

TASTING MENU

\$89PP | MINIMUM OF 2 PEOPLE

1ST COURSE

Caviar & Oyster

2ND COURSE

Citrus Marinated Nass River Sockeye
salmon roe, strawberry vinaigrette
crème fraiche, pickled shallots, dill

3RD COURSE

Dry Aged Hiramasa
escabeche, anchovy

Mango Tea Cured Red Seabream
passion fruit, gooseberry, dragon fruit
calamansi, black salt

Tuna Niçoise Crudo
tapenade vinaigrette, french beans,
tomatoes, picholine olive, quail egg
potato crisp

4TH COURSE

The Mediterranean Coast
sawagani crab, salt cod brandade
croquette, seafood conserva, mussel
escabeche, Romesco

5TH COURSE

Lobster Wild Mushroom Toast
lobster bisque, neufchâtel & mushroom
stuffed brioche, porcini

6TH COURSE

Ora King Salmon
pernod vin blanc, parisienne vegetables
salmon roe, kelp, sorrel oil

7TH COURSE

Filet Mignon & Foie Gras
green peppercorn morel sauce
truffle pommes dauphine

8TH COURSE

Mignardies