

## *Caviar Service*

*Caviar bump & choice of*  
*- Frozen vodka*  
*- Mocktail*  
*98*

## *Appetizers*

*Hamachi Carpaccio with Ikura and Pickled Shallots 118*

*Cold Mentaiko Pasta with Tarabagani and Caviar 88*

*Kobe Carpaccio with Seasonal Truffle 118*

*Vichyssoise with Ikura and Smoked King Salmon on Toast 118*

*Smoked Octopus Carpaccio with Brandy Aioli and Caviar 98*

*Mud Crab and Sabah Prawn Risotto 138*

*Pollock Roe Pasta with Seared Scallop and Sakura Ebi 88*

*Cured Scallop with Braised Abalone in Seaweed Butter Vol au Vent 108*

## *Main Courses*

- Shio Koji Aged Cod Fish with Spiced Cauliflower Puree* 138
- Grilled Wagyu with Black Garlic and Torched Chitose Corn* 188
- Roasted Free Range Chicken with Cep Cream and Truffle* 128
- Crab Bisque with Scallop Mousse and Lobster Powder* 158
- Braised Wagyu Cheek in Red Wine with Crispy Quinoa and Hachis Parmentier* 148
- Slow Cooked Australian Lamb with Black Truffle Potato Puree and Mix Herb Jus* 138
- Spiny Lobster Pasta with Nantua and Cognac* 218

## *Dessert*

- Signature Souffle* 58
- Chocolate Galette* 48
- Strawberry Mille-feuille* 48
- Pecan Pie* 38
- Panna Cotta* 38
- Homemade Vanilla Ice Cream with Ardoino Olive oil* 18