

# ELEGANCE



## **AKITA 'MOUNTAIN' TONBURI**

akita 'mountain' tonburi, smoked beetroot, wasabi



## **BRITTANY PURPLE ARTICHOKE**

brittany purple artichoke, yuzu kosho, olive



## **KAGOSHIMA GREEN PEA**

kagoshima green pea, wild asparagus, hazelnut



## **OSAKA MIZUNASU**

osaka mizunasu, grenaille potato, ponzu



## **PROVENCE TROMBETTA ZUCCHINI**

provence trombetta zucchini, black winter truffle, kabocha



## **CORSICA PEACH**

corsica peach, lassi, star anise seed



## **TULAMEEN RASPBERRY**

tulameen raspberry, baba, lemongrass

OR

## **ARAGUANI CHOCOLATE**

araguani chocolate, cashew nuts, szechuan peppercorn



**\$398 PER PERSON**

WINE ACCOMPANIMENT \$268 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$468 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



CHEF OWNER: **EMMANUEL STROOBANT**  
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes