



## GASTRONOMIC MENU

\$235

### SNACKS

#### SEABREAM

*Tomatoes, nama sujiko, ponzu, orange turmeric, avocado*

#### WHITE ASPARAGUS

*Oxtail ragu, winter truffle*

#### JADE ABALONE

*Bafun uni, pork belly, soy glaze*

#### AYU

*Chlorophyll pickled vegetables, kinome*

#### WINTERMELON

*Tsubugai, collagen noodles, Iberico broth*

#### ANJOU PIGEON

*Pine nut puree, purple beetroot, jus*

### OR

#### MIYAZAKI WAGYU

*Green dragon vegetable, morel, natural jus*

#### JACKFRUIT

*Gin, lemongrass, saffron, mint leaf*

#### MANDARIN GLOBE

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

### OR

#### THE MUSHROOM

*Pumpkin crunch, berries, porcini, salted caramel*

*All prices quoted are subject to 10% service charge and 7% GST  
Some items may be changed due to the availability of seasonal ingredients*