

Tasting Menu 85.00

The Nasi lemak,
Octopus, sambal, rice macaron, grilled cucumber, peanut.

The mackerel,
Lakerda, lettuce, bitter lemon, sea fennel, caper leaves, fermented onion.

The Tarama,
Artichoke, yuzu kosho, zucchini, asparagus, sea shoots.

The quail egg,
Spinach fricassee, yuzu foam, lump fish roe.

The foie gras,
Carob, eel, foie gras, green apple.

The duck,
Air baguette, port wine, black currant, cocoa nib.

The tomato,
Strawberry, basil, Manoura cheese, pine kernel, chartreuse.

The tuna,
Chutney green chili, cucumber, aguachile, seaweed.

The mussel,
Yellow curry, string beans, charcoal okra, berries, coriander.

The turbot,
Tamarin, mint chutney, daikon, mustard leave.

The Jerusalem artichoke,
Chamomile, hazelnut, caraway, basil.

The quail,
Pumpkin, king oyster, vadouvan, pelargonium.

The foie gras,
Sudachi, fennel, hibiscus, aged shoyu, grapes, pickled girolles. (+19)

The beef,
Short rib, white eggplant, miso, mead, aged soya sauce. (Kobe beef A5 short ribs +30)

The apricot,
Pollen, bee wax, honey comb, pine.

The strawberry,
Rhubarb, goat milk, Traou mad, Dulce, Greek yogurt.

The peach,
Brioche crème brulee, verbena, amaretto, almond.

Mignardises