



MICHELIN Guide 2022

Cuisine by Eric Rätty is inspired by nature and a fundamental respect for seasons, combining ingredients from Japan and refined Nordic sensibilities to create layers of sharp, bright flavours.

Looking for a new and special dining experience? Let Chef Eric take your taste buds on a unique gastronomic journey, as he will craft an **Omakase Menu** with seasonal produce, Nordic-Japanese inspiration and ingenious touches of creativity.

\$888

3-glass wine and sake pairing | \$688

Executive Lunch

amuse bouche

butternut squash

fish

or

pigeon

or

wagyu beef A4

(supplement \$340)

soy milk

or

genmaicha & caviar

(supplement \$380)

madeleine

coffee or tea

\$688

To double the main course portion,
add \$200 (fish) / \$250 (pigeon) / \$640 (wagyu beef A4)

sommelier's selection

white

Sancerre Famille Bourgeois La Bourgeoise Henri Bourgeois 2017	\$220/ glass
Chardonnay Estate Bottled Far Niente 2019	\$298/ glass

red

Margaux Château Rauzan-Gassies 2014	\$320/ glass
Brunello di Montalcino Poggio alle Mura Castello Banfi 2016	\$330/ glass

Prices are subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering