

OPULENCE

OSCIETRA CAVIAR, smoked eel, wasabi
2023 Domaine de Ardoisières, Argile Blanc, Allobroges

MANJIMUP MARRON, buttermilk, perilla
2021 Domaine Vincent Gaudry, Pour Vous, Sancerre, Loire Valley

BUSAN ABALONE, scallop, courgette
2022 Domaine de l'Enclos, Chablis Premier Cru, Beauroy

SHIZUOKA KING CRAB, edamame, green curry
2005 Domaine du Closel, Savennières, Clos du Papillon, Loire Valley

BRITTANY BLUE LOBSTER, vin jaune, maitake
2002 Domaine des Lambrays, Morey-Saint-Denis, Côte de Nuits, Burgundy

OR

CHALLANS DUCK, wild garlic, winter melon (**SERVES 2**)
2002 Domaine du Clos des Fées, Côtes du Roussillon Villages, Vieilles Vignes

FARMED CHEESE, condiment, baguette
(Supplement \$38 Per Person | Sharing Portion Additional \$18 Per Person)

SHIZUOKA AMANE MELON, peach gum, gula melaka

TULAMEEN RASPBERRY, baba, lemongrass
2012 Weingut D. Vollenweider, Wolfer Goldgrube, Mosel Riesling Spätlese

OR

ARAGUANI CHOCOLATE, almond, szechuan peppercorn
2007 Domaine des Chênes, Rivesaltes Tuilé, Roussillon

\$398 PER PERSON

WINE ACCOMPANIMENT \$298 PER PERSON

CHEF-OWNER: EMMANUEL STROOBANT

All prices are subject to service charge and prevailing government taxes