



MICHELIN Guide 2021

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

amuse bouche

**saba**

**soup**

**pork**

**or**

**wagyu beef A4**  
(supplement \$320)

**apple**

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 and sake 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