

chawanmushi | dashi | sepia, Katsuobushi & aged Comté | beef tatar | **Amuse bouche**

38 | carrot, kombu and rowan | **Scallop**

38 | 52 | smoked chestnut couscous, char caviar and bay leaf | **native salmon trout**

42 | 62 | Shiokoji, bone marrow and sunflower seeds | **Langoustine**

52 | Périgord truffle and piedmontese hazelnut | **Iberico pork chin**

64 | red cabbage, Sumac, pistachio and tomatillo salsa verde | **Saddle of venison**

19 | pandan, pineapple, kaffir lime | **Exotic**

24 | Tahiti vanilla and Baba with Crème Chantilly | **Rum pot fruits**

cookie, open macaron, dim sum | **Sweet ending**

wine pairing 95 | **7 courses 205**

wine pairing 75 | without pork chin and Exotic | **5 courses 160**

Sake pairing 85 | 105 or non-alcoholic pairing 55|75

Amuse bouche | sepia, Katsuobushi & aged Comté | beef tatar | dashi | chawanmushi

Hamachi | Crevettes bouquet, radish, tofu and wasabi | 38

native salmon trout | smoked chestnut couscous, char caviar and bay leaf | 38 | 52

Langoustine | Shiokoji, bone marrow and sunflower seeds | 42 | 62

Sea bass | stuffed mussels, water spinach, XO and black garlic | 44 | 64

Mieral guinea fowl | pumpkin, anchovies, yuzu and grilled guinea fowl leg gyoza | 62

Brillat savarin | dried fruit, apple and rose water | 19

Rum pot fruits | Tahiti vanilla and Baba with Crème Chantilly | 24

Sweet ending | dim sum, open macaron, cookie

7 courses 190 | wine pairing 95

5 courses 160 | without Sea bass and Brillat savarin | wine pairing 75

Sake pairing 85 | 105 or non-alcoholic pairing 55 | 75