



IV ANNIVERSARY TASTING MENU

SATURDAY 7 JUNE

CAVIAR, UNI & TUNA

KRISTAL KAVIARI, AKAMI & TORO

CA DEI FRATI, METODO CLASSICO, CUVÉE DEI FRATI, FRANCIACORTA, ITALY NV



PAN FRIED SCALLOPS

SWEET CORN VELOUTE

GRUNER VELTLINER, LOIBNER, F.X. PICHLER, WACHAU, AUSTRIA 2022



LEMON RISOTTO

SEAWEED, BOTTARGA, JAPANESE WHITEBAIT

GAMAY, JAVA PET NAT, CHATEAU DE JAVERNAND, BEAUJOLAIS, FRANCE NV



LOBSTER VOL-AU-VENT

CARAMELISED ONION, BISQUE FOAM

GARNACHA, DANIEL GOMEZ JIMENEZ LANDI LAS UVAS DE LA IRA, MENTRIDA, SPAIN 2020



A5 WAGYU SIRLOIN

GREEN ASPARAGUS, HORSERADISH

CABERNET SAUVIGNON, KALAVINKA, LEGACY PEAK, NINGXIA, CHINA 2020



DESSERT

A BIRTHDAY TREAT (OR TWO)

TEARA, HOJICHA ROASTED GREEN TEA LIQUEUR, YOSHINO, JAPAN

SIX COURSE SET MENU 1,280/PER PERSON

ELEVATE YOUR DINNER EXPERIENCE WITH OUR SOMMELIER WINE PAIRING AT 490/PER PERSON



IV ANNIVERSARY VEGETARIAN TASTING MENU

SATURDAY 7 JUNE

GARDEN SALAD
PARMESAN

CA DEI FRATI, METODO CLASSICO, CUVÉE DEI FRATI, FRANCIACORTA, ITALY NV



COLD SWEET CORN SOUP
ROASTED SUMMER VEGETABLES

GRUNER VELTLINER, LOIBNER, F.X. PICHLER, WACHAU, AUSTRIA 2022



CAULIFLOWER STEAK
RED PAPRIKA SAUCE

GAMAY, JAVA PET NAT, CHATEAU DE JAVERNAND, BEAUJOLAIS, FRANCE NV



GREEN ASPARAGUS VOL-AU-VENT
CARMELISED ONION

GARNACHA, DANIEL GOMEZ JIMENEZ LANDI LAS UVAS DE LA IRA, MENTRIDA, SPAIN 2020



TAGLIATELLE MUSHROOM BOLOGNESE
SHIITAKE, FENNEL, TOMATO

CABERNET SAUVIGNON, KALAVINKA, LEGACY PEAK, NINGXIA, CHINA 2020



DESSERT

A BIRTHDAY TREAT (OR TWO)

TEARA, HOJICHA ROASTED GREEN TEA LIQUEUR, YOSHINO, JAPAN

SIX COURSE SET MENU 1,180/PER PERSON
ELEVATE YOUR DINNER EXPERIENCE WITH OUR SOMMELIER WINE PAIRING AT 490/PER PERSON