

## *A La Carte Menu*

### **APPETISERS**

#### **AMELA TOMATO** ✓

jelly · buffalo stracciatella · basil pesto

**288**

#### **BALIK SALMON**

Caesar salad · Parmesan · anchovies

**388**

#### **SEMI COOKED LANGOUSTINE**

coral sauce · crunchy condiments

**588**

#### **HOKKAIDO SEA URCHIN**

crustacean Chawanmushi · fennel emulsion

**488**

#### **IBERICO HAM 48 MONTHS**

grilled toast · tomato salsa (60 GRAMS)

**298**

#### **MATSUTAKE MUSHROOM**

Château-Chalon sauce · gyoza veal ravioli

**588**

#### **CHEF 'S CAVIAR SELECTION**

premium Oscietra · condiments · blinis (50 GRAMS)

**1,080**

### **SOUPS**

#### **CARROT VELOUTÉ** ✓

ginger foam · dill oil

**188**

#### **LOBSTER BISQUE**

roasted lobster · stewed peas

**268**

## MAIN COURSES

### SAFFRON RISOTTO

pimiento emulsion · vegetable couscous

**388**

### POACHED BACK OF COD

simmered carrot · Iberico broth · chive oil

**448**

### SIMMERED MONKFISH

buttermilk sauce · Oscietra caviar · Romanesco broccoli

**688**

### DOVER SOLE MEUNIÈRE

vegetable medley · mashed potatoes

**568**

### BRITTANY LOBSTER

spaghetti · crustacean emulsion

**888**

### DUO OF DUCK & FOIE GRAS

slow cooked · fresh almond · marinated cherries

**528**

### RED LABEL PORK CHOP

grilled baby gem · basil condiments

**488**

### KAGOSHIMA BEEF TENDERLOIN

confit shallot in red wine · garlic chips · potato soufflé

**798** (100 GRAMS) / **998** (140 GRAMS)

### ROASTED WHOLE YELLOW CHICKEN

confit potatoes · shiitake mushroom (1300 GRAMS)

**888**

### WAGYU SHORT RIB TERIYAKI

vegetable medley · mashed potatoes (800 GRAMS)

**988**

### BLACK ANGUS TOMAHAWK

potato Dauphiné · beef jus tarragon (1400 GRAMS)

**1,888**