



Brut!



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FESTIVE MENU

TO START

ARTISANAL BREAD & BUTTER

SMOKED DUCK & BEET HACHÉ, HAZELNUT

HAMACHI ABURI, PEAR-TARRAGON COMPOTE

MALA SPICED CARROT, PISTACHIO, CELERIAC

SOUP

FRENCH ONION CUSTARD, PARMESAN TUILE,
PORT WINE GEL

PASTA

SQUID INK SPAGHETTI, PEANUT SAUCE,
FIREFLY SQUID

MAIN

STUFFED YELLOW CHICKEN, FENNEL SAUSAGE,
SWISS CHARD

SWEET

HŌJICHA TIRAMISU, KINAKO CRUMB

CHEF TASTING
\$780 per person

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WINE PAIRING
3 Glasses \$380
5 Glasses \$580