

SOMMdegustation

1st Course

**Traditional Beef Tenderloin Tartare with Green Leaves,
Trumpet Zucchini & Sherry & Black Truffle Dressing**

2nd Course

**Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce
& Mustard Leave Purée with Buttermilk, Fish Roe, Wakame Beurre Blanc**

Or

**Half Boston Lobster with Basil & Lemon Roasted Apricot, Girolles Mushroom,
Snap Peas & Watercress in a Dry Sherry Beurre Blanc
Supplement \$208**

Main Course

Japanese Pork Belly, BBQ Sauce & Hakata Cabbage

Or

**Red Wine Braised Pasture-fed Beef Cheek
with Potato Mousseline & 'Bourguignon' Aromatics**

Dessert

Cherry Clafoutis with Sicilian Pistachio Ice - Cream

Or

**Extra Virgin Olive Oil Roasted Apricots, Green Almonds
& "Blanc Manger"**

4 - Course Menu at \$918 per person

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

SOMM Sake Pairing 3XGlass (90ml per wine)
Add \$600 per person

SOMMdegustation

1st Course

**Sea Lettuce Taco with Iceberg Lettuce, Shiso,
XO Mayonnaise, Raw Ama Ebi & Caviar Lime**

Or

**Aka Uni "French Toast"
Supplement \$168**

2nd Course

**Traditional Beef Tenderloin Tartare with Green Leaves,
Trumpet Zucchini & Sherry & Black Truffle Dressing**

3rd Course

Seared Scallops with Corn, Espelette & Chive infused Olive Oil

4th Course

**Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce
& Mustard Leave Purée with Buttermilk, Fish Roe, Wakame Beurre Blanc**

Or

**Half Boston Lobster with Basil & Lemon Roasted Apricot, Girolles Mushroom,
Snap Peas & Watercress in a Dry Sherry Beurre Blanc
Supplement \$208**

Main Course

Japanese Pork Belly, BBQ Sauce & Hakata Cabbage

Or

**Red Wine Braised Pasture-fed Beef Cheek
with Potato Mousseline & 'Bourguignon' Aromatics**

Dessert

Cherry Clafoutis with Sicilian Pistachio Ice - Cream

Or

**Extra Virgin Olive Oil Roasted Apricots, Green Almonds
& "Blanc Manger"**

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

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

SOMM Sake Pairing 5XGlass (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.