# feuille

### Grains & Seeds
Lamiaceae Seed - Kombucha
Mustard Seed - Shiso - Sea Grape
Sobacha - Comté - Yeast

Juniper - Oyster - Shallot *(Add-on $88/pc)*

### Roots, Stems & Leaves
Feuille Bread - Dill Pil Pil

*Ghost Prawn*
Tomato - Celery

*Wild Fish*
Algae - Romanesco

*Shiqi Pigeon*
Kyoho Grape - Mugwort

or

*A4 Wagyu Striploin* ***Supp 388***
Eryngii - Nasturtium
*(Add-on 488)*

### Flowers & Fruits
Starfruit - Alba White Truffle - Brie de Meaux *(Add-on $388)*
Magnolia - Chocolate - Strawberry

### Origins
Cauliflower - Coconut
Pâte de Fruit

**Menu Discovery | 1,288**

**4-Glass Wine Pairing | 688**
**Saicho 3-Glass Soft Pairing | 228**

### Grains & Seeds
Lamiaceae Seed - Kombucha
Mustard Seed - Shiso - Sea Grape
Sobacha - Comté - Yeast
Long Pepper - Chestnut - Chervil
Juniper - Oyster - Shallot

### Roots, Stems & Leaves
Feuille Bread - Dill Pil Pil

*Ghost Prawn*
Tomato - Celery

*Wild Fish*
Algae - Romanesco

*Sai Kung's Spiny Lobster*
Pumpkin - Marigold

*Mycetes*
White Truffle - Xiaoshing

*Shiqi Pigeon*
Kyoho Grape - Mugwort

or

*A4 Wagyu Striploin* ***Supp 388***
Eryngii - Nasturtium
*(Add-on 488)*

### Flowers & Fruits
Starfruit - Alba White Truffle - Brie de Meaux *(Add-on $388)*
Beetroot - Juniper - Roses
Magnolia - Chocolate - Strawberry

### Origins
Brioche - Black Banana - Vanilla
Cauliflower - Coconut
Pâte de Fruit

**Menu Signature | 1,688**

**Wine Pairing**
**4-Glass | 688** **7-Glass | 988**

MICHELIN 2025 SUSTAINABLE GASTRONOMY

**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.
Items are subject to change due to seasonality and availability.