

# **SIX STAR DINNER**

## **Canapés**

By Chef Stefan Stiller

*Tartlet with Foie Gras Mousse, Smoked Eel, Green Apple & Ginger*

By Chef Tetsuya Wakuda

*Like Oyster...Hokkaido Scallops with Fresh Nori, Sea Urchin and Oscietra Caviar*

By Chef Greg Bess

*Stone Axe Wagyu Tartare with Hollandaise Sauce and Beef Tendon*

KrugGrande Cuvée, NV, France

## **First Course**

By Chef Tetsuya Wakuda

*Abalone Salad with White Asparagus and Black Bean & Orange Sauce*

Masuizumi for WAKUDA, Junmai Daiginjo, Toyama, Japan

## **Second Course**

By Chef Stefan Stiller

*Shio Koji Cured Aji with Beef Tongue and Umeboshi*

Weingut Peter Lauer, Feils GG, 2019, Mosel, Germany

## **Third Course**

By Chef Stefan Stiller

*Brittany Blue Lobster with Chanterelle and Fresh Almond*

François Carillon, Chassagne-Montrachet 1er cru Les Macherelles, 2018, Burgundy, France

## **Fourth Course**

By Chef Greg Bess

*Stone Axe Full Blood Wagyu Filet Mignon with Wasabi Pea Purée, Caramelised Red Onion and Yuzu Kosho*

Wolfgang Puck, Schrader-Beckstoffer-Georges III Vineyard, 2010, Napa Valley, USA

## **Dessert**

By Chef Tetsuya Wakuda

*Millefeuille of Caramelised Apple, Tea Cream, Vanilla Ice Cream and Caramel Sauce*

M.Chapoutier, Muscat de Beaumes-de-Venise, 2022, Rhône Valley, France

*Menu items are subject to change according to seasonality and availability.*