Seasonal Tasting Menu

Mushroom soup
Beef tartare with lovage
Foie gras with hazelnut

Bread & Butter

Tuna with Caviar
Lobster with chipotle and coriander
Bison grass with apple

Potato dumpling with caviar*

Turbot with seafood

Scallops with Wagyu

Foie gras with plum*

Roe deer with onion

Coconut

Truffle with pear and yuzu

Lime curd with bergamot
Marquis
Whisky Sour Jelly

Short tasting menu 590 • Seasonal Pairing 550
Full tasting menu 690 • Seasonal Pairing 650

*Courses included in the full tasting menu
○ A 12,5% discretionary service charge will be added to your bill
○ List of allergens is available from the manager