

## 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 Broccoli Roasted with Pistachio Crumbs, Aged Balsamic Vinegar	8,200

Menu available from 11:30 to 15:30  
Prices inclusive of consumption tax and 12% service charge

## PRIX FIXE MENU

7,000

Amuse Bouche  
Sweet Pea Soup and Sea Trout Crispy Sushi

Snow Crab Dumplings  
Celeriac-Meyer Lemon Tea  
or  
Mosaic of Cauliflower, Jalapeno-Mustard Dressing  
Chervil, Golden Shallots

Roasted Cod, Turnip-Jalapeno Emulsion  
Apple, Ginger, Yuzu, Tarragon  
or  
Charred Duck, Cabbage, Herb Salad  
Coconut Lime Infusion

Warm Chocolate Cake  
Madagascar Vanilla Bean Ice Cream  
or  
Matcha Ganache, Almond Dacquoise  
Rhubarb Strawberry Sorbet

Chef Hana Yoon  
Executive Chef Jean-Georges

Prix Fixe Menu available Tuesday through Saturday from 11:30 to 15:30  
Prices inclusive of consumption tax and 12% service charge