



**Cuisine** by Eric Rätty is inspired by nature and a fundamental respect for the changing seasons, combining fresh produce and refined Nordic and Japanese sensibilities to create layers of sharp, bright flavours, showcasing the meticulous artistry of culinary craftsmanship.

Add Chef Eric's signature dishes to elevate your dining experience

<b>ebi</b>	<b>\$280</b>
<b>abalone</b>	<b>\$240</b>

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## s o m m e l i e r ' s   s e l e c t i o n

### **white**

Riesling Auslese Bernkasteler Lay\*\* Markus Molitor, Mosel 2019  
Chablis 1er Cru Butteaux Domaine Pattes Loup 2019

\$200/ glass  
\$280/ glass

### **red**

Spätburgunder Saulheim Thörle, Germany 2021  
Pomerol Château Lafleur Gazin, Bordeaux 2015

\$200/ glass  
\$300/ glass

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A 10 per cent service charge will be added to your bill.  
Please inform us of any food allergies or dietary restrictions in advance.

# L u n c h

amuse bouche

**sea bream & sakura**

**pigeon**

or

**murray cod**

or

**beef onglet**

( supplement \$220 )

**blood orange**

or

**genmaicha & caviar**

( supplement \$380 )

blueberry

coffee or tea

**\$688**

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3-glass wine and sake pairing | \$688

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