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## 5 COURSE DINNER

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\$ 69++

**Japanese Whelk with Frozen Egg yolk  
Champagne dew & Chamomile yogurt**  
White Soy Dressing, Salmon Roe, Yuzu Zeste

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**Chicken Breast & Tomato Dashi**  
Savory, Brussels sprout  
Amera Tomato, Fresh fennel slices

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**Fava Bean & Barley Risotto  
Champagne dew & Cream of Burrata**  
Compote porcini, Tendril sprout,  
Baby leeks, Black Radish

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Choice of

**UK Sea bass with Ocean Persillade**  
Reduction Orange, Goma Shio Orange  
Spinach, Pine Nuts

OR

**Grilled Miso Marinade Iberico Pork Loin**  
Celeriac Puree, Reduction Japanese Plum, Burnt onion  
purple heirloom carrot  
Green Apple Slice, Radicchio

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**Ruby Grapefruits Pannacotta**  
Coconuts Espuma, Mango Sorbet, Armagnac Jelly  
Edible flower,