

FESTIVE CHEF'S SELECTION MENU

185 per person | To be enjoyed by the whole table

SNACKS

Appellation Rock Oysters / Apple Dashi / Ginger
KURO Chiffon/ Salmon Roe/ Nori Creme Fraiche
Seafood Tart/ Amaebi / Caviar/ Fennel
Confit Duck Tart/ Yuzu Cream/ Chipotle
KURO Fried Chicken/ Ume Plum/ Bonito

ENTRÉE

Pan Fried Hokkaido Scallops/ Ponzu Butter/ Soy Crumb
Cold Somen Noodle/ XO/ Blue Swimmer Crab
Scampi Tempura/ Buckwheat Crepe/ Bisque Sauce
Kagoshima Wagyu Sirloin Carpaccio

MAIN

Full Blood 2GR Wagyu Beef MB8+ Steak Aged Beef Jus
Heirloom Tomato /Mirin Gastrique/ Wild Rice
Green Salad
Condiments
Add White Alba Truffles +25

DESSERT

White Truffle Jersey Milk Ice Cream Sanga

1.5 % surcharge on all cards