



| TASTING MENU 4 - COURSE |

| AMUSE BOUCHE |

OCTOPUS,
JALAPENO, BLACK RICE, TAMARIND, PARMESAN

*

ROSE FISH, (SIBERIAN CAVIAR ***** 10g)
YUZU, HOKKAIDO PUMPKIN, EGG, MISO

*

DRY AGED ROSTBEF,
BLACK TRUFFLE, LEEK, CEP MUSHROOM, SARAWAK PEPPER

*

| PRE DESSERT |

*

KAFFIR LIME LEAVES,
MANGO, JASMINE RICE, THAI BASIL. WHITE CHOCOLATE

*

| PETIT FOUR |

PRICE: 190,-
PRICE WITH CAVIAR: 280,-

SERVICE FEE IS NOT INCLUDED
RESERVATIONS FROM 5 PERSONS ARE CHARGED WITH 10 % SERVICE FEE