

*6 course menu 90*

*wine pairing 60*

*premium wine pairing 90*

*soft pairing 50*

Green peas – rhubarb – summer savory

Scallops – chicken fat – Kaffir lime

Onion – amaranth – saffron

Octopus –peanut – tamarind

Char siu –white asparagus– cassis wood

Pear – sauerkraut – bergamot

*A la carte*

Extra dish 19.50

Fennel - orange - beurre blanc 22.5

Rib-eye – bimi – bearnaise 100gram 24

Turbot – passion fruit - codium *day price*

Milky oolong – milk chocolate 15

Kiwi – sesame – yoghurt 15

Cheese selection L'Amuse 14.5

