

CHEF'S CHOICE MENU

995

BEVERAGE PAIRING 895

AMUSE BOUCHE

Oysters, mandarin sake, nashi pear, ginger, coriander, shiso oil
MO

HAMACHI SASHIMI

kaffir lime sweet soy, pickled red onion, jalapeno oil
F, S

MAMENORI MAKI

Beetroot marinated salmon mamenori maki, tamago, cream
cheese, cucumber, dill, shiso
F, E, M, W

SEARED SCALLOP

Caramelized onion, green pea pure, sugar snap peas,
tapioca crisps
MO, M, S

CHEF CHOICE MAIN COURSE

DESSERT

CHEF CHOICE DESSERT

F=Fish, E=Egg, S=Soya, MU=Mustard, R=Rye,
W=Wheat, M=Milkprotein, SE=Sesame, MO =Mollusks