



MICHELIN Guide 2021

C h e f ' s T a s t i n g L u n c h

amuse bouche

tuna

Hourai, Gokuiden, Junmai Daiginjo

lobster

Meursault. 1er Cru, Charmes, Domaine Ballot-Millot 2018

fish

Sancerre Génération XIX, Alphonse Mellot 2016

or

pigeon

Gevrey-Chambertin, Les Evocelles, Domaine de la Vougeraie 2018

or

wagyu beef A4

(supplement \$320)

Brunello di Montalcino Poggio alle Mura, Castello Banfi 2015

soy milk

madeleine
coffee or tea

four courses | \$888

additional dessert

genmaicha & caviar

(supplement \$440)

To double the main course portion,
add \$200 (fish) / \$250 (pigeon) / \$640 (wagyu beef A4)

3-glass wine pairing | \$598

3-glass non-alcoholic drink pairing | \$288

Prices are subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering