



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

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

white

Pouilly-Fumé Domaine de Blanches Terres, Loire Valley 2022
Pinot Blanc Kirschgarten Philipp Kuhn, Pfalz 2020

\$200/ glass
\$300/ glass

red

Shokoshi Ajimu Budoushu Koubou Oita 2021
Pomerol Château Lafleur Gazin, Bordeaux 2015

\$200/ glass
\$300/ glass

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

scallop

fish

or

pigeon

or

beef onglet

(supplement \$220)

citrus

or

genmaicha & caviar

(supplement \$380)

blueberry

coffee or tea

\$688

3-glass wine and sake pairing | \$688

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