



MICHELIN  
2024

**Cuisine** by Eric Rätty is inspired by nature and a fundamental respect for the changing seasons, combining fresh produce and refined Nordic and Japanese sensibilities to create layers of sharp, bright flavours, showcasing the meticulous artistry of culinary craftsmanship.

Add Chef Eric's signature dishes to elevate your dining experience

**karelian pie & caviar** \$190

**langoustine** \$280

**abalone** \$240

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## s o m m e l i e r ' s   s e l e c t i o n

### **white**

Sauvignon Blanc Vinoble Vineyard & Winery 2023

\$200/ glass

Chassagne Montrachet 1er Cru Clos de la Maltroie Michel Niellon 2020

\$290/ glass

### **red**

Shokoshi Ajimu Budoushu Koubou 2021

\$200/ glass

Pomerol Château Lafleur Gazin, Bordeaux 2015

\$300/ glass

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A 10 per cent service charge will be added to your bill.  
Please inform us of any food allergies or dietary restrictions in advance.

# L u n c h

amuse bouche

**mackerel**

**fish**  
or  
**pigeon**  
or  
**wagyu beef A4**  
(supplement \$440)

**citrus**  
or  
**genmaicha & caviar**  
( supplement \$380 )

blueberry

coffee or tea

**\$688**

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3-glass wine and sake pairing | \$688

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