



Sommelier “Voyage” Pairing (75ml)

4-Glass | 688 🍷 **7-Glass | 988**

🍷 2018 Ferrari, Perlé
Trento DOC, Trento Alto-Adige, Northern Italy

2023 Casa Marin, Sauvignon Gris
Valle de San Antonio, Aconcagua

2023 Jean-René Germanier, Petite Arvine
AOC Valais, Southern Switzerland

NV Woody Farm & Winery, ぽわぽわポワレ Poi Poi Poiré
山形県上山市 Kaminoyama City, Yamagata Prefecture

🍷 2022 La Crema, Pinot Noir
Sonoma Coast, USA

2021 Bernard Zito, Savigny-les-Beaune “Ez Connardises”
Côte de Beaune, Burgundy

🍷 Emmanuel Brochet OriGin
Montagne de Reims, Champagne

**Saicho Cold Brew Sparkling Tea
Soft Pairing (100ml) 3-Glass | 228**

Darjeeling
Hills of Himalayas, India

Hojicha
Shizuoka, Japan

Jasmine
Fujian, China

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

Grains & Seeds

Cucumber - Pineapple - Coriander
Mustard Seed - Shiso - Sea Grape
Millet - Tomato - Rosemary
🍷 Sobacha - Onion - Caviar
🍷 Cumin - Corn - Hazelnut

Roots, Stems & Leaves

Feuille Bread - Dill Pil Pil
Beetroot
Fig Leaf - Bamboo
(Add 5g Oscîêtre Caviar +188)

Sea Bass
Nasturtium - Carrot

🍷 *Spiny Lobster +188*
Chili Péyi - Red Oxalis

🍷 *Potato +188*
Black Truffle - Chinese Chive

Three Yellow Chicken *A4 Wagyu Striploin Supp 388*
Mushroom - Chestnut or Blaze - Gailan
(Add-on 488)

Flowers & Fruits

Basil - Champagne - Long Pepper

Origins

Chocolate - Hazelnut | 🍷 Brioche - Black Banana - Vanilla
Pâte de Fruit



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