

Chef's Tasting Dinner

Kelp-Marinated Hamachi Carpaccio

Sudachi, Extra Virgin Olive Oil

Momotaro Tomato, Cristal Caviar

Quark Cheese Espuma

Squid 'Carbonara'

Guanciale, Cured Egg Yolk

Fresh Morel Mushrooms, Green Peas & Chives

Bread Dumpling

Dover Sole, Kaffir Lime Mousse

Dashi Velouté, Salmon Roe

Mullard Duck Breast, Balinese Spices

Pickled Cherries, Carrot Puree

Balsamic Strawberries, Mascarpone Cream

Feuille de Filo Tart

or

Cheese Assortment

Fruit Mustard +48

or

Signature Dessert Presentation +38

Jackson Pollock

(Only entire group)

1,288 + 10% Tasting Menu