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*corn fritter with black truffle*

*warm silken tofu, apricot seasoning and shiso*

EGG TOAST

caviar and herbs

YELLOWFIN TUNA NOODLES

avocado, radish, ginger dressing and chili oil

NORWEGIAN KING CRAB

honeymoon melon juice and fennel

STEAMED ATLANTIC COD

honshimeji and lemongrass broth

CHARRED DUCK BREAST

strawberry-ginger consommé and swiss chard

"BLACK FOREST"

sour cherry sorbet, kirsch meringue, chocolate streusel

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*corn fritter with black truffle*

*warm silken tofu, apricot seasoning and shiso*

CAVIAR BUBBLE TEA

kombu scented almond milk

JAPANESE MADAI SASHIMI

floral cherry infusion and coriander

NORWEGIAN KING CRAB

honeymoon melon juice and fennel

HEIRLOOM TOMATOES

summer fruits and aged balsamic vinegar

CHARRED BADGER FLAME BEETS

ras al hanout-coconut infusion and tamarind

STEAMED ATLANTIC COD

honshimeji and lemongrass broth

MAINE LOBSTER

market beans and lemon-cardamom jus

SAUTÉED FOIE GRAS

lychee, black olive seasoning and rose

WAGYU BEEF SIRLOIN CAP

squash roasted with parmesan, scotch bonnet emulsion

70% CHOCOLATE

ruby port, espresso, chocolate crunch

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*corn fritter with black truffle*

*warm silken tofu, apricot seasoning and shiso*

HEIRLOOM TOMATOES

summer fruits and aged balsamic vinegar

SWEET CORN AGNOLOTTI

goldbar squash nage and lemon balm

CRACKLING EGGPLANT

heart of sucrine and saffron honey

CHARRED BADGER FLAME BEETS

ras al hanout-coconut infusion and tamarind

ROASTED MAITAKE MUSHROOM

avocado, cucumber emulsion and black truffle

STRAWBERRY

yuzu strawberries, coconut poppyseed sorbet, crispy meringue