

## Tasting menu featuring Asian Ingredients

Bean sprout “dau miu” and Hokkaido mussels  
with white wine sauce / bean sprout cake salé

Cauliflower “a la meunière”  
with sea cauliflower (cod milt), white sesame dentelle

“Aori” squid and avocado tartar  
with oscietra caviar

Gobou “Japanese burdock” soup  
with cheese foam, onsen egg, white truffle

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

“Civet” braised abalone covered with “abalone shell”

Roasted French Challans duck breast  
with 福建岩茶 "rock tea" flavored sauce

"Les Feuilles Mortes"  
fresh chestnuts Mont-Blanc with Pu'er tea ice cream

“Baba au Rhum”  
Goji berry / kaki / salted egg yolk