

SOMMdegustation

1st Course

Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries

2nd Course

**Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy
& Kabosu Beurre Blanc**

Or

**Boston Lobster with White Asparagus, Morels, Shallot
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc
Supplement \$188**

Main Course

**Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufeira Sauce**

Or

**Roasted Lamb Leg, Ratatouille, Piment d'Espelette,
Roasted Garlic, Basil & Lamb Jus
Supplement \$208**

Dessert

Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

Or

**Amao Strawberries with Basil, Extra Virgin Olive Oil
Greek Yoghurt & Amalfi Lemon Sorbet**

4 - Course Menu at \$918 per person

**Classic Wine Pairing 3XGlass (125ml per wine)
Add \$600 per person**

**Sake Pairing 4XGlass (90ml per wine)
Add \$600 per person**

SOMMdegustation

1st Course

Aka Uni "French Toast"

2nd Course

Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries

3rd Course

**Shikanoshima Clams, Potato, Kabu & Wakame Velouté
with Banno Negi Infused Extra Virgin Olive Oil**

4th Course

**Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy
& Kabosu Beurre Blanc**

Or

**Boston Lobster with White Asparagus, Morels, Shallot
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc
Supplement \$188**

Main Course

**Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufeira Sauce**

Or

**Roasted Lamb Leg, Ratatouille, Piment d'Espelette,
Roasted Garlic, Basil & Lamb Jus
Supplement \$208**

Dessert

Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

Or

**Amao Strawberries with Basil, Extra Virgin Olive Oil
Greek Yoghurt & Amalfi Lemon Sorbet**

6 - Course Menu at \$1,228 per person

Classic Wine Pairing 5XGlass (100ml per wine)
Add \$850 per person

Sake Pairing 6XGlass (90ml per wine)
Add \$850 per person

Sommelier Battle Wine Pairing Add \$1,000 per person

Kindly inform that the last order time for this menu is at 10pm.