

# TASTING MENU

episodes II: the journey of a chef

## CHOUX

*chicken liver parfait, choux pastry, date puree,  
grape, blackberry, pistachio*

## BEEF TARTARE

*beef tartare, nori tartlet, nashi pear, egg yolk jam*

## THE CLOUD

*sweet corn, eel, green apple foam, tapioca pearl*

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## KINGFISH

*smoked fish broth, lychee, salmon roe,  
radish, green oil, caviar*

## EN CROUTE

*duck farcis, foie gras, braised fig, puff pastry,  
cherry gastrique, blood orange butter sauce*

## ABALONE

*abalone, consommé, bresaola, vegetables, chilli oil*

## ALFONSINO

*alfonsino, smoked broth, sticky rice*

## FAUX-FILET

*beef sirloin, winter root vegetables, black garlic, oat jus*

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## MONT BLANC

*hojicha cake, chestnut, sansho tuile,  
brown rice ice cream, sesame*