

ELEGANCE

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

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

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

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

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

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

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

TOCHIOTOME STRAWBERRY, blue pea, thai basil

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

\$398 PER PERSON

WINE ACCOMPANIMENT \$288 PER PERSON

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

All prices are subject to service charge and prevailing government taxes