



MICHELIN

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

karelian pie & caviar \$190

langoustine \$280

abalone \$240

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

white

Sauvignon Blanc Vinoble Vineyard & Winery 2023

\$200/ glass

Chassagne Montrachet 1er Cru Clos de la Maltroie Michel Niellon 2020

\$290/ glass

red

Shokoshi Ajimu Budoushu Koubou 2021

\$200/ glass

Pomerol Château Lafleur Gazin, Bordeaux 2015

\$300/ glass

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

mackerel

fish

or

pigeon

or

wagyu beef A4

(supplement \$440)

citrus

or

genmaicha & caviar

(supplement \$380)

blueberry

coffee or tea

\$688

3-glass wine and sake pairing | \$688

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