



KUHEIJI SAKE & WINE DINNER

25 OCTOBER 2022, TUESDAY

\$488 PER PERSON

CHEESE SUPPLEMENT AT ADDITIONAL \$38 PER PERSON



CAVIAR

N25 aged caviar, uni, celeriac

Domaine Kuheiji, Cremant de Bourgogne Brut NV



MARRON

manjimup marron, oba, jerusalem artichoke

Kuheiji Monryu 2019

Domaine Kuheiji, Aloxe-Corton 2018



SCALLOP

hokkaido scallop, leek, almond

Kuheiji Tako 2020

Domaine Kuheiji, Meursault 2018



BEEF

omi beef, shallot, seaweed

Kuheiji Fukuji 2020

Domaine Kuheiji, Pommard 1er Cru Les Arvelets 2018



RASPBERRY

tulameen raspberry, manjari chocolate, lychee

Kuheiji Tako 2018



CHEF OWNER: EMMANUEL STROOBANT
RESTAURANT MANAGER: SAMANTHA GOH

All prices are subject to service charge and prevailing government taxes