfi Lemon

SPRING LAMB

Chutney // Kale // Tamarind

Or

KAGOSHIMA WAGYU +58

Capsicum // Sauerkraut // Cardamom

STRAWBERRY

Chia Seed // Balsamic // Marigold

APRICOT

Forest Honey // Pecan // Stracciatella

Rhubarb

Liquorice

Tahitian Vanilla

Chef's Innovative Menu \$268

3 Glass Wine Pairing \$98

5 Glass Wine Pairing \$168