

● ● 12th anniversary tasting menu

DINNER - 90

WINE PAIRING - 60

OX TAIL WON TON

*foie gras, soy reduction,  
asian 'gremolata', apple wood bacon powder*

POACHED LOBSTER

*scallion hollandaise, sweet corn,  
longanisa, cauliflower puree*

CHILEAN SEA BASS

*mongo bean hash, kalamungay nage,  
shiitake*

A5 MIYAZAKI WAGYU BEEF

*gruyere potato gougères, creamed spinach,  
'robuchon potatoes', king oyster mushroom,  
demi glace*

LILIKOI CREAMSICLE

*passion fruit sorbet, tahitian vanilla bean ice cream,  
olive oil shortbread crust, strawberry balsamic coulis*