



*A multi-sensory tasting of various dishes.
Focusing on the gustatory system, senses and
high culinary art. Sampling portions of Chef's
Signature dishes in one sitting.*

*Our menu is designed to be enjoyed by the whole
table. The Chef strongly recommends the whole
table to have the same number of courses to
enjoy the experience.*

Degustation menu includes Alma's Snacks.

SNACKS

CHUTORO

Dashi | Ponzu | Amur Caviar

HAMAGURI CLAMS

Mornay | Fermented Truffle | Tomme de Savoie

ALMA FOIE GRAS TOAST

Meringue | Green Apple | Nori

PERTUIS ASPARAGUS

Fukuoka Peas | Balsamic | Granite

DECOUVERTE

\$268++

Wine Pairing (5 glasses) Add \$138++

KALUGA HYBRID CAVIAR

Cucumber | Avocado | Seawater

TUATUA CLAMS

White Asparagus | Blood Orange | Sorrel

GILLARDEAU OYSTER

Smoke Cream | Wasabi | Green Apples

AMADAI

Parsnip | Spinach | Saffron Bisque

SAKURA MASU

Parsnip | Mustard Seeds | Vin Jaune

PYRENEES LAMB

Ramson | Saffron | Brown Garlic

OR

A5 KUMAMOTO BEEF (58)

Morels | Lily Bulb | Yuzu Kosho

AMAOU STRAWBERRY

Jasmine | Almond | Jin Xuan Tea

ALMA'S PETIT “小”

AVENTURE

\$298++

Wine Pairing (6 glasses) Add \$158++

HOKKAIDO ASPARAGUS

Amur Caviar | Hazelnut | Blood Orange

MAZARA PRAWNS

Amaou Strawberries | Tomatoes | Beetroot

FOIE GRAS

Kinkan | Pineapple | Cashew

GILLARDEAU OYSTER

Smoke Cream | Wasabi | Green Apples

AMADAI

Parsnip | Spinach | Saffron Bisque

VEAL SWEETBREAD

Hay Smoked | Black Garlic | Onion

PYRENEES LAMB

Ramson | Saffron | Brown Garlic

OR

A5 KUMAMOTO BEEF (58)

Morels | Lily Bulb | Yuzu Kosho

AMAOU STRAWBERRY

Jasmine | Almond | Jin Xuan Tea

ALMA'S PETIT “小”