

THE CHEF JOURNEY 7 COURSE

1° COURSE

BONE MARROW & TUNA ^{150 g}

Yellowfin tuna tartare, ponzu, truffle, sourdough.

2° COURSE

FOIE GRAS ^{180 g}

Strawberry compote, balsamic reduction, lemon cookie.

3° COURSE

TRUFFLE FETTUCCINE ^{100 g}

Handmade pasta, black truffle, Parmigiano.

4° COURSE

CONFIT TOTOABA ^{100 g}

Siberian caviar, kataifi, dill oil.

5° COURSE

CONFIT DUCK ^{100 g}

Beet purée, pomegranate liqueur, mixed nuts.

6° COURSE

AUSTRALIAN WAGYU ^{120 g}

Potato fondant, mushroom purée, smoked tomato.

UPGRADE + \$ additional cost

JOSPER GRILLED SHRIMP ^{2 pcs}

XL Sinaloa shrimp with miso, chintextle.

DESSERT

SMOKED CHOCOLATE ^{150 g}

Chocolate mousse, whisky sponge cake, hazelnut.

WINE PAIRING EXPERIENCE

Refine your palate with our exclusive wine pairings, meticulously chosen to complement every course.

+ \$ additional cost



LUXURY WINE

Elevate your dining experience with an exceptional selection of premium wines, served using the coravin system, perfectly complement each course.

+ \$ additional cost



(VEGAN)



(VEGETARIAN)



(GLUTEN FREE)