



MICHELIN Guide 2022

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.

Looking for a new and special dining experience? Let Chef Eric take your taste buds on a unique gastronomic journey, as he will craft an **Omakase Menu** with seasonal produce, Nordic-Japanese inspiration and ingenious touches of creativity.

\$1,288

3-glass wine and sake pairing | \$980

H o l i d a y L u n c h

amaebi

tuna

truffle

fish

or

pigeon

or

wagyu beef A4

(supplement \$320)

soy milk

madeleine

coffee or tea

\$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 and sake pairing | \$688
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