

Tasting menu featuring Asian Ingredients

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

“Lung Guang” chicken consommé with wonton,
Matsutake mushroom and Saffron mushroom

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

Eggplant marinated with ginger dressing
horse mackerel tartar with smoked caviar

Pan seared “Kinme-dai” with crispy scales
“Acqua Pazza” sauce

“Civet” braised abalone covered with “abalone shell”

“Charcoal roasted” Wagyu beef
smoked with “Hoba” leaf
glazed with Arima pepper sauce

Golden peach compote
with osmanthus sabayon sauce

Lotus seed / Jasmine / Banana