

## Tasting menu featuring Asian Ingredients

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

Marinated sardine,  
smoked Oscietra caviar, potato confit

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

Simmered “Aka” Abalone from 房総半島  
cooked with 20 years aged Shaoxing wine and Kombu

“Head to fin, scales to bone”  
Pan seared “Kinme-dai” with crispy scales  
“Acqua Pazza” sauce

Grilled French milk-fed veal  
with fresh wild Yunnan porcini mushroom  
egg yolk confit

Shine muscat ball  
Shine muscat/Aloe vera/ shiso flower

Jasmine/White chocolate/apricot