

## INTRODUCTION

### CHERRY "HOT TODDY"

MILKY OOLONG, CHAMOMILE, TONKA BEAN, YUZU

### GRILLED SWEET CORN

CITRUS LEAF, TRUFFLE PONZU, FLOWER PETALS

### SQUID "KUSHIYAKI"

LARDO, BUTTER FRIED MILK BREAD, YUZU KOSHO

### BLACK LABEL CAVIAR

SMOKED REINDEER, CURED TOMATO, AROMATIC BLOSSOM

## MENU

### TABLE SEARED LANGOUSTINE

SLOW COOKED ESCABECHE, LONG PEPPER, CALAMANSI VINEGAR

### AIRY POTATO & VENDACE ROE

WASABI, TARTAR OF WAGYU, CORIANDER

### A5 WAGYU FROM KAGOSHIMA

FIG, HAVGUS CHEESE, ALMOND

### SCALLOP & FOIE

SHALLOT JUS, BLACK TRUFFLE, MATSUTAKE OIL

### BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

### CREAMED WILD TURBOT

MUSHROOM XO, COFFEE SPICED BITTER LEAVES, WINTER TRUFFLE

### ROE DEER FROM THE GRILL

HOSHI BEETS, PUMPKIN SEED PRALINÉ, BERGAMOT SABAYON

### PRESERVED BERRIES

CRÈME CHANTILLY, ROASTED WHITE CHOCOLATE

### APPLE, SOY MERINGUE, RYE BREAD

WALNUT SYRUP, BROWNEB BUTTER

### MIGNARDISES

WARM ALMOND & YUZU BISCUITS

HAZELNUT & SHIO KOJI CHOCOLATE