

Tasting menu featuring Asian Ingredients

Sweet corn puffed mousse
with Aburi Botan shrimp in shrimp consommé jelly

House made pasta with "Aonori" seaweed sauce
topped with Hokkaido "Bafun" uni

Deep fried "Lung Guang" chicken wing
stuffed with morel rice Chinese yellow wine sauce,
fresh Yunnan morel

Grilled Hokki clam and Taiwanese bamboo shoot
with dragon beard mariné,
scent of "Kinome", "green yuzu"

"Civet" braised abalone
covered with "abalone shell"

Roasted Aveyron lamb
warm spring cabbage salad with thyme

Peach compote, resin crystal,
mangosteen, coconuts

"Lychee bouquet"
almond blancmange
lychee, raspberry, rose