



Plat du Jour

14th May 2022

1st Course

Botan Ebi Carpaccio with Kaluga Caviar and Truffle Pearls

2nd Course

Warm Somen with Sea Urchin and Snow Crab

3rd Course

Pan Seared Sawara with Smoked Tako and Wild Garlic

Mains

Roasted Wagyu Tomahawk with Braised Cheek and Sweet Potato

or

Grilled Black Cod with Tara Shirako and White Asparagus

Dessert

Green Tea Bavarois with Azuki Bean Ice Cream

or

Chef Selections of Artisanal le Fromages

Coffee or Tea