



## TASTING MENU

### Antipasti

**Hokkaido Scallops Carpaccio**  
with Basil Oil & Yogurt

*Piper-Heidsieck Essentiel Cuvée Reservee Extra Brut, France (7.5 cl)*

**Grilled Storm Clam**  
with Caviar, Charcoal Cream Sauce

**Fennel Saffron Mussels Bisque**

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**Spaghetti with Spot Shrimp**

*Nugnes Vite Aminea I.G.T., Kompanien, Italy (7.5 cl)*

or

**Spaghetti with Hokkaido Sea Urchin (+\$198)**

*Ferraris Sant'Eufemia Ruché D.O.C.G. Castagnole Monferrato D.O.C.G, Italy (7.5 cl)*

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### Sorbet

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**Baked Puff Pastry Salmon**

with Cucumber & Dill Cream Sauce

*Grace Rose 2021, Japan (7.5 cl)*

or

**Charcoal Grilled Miyazaki A4 Sirloin**

with Port Wine Sauce 4oz (+\$198)

*Cantina di Negrar Amarone della Valpolicella Classico, Veneto, Italy, 2018 (7.5cl)*

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### Dessert

**Kyoho Grape Filo Tart**

with Champagne Sabayon Gelato, Moscato Lime Jelly

*De Bortoli, Nobole One 2018, Australia (5cl)*

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### Petit Four

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**\$1288**

per person

\* Wine Pairing Package \$428 per person

Please advise our staff if you have any food allergies and intolerances that we should be aware of · Vegetarian menu available upon request

All prices are subject to 10% service charge