



TABLE D'HOTE MENU

\$235

Please select one dish from each course

TO START

CEVICHE

Tai, finger lime, shallots, leche de tigre

HOKKAIDO SCALLOP

Bafun uni, 8 gems Oscietra caviar, shiso oil

JADE ABALONE

Bafun uni, pork belly, soy glaze

HEIRLOOM TOMATOES

Amelia tomato, capers, cucumber and basil

SECOND COURSE

LINGUINE

Bafun uni, wasabi, nori

CAPELLINI

Sakura ebi, lobster oil, kombu, sorrel

PAPPARDELLE

Oxtail, chanterelles, Parmesan

RISOTTO

Carabinero, sea plants, squid ink aioli

MAIN COURSE

ANJOU PIGEON

Pine nut puree, beetroot, radish jus

SUCKLING PIG

Mushroom risotto, black truffle jus

GRILL SEABASS

Green dragon vegetables, asparagus, beurre blanc

PRIME RIB

Vegetable garden, zucchini flower

DESSERT

MANDARIN GLOBE

Mascarpone, walnut, kinkan, 64% Manjari cocoa

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES