



Grains & Seeds

Sobacha - Gougère- Comté
Flower Crab - Parsley - Chili Péyi
Mustard Seed - Shiso - Sea Grape

Corn - Cumin - Almond

Roots, Stems & Leaves

Homemade Sourdough - Miso Butter

Pâté en Croûte

Lettuce - Truffle

Lobster

Fig Leaf - Cucumber

(Add-on 10g Caviar 288)

Ma Yau

Green Peas - Elderflower

Shiqi Pigeon

Wampee Berry - Thai Basil

Origins

Coconut - Cauliflower - White Chocolate

Entremet Selection

Chocolate Peanut or Millefeuille or Fruit Tart

A bottle of Perrier-Jouët Champagne Included



The Premium Feuille Experience | 2,288

The same menu must be taken by the whole table.

BE WTR 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.