

AMUSE BOUCHE Gillardeau oyster

STARTER

Trio of hamachi, bluefin tuna, Chilean sea bass Green apple, gin, daikon, wasabi

MIDDLE COURSE

French blue lobster ravioli Saffron, white truffle

MAIN COURSE

Spanish carabineros prawn, wagyu beef "Grade 9"

DESSERT

Pierchic new year pearl Rosé champagne sorbet

2,100 | NON ALCOHOLIC, STANDARD SEAT 2,500 | WINE PACKAGE, STANDARD SEAT