



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

<b>ebisu oyster</b>	<b>\$180</b>
<b>abalone</b>	<b>\$240</b>
<b>lobster</b>	<b>\$320</b>
<b>soy milk</b>	<b>\$140</b>

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## 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

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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

**sea bream**

**fish**

or

**pork**

or

**pigeon**

( supplement \$240 )

**apricot**

or

**genmaicha & caviar**

( supplement \$380 )

madeleine

coffee or tea

**\$688**

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3-glass wine and sake pairing | \$688

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