



## TABLE D'HOTE MENU

\$235

*Please select one dish from each course*

### TO START

#### CEVICHE

*Tai, finger lime, shallots, leche de tigre*

#### HOKKAIDO SCALLOP

*Bafun uni, 8 gems Oscietra caviar, shiso oil*

#### JADE ABALONE

*Bafun uni, pork belly, soy glaze*

#### HEIRLOOM TOMATOES

*Amelia tomato, capers, cucumber and basil*

### SECOND COURSE

#### LINGUINE

*Bafun uni, wasabi, nori*

#### CAPELLINI

*Sakura ebi, lobster oil, kombu, sorrel*

#### PAPPARDELLE

*Oxtail, chanterelles, Parmesan*

#### RISOTTO

*Carabinero, sea plants, squid ink aioli*

### MAIN COURSE

#### ANJOU PIGEON

*Pine nut puree, beetroot, radish jus*

#### SUCKLING PIG

*Mushroom risotto, black truffle jus*

#### GRILL SEABASS

*Green dragon vegetables, asparagus, beurre blanc*

#### PRIME RIB

*Vegetable garden, zucchini flower*

### DESSERT

#### MANDARIN GLOBE

*Mascarpone, walnut, kinkan, 64% Manjari cocoa*

#### FRUITS OF THE SEASON

*Lemon peel*

#### SELECTION OF CHEESES