



OCTOBER 2021

RED GAMBAS | MURASAKI UNI | YUZU KOSHO | PINE NUT & WASABI **MY FIRST CHILD FOOD MEMORY** | SPAGHETTI A LA CHITARRA | BASIL PESTO | **CRAB TRIO** | BELUGA LENTILS CRAB DAISHI | MUSHROOM MAYO | VIET CORIANDER **CHARRED LEEK** | TAHINI | SUMAC | SESAME SEEDS | **HEIRLOOM CARROT** | CASHEW NUT | SESAME | PINE ESSENCE CARROT JUS | **BEETROOT** | TOASTED PEANUT | BEETROOT PERIGOURDINE | **PORCINI** | IBERICO JUS | LARDO | LEMON THYME | **KOJI RICE** | RAZOR CLAM | PLANKTON | SWEET BASIL SALSA VERDE | **HAND DIVE NORWAY SCALLOP** | XO DRESSING SHIATSU PUMPKIN | MISO | WALNUT **OYSTER N°0** | FISH GARUM | NASTURTIUM OIL | **BEEF TONGUE** | SAUCE DIABLE CHIVES | **PERFECT EGG** | WILD MUSHROOMS | SQUID INK NDUJA | **MONKFISH "A LA FICELLE"** | BAY LEAVES CHANTERELLES | FOIE GRAS | **HAMACHI** | ANKIMO DRESSING | KAMPOT RICE & SOFRITO | LEMON PUREE | **WAGYU GRASS-FED DRY AGED 40D** | POTATO FOIL | CONDIMENT SAVORA **GUINEA FOWL 15D AGED** | RAZ EL HANOUT | BABY SPINACH COUSCOUS | **PERU CHOCOLATE 70%** | CASCADE PEAR | LONG PEPPER | SAGE | **BLACK FIGS** | WAFFLE | POPCORN MILK WALNUT SORBET | **CHASSELAS/MUSCAT GRAPE** | CREME FRAICHE | BURRATA SORBET | LAVENDER

Our cooking is mostly gluten free and dairy free. Please let us know your allergies.



TRUST ME lunch 88

snacks | 3 course | petits fours

DISCOVERY MENU 118

snacks | 4 course | petits fours

EXPERIENCE MENU 198

snacks | 6 course | petits fours

CARTE BLANCHE MENU 258

snacks | 8 course | petits fours

OMAKASE MENU 348

snacks | 12 seasonal dishes | petits fours

SHARING EXPERIENCE 88

snacks | 4 Chef's starters selections | petits fours

Wild fish bone-in dry aged 18|100g

Wagyu grass-fed sirloin bone-in dry aged 40D 31|100g

WINE ARRANGEMENTS

SHORT SELECTION 198

LONG SELECTION 258

MIX ARRANGEMENT 118

AUTUMN BLACK TRUFFLE | ITALY +4/G

Menu is served for the whole table. 7% GST and 10% service charge are not included.



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Trust me

SEASONAL SNACKS

RED GAMBAS

MURASAKI UNI | VERBENA | YUZU | PINE NUT & WASABI

or

CHARRED LEEK

TAHINI | SUMAC | SESAME | PINE ESSENCE

SOURDOUGH BREAD & AVOCADO BUTTER

“MY FIRST CHILD-FOOD MEMORY”

SPAGHETTI A LA CHITARRA **G** | BASIL PESTO +12

HAMACHI

ANKIMO WINE DRESSING | KAMPOT RICE & SOFRITO

or

MONKFISH TAIL

BAY LEAVES JUS | CHANTERELLES | FOIE GRAS

or

WAGYU GRASS-FED DRY AGED 40D

CONDIMENT SAVORA | POTATO FOIL +39

BLACK FIGS

WAFFLE | POPCORN MILK **D** | WALNUT SORBET

PETITS FOURS

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Discovery

SEASONAL SNACKS

RED GAMBAS

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Experience

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CHARRED LEEK

TAHINI | SUMAC | SESAME | PINE ESSENCE

SOURDOUGH BREAD & AVOCADO BUTTER

BEETROOT

TOASTED PEANUT | BEETROOT PERIGOURDINE

OYSTER NO

FISH GARUM | NASTURTIUM OIL

"MY FIRST CHILD-FOOD MEMORY" SPAGHETTI A LA CHITARRA **G** | BASIL PESTO

HAMACHI

ANKIMO WINE DRESSING | KAMPOT RICE & SOFRITO

or

MONKFISH TAIL

BAY LEAVES JUS | CHANTERELLES | FOIE GRAS

or

WAGYU GRASS-FED DRY AGED 40D

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Carte blanche

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CHARRED LEEK

TAHINI | SUMAC | SESAME | PINE ESSENCE

SOURDOUGH BREAD & AVOCADO BUTTER

OYSTER NO

FISH GARUM | NASTURTIUM OIL

CRAPAUDINE BEETROOT

TOASTED PEANUT | BEETROOT PERIGOURDINE

HAND DIVE NORWAY SCALLOP

XO DRESSING | SHIATSU PUMPKIN | MISO | WALNUT

KOJI RICE

RAZOR CLAM | PLANKTON | BASIL SALSA VERDE

"MY FIRST CHILD-FOOD MEMORY" SPAGHETTI A LA CHITARRA G | PESTO

HAMACHI

ANKIMO WINE DRESSING | KAMPOT RICE & SOFRITO

or

MONKFISH TAIL

BAY LEAVES JUS | CHANTERELLES | FOIE GRAS

or

WAGYU GRASS-FED DRY AGED 40D

CONDIMENT SAVORA | POTATO FOIL

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Omakase | October 2021

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TOASTED PEANUT | BEETROOT PERIGOURDINE

PERFECT EGG

WILD MUSHROOMS | SQUID INK | NDUJA

“MY FIRST CHILD-FOOD MEMORY”

HAMACHI

ANKIMO DRESSING | KAMPOT RICE

MONKFISH TAIL

BAY LEAVES JUS | CHANTERELLES | FOIE GRAS

GUINEA FOWL 15D AGED

RAZ EL HANOUT | BABY SPINACH | COUSCOUS

SOURSOP SORBET

CHASSELAS/MUSCAT GRAPE

CREME FRAICHE | BURRATA SORBET | LAVENDER

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