A CULINARY SYMPHONY WITH CHEF TON

Welcome Cocktail: ichi-Sakura

Shochu, Elderflower Syrup, Ginger Syrup, Lemon Juice, Grenadine, Prosecco, Edible Flower

> Prawn, Seaweed, Beetroot and Chilli Ruinart Blanc de Blancs, NV, France

Amadai, Sticky Rice and Curry of Mulberry Leaves Domaine Reverdy-Ducroux Sancerre, 2021, Loire, France

Japanese Wagyu, Northern Pepper and Khao Soi Curry Domaine Faiveley, Bourgogne Rouge, 2020, Burgundy, France

Mango and Smoked Coconut Angerhof Tschida, Auslese, 2021, Burgenland, Austria

Coffee and Tea

All menu items are subject to change according to seasonality and availability.