



🍷 2018 Ferrari, Perlé

Trento DOC, Trento Alto-Adige, Northern Italy

2020 Simha, Simla Field Blend Blanc

Derwent Valley, South Tasmania

2021 Bernhard Huber, Malterdinger Chardonnay

Baden, Germany

NV Woody Farm & Winery, ぽわぽわポワレ Poi Poi Poire

山形県上山市 Kaminoyama City, Yamagata Prefecture, Japan

2021 Bernard Zito, Savigny-les-Beaune "Ez Connardises"

Côte de Beaune, Burgundy

🍷 2023 Hamilton Russell Vineyards, Pinot Noir

Hemel-en-Aarde, Walker Bay

🍷 Emmanuel Brochet OriGin

Montagne de Reims, Champagne

### From the Farm

#### Grains & Seeds

Lamiaceae Seed

Kombucha

Flaxseed

Beetroot - Raspberry

🍷 Sobacha +88

Onion - Caviar

Mustard Seed

Shiso - Sea Grape

🍷 Juniper +88

Oyster - Shallot

Feuille Bread

Dill Pili Pili

### Land & Sea

#### Roots, Stems & Leaves

Geoduck

Parsley - Green Bean

🍷 Caviar +188

Beetroot - Mulberry

Sea Bass

Oxalis - Garlic

🍷 Spiny Lobster +188

Rosehip - Swiss Chard

Three Yellow Chicken

Carrot - Mushroom

### From the Garden

#### Flowers & Fruits

Basil

Champagne - Pippali

Pithiviers

Pâte de Fruit

### Sommelier "Voyage" Pairing (75ml)

4-Glass | 688

🍷 7-Glass | 988

Showcasing the philosophy of Chef David Toutain by preparing the most seasonal local produce with French cooking techniques through the life cycle of plants.



### Menu Terroir

Regular | 1,288

🍷 Signature | 1,688

*The same menu must be taken by the whole table.*

Nordaq Filtered Water in Hot, Still, or Sparkling is served at \$38 per person. Price is subject to 10% service charge.