## STARTER

Japanese fruit tomato with imam bayildi, pickled eggplant, sugar snap peas and coconut vadouvan cream 258

Torched saba mackerel with citrus vinaigrette, pomelo, leek fondue and pickled watermelon radish 298

Seared hokkaido scallop with cauliflower, romanesco, caper and golden raisin agrodolce 348

Lightly cured amberjack with avocado, jicama, fennel salad, shiso, soy and ginger dressing 308

Salad of baby artichokes, burrata and walnuts with red onion marmalade, parmesan crumble and red endive 238

> 10% Service charge will be added to your bill 另設中文菜單, 歡迎向店員查詢

## MAIN COURSE

Pan fried itoyori with cévennes onion, toasted almond, daikon, white miso and tarragon dressing 498

Lightly grilled barramundi with fresh peas, karkalla, green asparagus, clams, sake and spring onion velouté 458

Breast and thigh of yellow chicken with baby leeks, morels, burdock and vin jaune sauce 548

Pan roasted loin of lamb, caramelised cipollini onion, pomme rosti, wild garlic, broad beans, espelette yoghurt and lamb jus 568

Mayura wagyu 7+ rump cap with grilled white asparagus, crushed sweet potato, cavolo nero and red wine sauce 648

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## DESSERT

Miso parfait with chocolate wafer, sake lees diplomat and banana sorbet 148

Japanese winter strawberry with rice pudding, basil cream and coconut meringue 148

Caramel baked shinano apple with financier, filo and toasted walnut ice cream

148

Yuzu and lemon posset, white chocolate tuile, blood orange and yoghurt ice cream 148

> Artisanal cheese with pear chutney and olive oil crackers

148

Should you have any food allergies or dietary requirements, please inform our staff. We kindly request that guests do not use flash photography in the restaurant 10% Service charge will be added to your bill

## VEGETARIAN

Japanese fruit tomato with imam bayildi, pickled eggplant, sugar snap peas and coconut vadouvan cream 258

Carpaccio of beetroot with rhubarb and apple chutney, feta, sunflower seeds and balsamic vinaigrette 238

Salad of baby artichokes, burrata and walnuts with red onion marmalade, parmesan crumble and red endive 238

> Sautéed potato gnocchi with shiitake, parmesan, pine nut, spinach and black truffle 268 / 368

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