



3 starters

+

1 main

+

1 dessert

All Star

DINNER TASTING MENU

\$498 PP

available from Sundays to Thursdays

STARTERS (CHOOSE 3) +\$70 for additional starter

Beef tartare, caviar, focaccia

Crab meat potato pavé, red crab, avocado



A4 wagyu toast, wasabi mayo



Seared tuna, bluefin tuna, avocado, chili lime dressing



Grilled octopus, spicy pomodoro sauce

MAINS (CHOOSE 1)

Black truffle fettuccine, Iberico ham, wild mushroom



Lobster risotto, saffron, zucchini, chili oil

Grain-fed 150 days Angus striploin, mashed potato, seasonal vegetables (+\$60)



Roasted yellow chicken (half), seasonal vegetables, Japanese rice (+\$80)



Rubia Gallega ribeye, 32 days dry aged, beef jus, signature French fries (+\$150)



72-hour Dry-aged Sichuan Pepperorn Duck (+\$250 for two)

DAILY DESSERT

WINE PAIRING

STANDARD + 298 PP

Sparkling - Didon à Bulles Perdues d'Ailleurs

White - Didon Bourgogne Aligoté

Red - Didon Bourgogne Cuvée Longue Rouge

PREMIUM + 398 PP

Champagne - Hervé Dubois Tradition NV

White - Chavy Chouet Bourgogne Les Femelottes

Red - Chavy Chouet Bourgogne Rouge La Taupe