



# A D V E N T U R E

\$258 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$148

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

## CANAPÉS



ROYAL BELGIAN OSIETRA CAVIAR, LEEK, BONITO



HASS AVOCADO, HOLY BASIL, AMERA TOMATO, LILY BULB



HOKKAIDO HAIRY CRAB, CORN, LEMONGRASS



LIVE SCALLOP, FRESH ALMOND, CURRY OIL, FENNEL



KABOCHA PUMPKIN, HOLY BASIL, XERES



MARRON, TURNIP, FINGER LIME, KOHLRABI



OMI BEEF, BLACK TRUFFLE, KOREAN CHESTNUT



STRAWBERRY, PEPPER, WHITE ASPARAGUS



KAYA, HAY, RASPBERRY



FULL VEGETARIAN OPTION AVAILABLE WITH 24 HOURS ADVANCE NOTICE



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**  
CHEF DE CUISINE: **STEVE LANCASTER**  
MAÎTRE DE MAISON: **VANESSA STRAUSS**

All prices are subject to service charge and prevailing government taxes