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## TEN - COURSE MENU

*Sample Menu (subject to changes)*

### AMUSE-BOUCHE

CAULIFLOWER PANACOTTA, RED CABBAGE JUS, ESSENTIAL OILS  
semoule de chou-fleur en panacotta, jus de chou rouge, huiles essentielles

### CAVIAR COMPOSITION

CARABINEROS SHRIMP TARTARE, STRAWBERRY GAZPACHO  
UNAGI AND FARM EGG SABAYON, LEMONGRASS, TOAST MELBA  
LOBSTER GELÉE, GERANIUM, CORN VELOUTÉ  
tartare de crevettes, gaspacho de fraise acidulée  
anguille et oeuf de poule en sabayon, citronnelle, toast melba  
gelée de homard, géranium, velouté de maïs

### ZUCCHINI CANNELLONI

PUMPKIN SEEDS, OLIVE, LEMON CONFIT, TEMPURA FLOWERS  
graines de courge, olive, citron confit, fleurs en tempura

### SEAFOOD ROYALE

SCALLOP, KUMAMOTO OYSTER, UNI, WILD FENNEL EMULSION  
noix de Saint-Jacques, oursin, huitre de kumamoto, émulsion de fenouil sauvage

### ROASTED TURBOT

SEAWEED BUTTER, SHIITAKE DASHI, GINGER  
beurre d'algues, dashi de shiitake, gingembre

### DUCK BREAST

SPICY LAVENDER HONEY, TURNIP AND PORCINI, NATURAL JUS  
caramelisé au miel de lavande épicé, navet farci aux cèpes, jus naturel

### SELECTION OF ARTISAN CHEESES

sélection de fromages affinés

### RED BERRY SORBET

LEMON CREAM, BASIL AND RED BELL PEPPER  
crème prise au citron, basilic et poivron rouge

### LYCHEE & GRAPEFRUIT

CRISTALLINE ROSE WATER, MASCARPONE  
cristalline à l'eau de rose, mascarpone

### MIGNARDISES CART

chariot de mignardises

*10-Course Vegetarian Tasting Menu Available Upon Request*

**Menu 250**

**Standard Pairing 150**

**Grand Pairing 350**

A 20% service charge will be added for all food and beverages

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne  
illness, especially if you have certain medical conditions