



Sake Dinner
Thursday 29th September 2022

Menu

Hand-Cut 36 Months Iberico Ham with Melon
Four Fox Sake Junmaidaiginjo

Ebi Prawn Carpaccio with Caviar
Mutsu-Hassen Hanaomoi 50 Junmai daiginjo*

Sous-vide Organic Egg with Pea Purée
Morel Mushroom, Parmesan Cheese
Tanaka1789 X Chartier BLEND 001-2018 Tokubetsu Junmai

36 Hours Slow-cooked Kagoshima Waygu Beef Short rib
SAKURA MASAMUNE Bonds Well with Beef Junmaiginjo

White Chocolate Tart with Peach Coulis
TAKASHIMIZU Dessert Junmaiginjo

Home-made Petit Four
Coffee and Green Tea

\$695 per person