



MICHELIN Guide 2021

## W e e k l y T a s t i n g L u n c h

amuse bouche

### **scallop**

Château Mercian, Koshu, Gris de Gris 2019

### **autumn mushroom**

Tenbi, Tokubetsu Junmai

### **pork**

Ata Rangi Pinot Noir, Martinborough 2018

or

### **wagyu beef A4**

(supplement \$320)

Brunello di Montalcino Poggio alle Mura, Castello Banfi 2015

### **raspberry**

madeleine

coffee or tea

**four courses | \$688**

additional dessert

### **genmaicha & caviar**

(supplement \$440)

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

3-glass wine pairing | \$498

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

**Cuisine** by Eric Rätty is inspired by nature and a fundamental respect for seasons, combining ingredients from Japan and refined Nordic sensibilities to create layers of sharp, bright flavours.

**Wine** at Arbor features a diverse 1,700-bottle collection selected by Sébastien Allano, full of new discoveries fit for any wine enthusiast from beginner to connoisseur.

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