



Michelin Star 2022
#43 in Asia's 50 Best Restaurants 2022



Michelin Star 2022

LUNCH MENU

6-Courses

\$298++ Per Person

SNACKS

Lotus Root Galette, Firefly Squid, Pickled Lotus Root, Takanard
Nakiji Agoo Pork, Spring Roll, Yuzu Tagarashi
Tuna Tartare, Potatoes, Sour Cream, Chives, Shallots, Choux Pastry, Hanaho
Burrata Caviar
Iberico Txistorra "Talo" Ideazabal Cream Cheese
Pickled Oyster Espellete Pepper Shallots
Smoked Iwashi "Gilda"
Black Winter Truffle Croqueta

AMERA TOMATO

Japanese Fruit Tomato, Tomato Water Dashi Jelly, Micro Tomatoes, Heirloom Tomato Sorbet

CHILLED PASTA

Shiro Ebi, Sakura Ebi, Hana Wasabi

SPRING

Hake Kokotxas, Angulas, Asparagus, Teardrop Peas

PIGEON

Seasonal Onions, Micro Water Cress, Minced Duck, Sugo, Pasilla

RISOTTO

Bamboo Shoots, Chicken Dashi, Butter, Koji Sauce, Kinome

CHOCOLATE

Orange Sorbet, Amazon Chocolate, Grand Marnier

PETIT FOURS

All prices are subject to 10% service charge and 8% GST



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Michelin Star 2022

DINNER MENU

8-Courses

\$398++ Per Person

SNACKS

Lotus Root Galette, Firefly Squid, Pickled Lotus Root, Takanard
Nakiji Agoo Pork, Spring Roll, Yuzu Tagarashi
Tuna Tartare, Potatoes, Sour Cream, Chives, Shallots, Choux Pastry, Hanaho
Burrata Caviar
Iberico Txistorra "Talo" Ideazabal Cream Cheese
Pickled Oyster Espellete Pepper Shallots
Smoked Iwashi "Gilda"
Black Winter Truffle Croqueta

AMERA TOMATO

Japanese Fruit Tomato, Tomato Water Dashi Jelly, Micro Tomatoes, Heirloom Tomato Sorbet

CHILLED PASTA

Shiro Ebi, Sakura Ebi, Hana Wasabi

SPRING

Hake Kokotxas, Angulas, Asparagus, Teardrop Peas

AMADAI

Wild Seasonal Vegetables, Sansho, Fermented Rice

PIGEON

Seasonal Onions, Micro Water Cress, Minced Duck, Sugo, Pasilla

RISOTTO

Bamboo Shoots, Chicken Dashi, Butter, Koji Sauce, Kinome

STRAWBERRIES

Japanese Strawberry, Hokkaido Milk, Shiso

CHOCOLATE

Orange Sorbet, Amazon Chocolate, Grand Marnier

PETIT FOURS

All prices are subject to 10% service charge and 8% GST