

## Tasting menu featuring Asian produce

Sweet corn puffed mousse

with Aburi Botan shrimp

Physalis, apricot and fruit tomato

tossed with Thai basil dressing, Burrata cheese

Housemade pasta with "Aonori" seaweed sauce

topped with "Bafun" uni

"Clam chowder" whelk twist clam, pea and night jasmine

with chef's twist

Deep fried Taiwanese bamboo shoot with crispy skin

stuffed with Hokkaido scallop

"Aori-Ika" squid and caviar on black egg custard

"Civet" braised abalone covered with "abalone shell"

Charcoal grilled pigeon(**medium rare**)

flavored with sesame oil, pigeon liver tapenade

Jasmine flower and white tea blanc-manger

with melon soup

Peach compote, resin crystal, mangosteen, coconuts