



Chef's Experience Menu

Hokkaido scallops, yuzu & pistachio
Sweetcorn custard, katsuboshi, shokupan & oscietra caviar
Slow roasted carrot and fetta tartlet, caraway & mountain marigold



Ocean trout sashimi, salsa macha & lime leaf ponzu



Tea smoked duck dumpling, Sichuan & myoga



Red Emperor, Laksa & somen noodles



Shimo 7+ sirloin, charred onion, tamarind & brown butter



Dessert Bento

Beverage pairing 130pp—discover a curated journey of wine and sake.