

Sabayon

3 COURSE DÉGUSTATION

Amuse Bouche

Blue Fin Tuna
Organic Soy Aioli
Mizuna

Moullard Duck Breast
Caramelised Carrot Purée
Sauce Arabica

Strawberry Gateau
Lemon Mascarpone Snow
Strawberry Sorbet

Mignardises

338 Per Person

4 COURSE DÉGUSTATION

Amuse Bouche

Hokkaido Scallop
Sun Choke Purée
Winter Truffle

Foie Gras Sautéed
Ginger Bread Purée
Pomegranate Reduction

Skrei Cod
Potato Tuile
Ginger Clam Emulsion

Marsala Sabayon
Aerated Chocolate
Chitose Strawberries

Mignardises

438 Per Person

Sabayon

5 COURSE DÉGUSTATION

Amuse Bouche

Botan Ebi Carpaccio

Bafun Uni
Lemon Aioli

Katsuobushi Broth

Roasted Quail
Poached Quail Egg

Foie Gras Sautéed

Ginger Bread Purée
Pomegranate Reduction

Black Angus Tenderloin

Truffle Brioche Pudding
Oxtail Reduction

Gateau Aux Pommes

Yogurt Mousse
Cucumber Lime Sorbet

Mignardises

538 Per Person

7 COURSE FRUITS DE MER

Amuse Bouche

Botan Ebi Carpaccio

Bafun Uni
Lemon Aioli

Blue Fin Tuna

Organic Soy Aioli
Mizuna

Hokkaido Scallop

Sun Choke Purée
Winter Truffle

Skrei Cod

Potato Tuile
Ginger Clam Emulsion

Butter Poached Blue Lobster

White Asparagus Brulée
Tropical Caviar

Les Fromages

Fig Chutney
Caramelised Pecan Nut

Gateau Aux Pommes

Yogurt Mousse
Cucumber Lime Sorbet

Mignardises

738 Per Person