



## 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.