



CHEF'S TASTING MENU

4-COURSE: 198 PER PERSON

WINE FLIGHT 128

BLUEFIN TUNA

Black Radish, Finger Lime

*Champagne, Pommery Brut Royal,
Côtes des Blancs – Montagne de Reims, France NV*

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HOKKAIDO SCALLOP

Miso Beurre Blanc, Potato, Spring Pea

Sauvignon Blanc, Gitton Pere & Fils, Sancerre, France 2018

OR

SEARED FOIE GRAS +20

Fig, Balsamic & Honey

Muscat De Beaumes-De-Venise, Domaine Coyeux, France 2014

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WYLARAH WAGYU STRIPLOIN

Kabocha Pumpkin, Pommes Dauphine

M Gagliasso, Rocche dell'Annunziata, Barolo, Piedmont, Italy

OR

MISO BLACK COD

Bonito, Pickled Ginger

Born Gold, Junmai Daiginjo, Hokuriku, Japan

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PIÑA COLADA

Compressed Pineapple, Lime Curd, Malibu Coconut Foam, Pineapple Sorbet

Moscato d'Asti, Ruffino, DOCG, Piedmont, Italy, 2024

Discounts are not applicable (excluding Accor Plus Explorer)

Please advise us of any special dietary requirements including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.