

Dinner Dégustation

béni

Hyogo Oyster

watercress cream | lobster jelly

Ora King Salmon Confit

crystal caviar | tomato gaspacho | early summer
vegetables

Signature Mushroom Quartet

truffle royale | argan oil

Fisherman's Catch of The Day

blue lobster | eggplant | coraline sauce

béni's Pao

foie gras | truffle

Irish Duck

seasonal vegetables | red wine sause
(black truffle \$10++)

Cheese Platter (\$15++)

French Peach

japanese rose | red shiso

Coffee or Tea, Mignardises

\$228++