

## CAVIAR AND CRUDO

Egg Toast, Caviar, Herbs	7,500
Caviar, Smoked Egg Yolk, Crispy Potato Cake	9,500
Sea Urchin, Black Bread, Yuzu, Serano Chili	6,000
Tuna Tartare, Ginger Marinade, Spicy Radish	3,500
Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze	2,900
Diver Scallop Carpaccio, Citrus, Kanzuri, Fennel	2,900

## APPETIZERS

Asparagus Salad, Avocado, Market Greens Enoki Mushrooms and Hollandaise	3,000
Mosaic of Cauliflower, Jalapeno-Mustard Dressing Chervil, Golden Shallots	2,200
Snow Crab Dumplings, Celeriac-Meyer Lemon Tea	3,000
Octopus & Squid a la Plancha, Kohlrabi Slaw Cashews, Romesco	3,500
Sweet Pea Soup, Parmesan Cheese, Sourdough Croutons	2,500

## ENTREE

Celeriac Katsu, Grainy Mustard Aioli, Tamarind Condiment, Shiso	4,000
Lumache Pasta, Fennel Scented Tomato Sauce, Shrimp	4,000
Roasted Cod, Turnip-Jalapeno Emulsion, Apple, Ginger Yuzu, Tarragon	5,000
Crispy Amadai, Mushrooms, Spiced Broth Lime, Sesame, Rosemary	7,500
Charred Duck, Cabbage, Herb Salad, Coconut Lime Infusion	7,000
Seared Beef Tenderloin	8,200
Broccoli Roasted with Pistachio Crumbs, Aged Balsamic Vinegar	

Menu available from 17:00 to 20:30  
Prices inclusive of consumption tax and 12% service charge

## DINNER TASTING MENU

23,000

Sea Urchin, Black Bread, Yuzu, Serano  
Tuna Ribbons, Ginger Marinade, Spicy Radish  
Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze

Egg Toast, Caviar, Dill

Diver Scallop Carpaccio, Citrus  
Kanzuri and Fennel

Sweet Pea Soup, Parmesan Cheese, Sourdough Croutons

Crispy Amadai, Mushrooms, Spiced Broth  
Lime, Sesame, Rosemary

Octopus & Squid a la Plancha, Kohlrabi Slaw  
Cashew, Romesco

Seared Beef Tenderloin  
Broccoli Roasted with Pistachio Crumbs  
Aged Balsamic Vinegar

Harmony of Strawberry Fields

Chef Hana Yoon  
Executive Chef Jean-Georges

Dinner Tasting Menu available Tuesday through Saturday from 17:00 to 20:30  
Prices inclusive of consumption tax and 12% service charge