



cuisine

Chef Nobu Tomine
 Chef Kaiwen Kuah
 We, actually cook and
 prepare every sauces
 and dishes.

Ingredients

Chef might serves
 different dishes or
 ingredients, depending
 on the conditions of the
 ingredients.
 Please tell us if you
 have any dietary
 restrictions.

Celebration

Let us know if you
 celebrate anniversary.
 We are happy to
 prepare messages on
 dessert plate as you like.

Food, Drink &
 Conversation, Pixy

menu degustation

Chef's thought | gastronomic

Sakoshi Bay Oyster

*Oysters (2pcs), from Sakoshi Bay, Hyogo prefecture,
 Sherry vinegar sauce with shallots*

Kinka Saba

*Raspberry vinegar marinated Kinka-Saba (Mackerel),
 grapefruit sauce, eggplant, cauliflower puree*

Risotto

Ratatouille, Parmigiano, Hitomebore Rice

Roasted Pearl Grouper

Sauce vin blanc, mussels, herbs, baby kai lan

Kumamoto Wagyu Sirloin

Kumamoto wagyu sirloin, truffle potato puree, jus, garlic chips

Dessert

Prunier Compote, Diplomat sauce & Langues de chat, yogurt mousse

120

menu petit degustation

Sakoshi Bay Oyster

*Oysters (2pcs), from Sakoshi Bay, Hyogo prefecture,
 Sherry vinegar sauce with shallots*

Kinka Saba

*Raspberry vinegar marinated Kinka-Saba (Mackerel),
 grapefruit sauce, eggplant, cauliflower puree*

Choice of Main Course

Roasted Pearl Grouper
*Sauce vin blanc, mussels, herbs,
 baby kai lan*

Grilled Irish Duck Breast
*Roasted Irish duck breast,
 carrot puree, leek confit,
 olive financier*

Dessert

Dessert of the day

68

appetizer

Sakoshi Bay Oyster 32
6pcs of Japanese oysters from Sakoshi Bay, Hygo, Japan.

Foie Gras Terrine 25
Slow cooked French duck Foie Gras "Terrine", homemade jam.

Pâté de Campagne 18
Traditional French "Pâté de Campagne", grain mustard, pickles.

Beef Carpaccio 24
Sliced aged black Angus beef rump cap, smoked potato purée, garlic chive infused olive oil.

Charcuterie 45
Assorted cured meat, Pate de Campagne, cheese.

pasta | risotto | greens

Carbonara 25
Spaghetti, Parmigiano, cream, egg

Porcini Risotto 25
Porcini, button mushroom, parmigiano, Ishinomaki Hitomebore rice. Creamy risotto.

Green Salad, Honey Yogurt 18
Green leaves, roasted nuts, yogurt and honey dressing

sides | snack

Bread 6 **Roasted Nuts** 5

French Fries 8 **Olives** 5

Crispy Chicken 12 **Dries Fruits** 5

mains

20 – 25 min to serve

Seabass
Pan-fried seabass, mussels and cream sauce.
48

Grilled Iberico Pork Collar
Grilled Iberico Pork Collar, black garlic puree, sautéed vegetables
| medium well done |
48 | 200g

Roasted Irish Duck Breast
Roasted Irish duck breast, carrot puree, leek confit, olive financier
| medium |
55 | 200g

Roasted Beef Rump Cap
Roasted grass-fed beef rump cap, French fries
| medium rare |
98 | 500g

Lamb Chops
Roasted Australian lamb chops (2pcs), Ratatouille, potato gratin
| medium rare |
55

chef's Recommendation

Dry Aged Brandt 365 Days Grain Fed Beef, Prime Grade
Grilled beef rib from Brandt family, Natural farming hormone and antibiotic free beef, with French fries.
| Medium Rare |
128 | 250g

dessert fromage

Crème Brûlée
Pumpkin, cinnamon
12

Chocolat
Chef's Gateau Au Chocolat, fruits
15

Soufflé
Chai milk tea soufflé, vanilla ice cream
20 – 25 min minimum to serve
18

Cheese Chef's Choice
Assorted cheese
26