



PAST & NEW YEAR'S

MENU 2024

AMUSE

Scallop ceviche

Scallop "leche de tigre", lime, aji amarillo & coriander

STARTER

Sashimi East Style

Hamachi, salmon & tuna

Fresh wasabi, Ikura rum, shiso, daikon krase & oyster emulsion

MAIN

Beef & Lobster

Roast beef fillet, buttered lobster & sea coral
Truffle sauce, sichuan oil & yuzukosho emulsion
or

Hiramasa, buttered lobster & sea coral

XO sauce, herbal oil & yuzukosho emulsion

Served with potato cake with soy & miso.

DESSERT

Yuzu passion tarlett

Raspberry sorbet, Sishuan meringue, black sesame & roasted
white chocolate

Price 1195:-