

tasting menu

thousand-year-old quail egg, lily bulb, ginger

oyster, pork belly, kimchi

monkfish liver, salmon roe, buckwheat, daikon

apple, cucumber, poppy seed, nasturtium, yuzu

eel, feuille de brick, crème fraîche, lime

caviar, chervil, radish, sea urchin butter, brioche

salt and pepper squid

jasmine chicken with dates

foie gras xiao long bao

homemade tofu with spicy broth and chrysanthemum

abalone, potato, caper, lettuce

fresh noodles, shrimp roe, tarragon, chicken jus

“shark’s fin” soup, dungeness crab,

Jinhua ham, black truffle custard

duck, celery, chestnut, pomegranate, Shaoxing wine

beef braised in pear, beech mushroom,

sunflower seeds and leaves

malted rice tea, pine nut, pine needle honey

fig, white chocolate, balsamic vinegar, sake lees

lychee, red bean, matcha custard, wild rice

chocolates

available for the entire table only 180