

# ELEGANCE

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**AKITA 'MOUNTAIN' TONBURI**, smoked beetroot, wasabi  
2022 Domaine des Ardoisières, Schiste, Coteau de Cevins, Savoie

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**GERMAN KOHLRABI**, shiro kombu, kimchi  
2022 Vincent Gaudry, Constellation du Scorpion, Sancerre, Loire Valley

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**KOCHI MIZUNASU**, grenaille potato, ponzu  
2022 Domaine Philippe Chavy, Puligny-Montrachet, Rue Rousseau, Burgundy

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**BRITTANY PURPLE ARTICHOKE**, yuzu kosho, celery  
2021 Domaine du Closel, La Jalousie, Savennières, Loire Valley

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**PERIGORD BLACK TRUFFLE**, linguine, shiro kombu  
(Supplement \$88 Per Person)

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**LOIRE VALLEY WHITE ASPARAGUS**, wild garlic, morel mushroom  
2021 Weingut Erich Machherndl, Wösendorfer Ried Hochrain, Grüner Veltliner Federspiel

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

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**SHIZUOKA AMANE MELON**, peach gum, gula melaka

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

OR

**ARAGUANI CHOCOLATE**, almond, szechuan peppercorn  
2008 Domaine des Chênes, Rivesaltes Ambré, Vin Doux Naturel

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\$398 PER PERSON

WINE ACCOMPANIMENT \$288 PER PERSON

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CHEF-OWNER: **EMMANUEL STROOBANT** | WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes