

Tasting menu featuring Asian Ingredients

Sweet corn puffed mousse
with Aburi Botan shrimp
in shrimp consommé jelly

Marinated sardine,
smoked Oscietra caviar, potato confit

House made pasta with “Aonori” seaweed sauce
topped with Hokkaido “Bafun” uni

Simmered “Aka” Abalone from 房総半島
cooked with 20 years aged Shaoxing wine and Kombu

“Rock” oyster
with pork trotter cassalette
served with winter black truffle

Grilled French milk-fed veal
with fresh wild Yunnan porcini mushroom
egg yolk confit

Peach compote, resin crystal,
mangosteen, coconuts

Jasmine / White chocolate / apricot