



Chef's Experience Menu

Hakkaido scallop, yuzu & pistachio

Blue fin tuna, nori & Oscietra caviar

Tomato, fetta & shiso tartlet

Kuih rose, sesame & kaffir lime



Ocean trout sashimi, salsa macha & lime leaf ponzu



Jonella farm corn tart, bonito, Oscietra caviar



Coral trout, ginger & tom kha



Shimo 7+ sirloin, charred onion, tamarind & brown butter



Dessert bento

Beverage pairing 130pp—discover a curated journey of wine and sake.