



Chef's Experience Menu

Wine and sake pairing available upon request for an additional \$120 and \$95, respectively

Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar

Hokkaido scallops, yuzu & pistachio

Pea and wasabi tartlet, creme fraiche & preserved lemon



Ocean trout sashimi, salsa macha & lime leaf ponzu



Chilled somen noodle, sesame, prawn & lobster



Glacier 51 toothfish, wood-grilled shimeji & smoked dashi



Shimo 7+ sirloin, intercostal, black garlic & sorrel



Granny smith apples, calamansi curd & yuzu