



## a la carte Menu

### appetiser

-  mushroom tart, cèpe sabayon, honshimeji \$ 240
- 'pâté en croûte', octopus, chicken, chorizo \$ 250
-  Heritage beef tartare, sourdough \$ 260
- tuna tartare, plancton, salicornia \$ 328

### main course

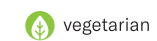
- cod, yuzu pepper beurre blanc, petits pois \$ 360
- homemade pasta, crustacean sauce, black truffle, Thai basil \$ 380
- chicken, eggplant, black garlic sauce \$ 450
- lobster, wild mushroom, dashi beurre blanc, salicornia \$ 550
- pithivier of pigeon and foie gras ( for two persons ) \$ 700
- Japanese A4 wagyu beef tenderloin ( 150g ) \$ 880

### cheese & dessert

- pavlova, peach, verbena, meringue \$ 168
- hazelnut soufflé \$ 168
- chocolate, crumble, earl grey, berries \$ 168
- artisanal cheese platter \$ 288



signature



vegetarian

Prices are subject to 10% service charge  
Please inform us of any food allergy or dietary requirements prior to ordering