



LUSCIOUS  
**5 COURSE**  
MENU

APPETIZER

**SALMON CARPPACCIO**

Salmon with organic apple dressing, accompanied by root vegetable, greens, caviar and micro crest.

SOUP

**PRAWN BISQUE WHISKY**

36 hours slow simmered prawn broth with Japanese white miso and Suntory Whisky, accompanied by Japanese sweet shrimp and caviar

MAIN COURSE

**BRAISED BEEF CHEEK**

Slow braised Australia beef cheek, accompanied by Japanese style braised radish, tomato and baby radish.

*or*

**POUSSIN YASAI ZUKE**

Roasted spring chicken roulade, marinated in vegetable miso, accompanied by yuzu soy butter

*or*

**MACKEREL & SCALLOPS**

Pan seared mackerel and Hokkaido scallops in bouillabaise, poached tomatoes and chive oil

*or*

**WAGYU M8**

Pan seared Australia Wagyu M8 with boeuf jus reduction, grilled eryngii, potato pave and heirloom tomatoes

NOODLE

**COLD INANIWA SANSAI UDON**

Chilled Inaniwa udon served with shiitake shoyu broth, topped with yuzu, myoga, pickled wild vege and onsen egg

DESSERT

**MATCHA TIRAMISU**

Ladyfingers with Bailey's Cream and espresso, layered with mascarpone cheese and yuzu, finished with Uji Matcha Powder.

**HOUSE POURING WINE PAIRING**

1 Blanc and 1 Rouge

	without wine <b>(RM)</b>	with wine <b>(RM)</b>
<b>BRAISED BEEF CHEEK</b>	180	220
<b>POUSSIN YASAI ZUKE</b>	180	220
<b>MACKEREL AND SCALLOPS</b>	180	220
<b>WAGYU M8</b>	280	320



# 6-COURSE

## DÉGUSTATION MENU

### STARTER

#### SCALLOP TARTARE WITH SEAWEED CRACKER

marinated scallop with hijiki and truffle, seaweed cracker, anchovies aioli and caviar

### SOUP

#### MUSHROOM SOUP WITH TRUFFLE

truffle pate, compressed shiitake mushroom, chive and truffle oil

*or*

#### ONION CONSOMMÉ

charred baby pearl onion, onion marmalade puree and spring onion oil

### FISH COURSE

#### COD FISH

baked cod with rutabaga, scallion and ginger paste, kaffir and matcha dust, anchovies aioli, caviar and fish fumet

### MAIN COURSE

#### A5 JAPANESE WAGYU

pan seared wagyu A5, grilled baby leek, trio of accompaniment (truffle pate, caviar and pickled mustard grain)

*or*

#### WILD DUCK WITH FOIE GRAS

pan seared wild duck breast and foie gras, carrot puree, red wine fig, micro crest and accompanied by miso balsamic reduction

*or*

#### LAMB

lamb loin roulade with apricot and pine nut, nori persillade, truffle and morrel velouté, edamame puree and aji panca miso

### CARBOHYDRATE

#### COLD GOMA SOMEN

goma dressing, toasted sesame seed, julienne spring onion, pickled cucumber and togarashi oil

### DESSERT

#### BEETS WITH PEANUT CRÉMEUX

macerated beetroot in yuzu, peanut and goma crème princesse, puff pastry and caramelized macadamia

## HOUSE POURING WINE PAIRING

1 Blanc and 1 Rouge

	without wine (RM)	with wine (RM)
A5 JAPANESE WAGYU	380	420
WILD DUCK WITH FOIE GRAS	380	420
LAMB	380	420



# LUNCH MENU

(Weekend 11:30am - 5:30pm)

## STARTER

### SALAD OF THE DAY

chef's special salad of the day

## SOUP

### MUSHROOM SOUP WITH TRUFFLE

truffle pate, compressed shiitake mushroom, chive and truffle oil

or

### SMOKED SALMON SOUP

smoked salmon, japanese miso soup, dehydrated kale and microgreens

## MAIN COURSE

### SALMON

seared salmon with rocket and fennel salad, yuzu butter soy and crispy salmon skin

or

### SPRING CHICKEN

roulade of spring chicken with cabbage, butter soy and roasted fondant potato

or

### BEEF BRISKET

braised beef brisket in red wine jus, braised white radish and yellow mustard

or

### MACKEREL

grilled mackerel with rikkuyaki, sundried tomato and salad

or

### SEAFOOD BOUILLABAISSE

white wine seafood stew with shellfish, mackerel and crustacean

or

### LAMB

panko herb crusted of lamb, potato pave, edamame puree and miso aji panca

## CARBOHYDRATE

### SOMEN (COLD / HOT)

or

### INNANIWA UDON (COLD / HOT)

## HOUSE POURING WINE PAIRING

1 Blanc and 1 Rouge

	without wine (RM)	with wine (RM)
<b>SALMON</b>	70	110
<b>SPRING CHICKEN</b>	50	90
<b>BEEF BRISKET</b>	55	95
<b>MACKEREL</b>	50	90
<b>SEAFOOD BOUILLABAISSE</b>	65	105
<b>LAMB</b>	80	120