



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
scallop	\$220
soy milk	\$140

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

white

Riesling Scharzhof Egon Müller, Mosel, Germany 2022 \$320/ glass
Pouilly-Fumé Buisson Renard Didier Dagueneau, Loire Valley, France 2013 \$450/ glass

red

Spätburgunder Saulheim Weingut Thörle, Germany 2021 \$300/ glass
Pomerol Château Lafleur Gazin, Bordeaux, France 2015 \$420/ 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

sea bream

fish

or

pork

or

pigeon

(supplement \$240)

apricot

or

genmaicha & caviar

(supplement \$380)

madeleine

coffee or tea

\$688

3-glass wine and sake pairing | \$688

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