

AUTUMN 5 COURSE SET MENU \$60 per person

to be enjoyed by the whole table

SALMON CONFIT

Tofu, tosaka seaweed, wakame, tofu, salmon caviar

POACHED CHICKEN BREAST

cherry bocconcini, baby corn,
parmigiano crisps, cauliflower puree & tobanjang tomato

SPAGHETTI

Prawn, tom yum bisque sauce, yuzu foam

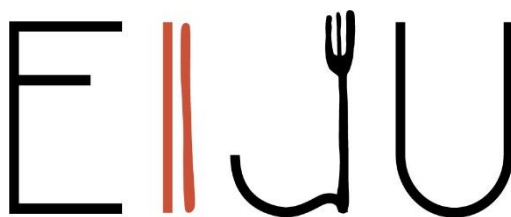
BRAISED BEEF CHEEK

turmeric potato, red pickled daikon, cauliflower puree, red miso sauce

GREEN TEA CHOCOLATE FONDANT

Vanilla ice cream, meringue

Chef Hideki Okazaki



Fusion Japanese Dining