



A JOURNEY THROUGH STURIA CAVIAR

A six-course dinner pairing Sturia caviar with seafood, wagyu and a light dessert finale

13 & 14 MAR · 7PM

\$380⁺⁺/PAX

COURSE 1

CAVIAR TIN

seabass, yuzu zest

COURSE 2

SCALLOP ROBATA

caviar, soy butter sauce

COURSE 3

SASHIMI

"Mongou" squid, cucumber, caviar, sudachi citrus

COURSE 4

WAGYU TENDERLOIN

caviar

COURSE 5

CHIRASHI MONAKA SUSHI

caviar, tuna akami, yellowtail, ikura, salmon

COURSE 6

JAPANESE CHEESECAKE

strawberry sorbet

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.