



DINNER MENU for JUNE/JULY 2016

5 COURSE DINNER \$69++

Salmon & Ikura with Cherry Sauce
Pickled cherry with yogurt dressing

Eel & Corn Sabayon with Orange Zests
Grilled Eel with corn puree and whipped egg yolk

Choice of
Halibut with Sauce Pastis
Butter Meniere Halibut with Broth and savoy cabbage

or

999.99 Signature Lobster Gratin (+ \$10)
A whole Boston lobster in béchamel sauce and baked in shell

Choice of
Tenderloin Steak
Pan seared tenderloin of beef, potato puree, sautéed spinach
and morels sauce

or

Rossini (+ \$10)
Tenderloin of beef with pan fried foie gras and sliced truffle,
potato
puree and sautéed spinach

or

Sous Vide Pork With Celeriac Puree
Sousvide porkloin with potato galette green pea puree

or

Smoky Roasted Lamb
Pan fried lamb chops, eggplant puree, fried eggplant, pears,
rosemary & horseradish

Hazelnuts and Vanilla Gelato
Puff pastry with hazelnuts cream with vanilla ice cream

CHEF'S "OMAKASE" SAMPLER COURSE \$99++

Using the best ingredient of the day, and our head chef will
create "Omakase" course.

Cold Appetizer

Hot Appetizer

Seafood Main

Meat Main

Dessert

VIP COURSE from \$149++

Pls enquire us for custom made special course menu.
Advanced booking is required.