FESTIVE DINNER MENU

Truffle Beef Wine
トリュフコンソメ

15-hour beef consommé, truffle

Moet & Chandon Grand Vintage 2016

Foie Gras Terrine with "Kaki"
西京味噌で漬けたフォアグラのテリーヌ、柿の薪焼き

Foie Gras with miso, caramelised persimmon, red wine glacé

Caviar with Fennel Mousse
フェンネルのムース、キャビア、ずわい蟹

Caviar, fennel mousse, egg yolk jelly, chives

Wagyu Sushi Miyoshi Style
和牛寿司

A5 Wagyu ichibo, sea urchin, marinated seaweed, rice

Maison Champy Pernand Vergelesses

Wagyu Ox Tongue
和牛タン薪焼き

Wood-fired Wagyu Ox tongue, Japanese leek, leek puree

François Lumpp Givry 1er Cru Crausot Rouge

Wagyu Rump Steak
和牛ランプ

Wood-fired Wagyu rump, potato pavé, red wine sauce, mushroom cream, mixed nuts, dill

Domaine Humbert Gevrey-Chambertin "Vieilles Vignes"

Festive Dessert
八女抹茶とチョコレートのクリスマスツリー仕立て

Matcha cream, oats, chocolate, raspberry couil

MENU $980/person

BURGUNDY EXPERIENCE $588/person

Subject to 10% service charge

FESTIVE DINNER MENU

Truffle Beef Wine
トリュフコンソメ

15-hour beef consommé, truffle

Moet & Chandon Grand Vintage 2016

Foie Gras Terrine with "Kaki"
西京味噌で漬けたフォアグラのテリーヌ、柿の薪焼き

Foie Gras with miso, caramelised persimmon, red wine glacé

Caviar with Fennel Mousse
フェンネルのムース、キャビア、ずわい蟹

Caviar, fennel mousse, egg yolk jelly, chives

Wagyu Sushi Miyoshi Style
和牛寿司

A5 Wagyu ichibo, sea urchin, marinated seaweed, rice

Maison Champy Pernand Vergelesses

Wagyu Ox Tongue
和牛タン薪焼き

Wood-fired Wagyu Ox tongue, Japanese leek, leek puree

François Lumpp Givry 1er Cru Crausot Rouge

Bouillabaisse
魚介のブイヤベース

Seasonal seafood

Palate Cleanser
箸休め

Tarragon, Yuzu

Wagyu Tenderloin Steak
和牛ランプ

Wood-fired Wagyu tenderloi, potato pavé, red wine sauce, mushroom cream, mixed nuts, dill

Domaine Humbert Gevrey-Chambertin "Vieilles Vignes"

Festive Dessert
八女抹茶とチョコレートのクリスマスツリー仕立て

Matcha cream, oats, chocolate, raspberry couil

MENU $1380/person

BURGUNDY EXPERIENCE $588/person

Subject to 10% service charge