



MICHELIN

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

ebisu oyster	\$180
karelian pie & caviar	\$190
langoustine	\$280

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

white

Riesling RR Semi-dry Keller 2021	\$200/ glass
Chassagne Montrachet 1er Cru Clos de la Maltroie Michel Niellon	\$290/ glass

red

Brunello di Montalcino La Magia 2017	\$200/ glass
Pomerol Château Lafleur Gazin, Bordeaux	\$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

mackerel

fish

or

lamb

or

pigeon

(supplement \$240)

pear

or

genmaicha & caviar

(supplement \$380)

madeleine

coffee or tea

\$688

3-glass wine and sake pairing | \$688

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