

“Ta Vie 旅” seasonal tasting menu

Dried figs and foie gras terrine  
with crispy buckwheat crêpe

Poached Japanese Oyster, from 長崎 小長井  
beurre blanc sauce with Ossetra caviar, celeriac

Kegani crab and avocado cocktail  
with black vinegar sauce  
covered with chrysanthemum jelly

House made pasta with “Aonori” seaweed sauce  
topped with Hokkaido “Bafun” uni

Brittany blue-lobster with lobster essence,  
garlic-parsley butter, spicy tomato sauce  
served with mini lobster butter roll

Charcoal grilled Nozaki beef ribeye  
Smoked with Hoba leaf

Tasmanian cherry with chocolate sabayon,  
“Tonka beans” ice cream

Kumquat compote with crêpe  
cream cheese ice cream, osmanthus powder