



Grains & Seeds

Chia Seed - Lemon Tree Kombucha
Sesame - Eggplant - Black Garlic
Mustard Seed - Shiso - Sea Grape
Juniper - Oyster - Shallot

Cumin - Egg - Sweet Corn

Roots, Stems & Leaves

Feuille Bread - Dill Pil Pil
French Bean - Clams - Lovage
(Add 8g Oscietre Caviar 240)
Armoise - Sea Bass - Girolles
Pumpkin - Spiny Lobster - Saffron
Beetroot - Pigeon - Arugula

Flowers & Fruits

Pineapple - Pandan - Chili Péyi
Hazelnut - Chocolate - Herbs

Origins

Coconut - Passion Fruit
Fir Bud Macaron
Peanut - Vanilla



MICHELIN
2024



SUSTAINABLE
GASTRONOMY

Menu Terroir - 1,599 per person
7-Glass Wine Pairing - 988

Nordaq Filtered Water in Hot, Still, or Sparkling is served at \$38 per person.
Price is subject to 10% service charge. Please inform us of any food allergy or dietary requirements prior to ordering. Items are subject to change due to seasonality and availability.