

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

KINGFISH

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

CHOU FARCI

duck farcis, foie gras, braised fig, 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
wollemi duck with duck sausage, quince umeboshi, jus de poulet*

MONT BLANC

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