

Executive Dinner

with complimentary Coffee or Tea

4-course 620

** 5-course 760*

Freshly Shuck Oyster N.3 2pcs
Lemon / Shallots Vinegar

Sashimi Selection
Scallops / Red Prawns / Hamachi

Mushrooms Fricassee*
Spring Egg / Truffle Sauce

Wagyu Beef Striploin Red Label BMS 4-5
Fondant Potatoes / Grilled Kale / Red Wine Jus

OR

Cod Fish
Miso Glazed / Vegetables Julienne / Lemon

Orange Thousand Layer Crepe Cake
Chef Hubert's Recipe

*Enjoy 2 glasses of wine pairing for \$148 per person.
Enjoy 3 glasses of wine pairing for \$198 per person.*

Please ask us for details.

All prices are subject to a 10% service charge

Appetizers

Available from 5:00pm

Potatoes Fries <i>Truffle Mayo</i>		78
Vol au Vent <i>Puff Pastry filled with Creamy Mushrooms</i>		78
Tempura Shishito Pepper <i>Seaweed Sea Salt</i>		98
Fried Camembert <i>Wakame / Shichimi Togarashi</i>		98
Chicken and Shitake Yakitori <i>Tare Marinated</i>	<i>2 pcs each</i>	108
Smoked Salmon Blinis <i>Dill Herbs Cream / Golden Tobiko</i>		128
Truffle Croque <i>Parma Ham / Parmesan</i>		128
Uncle's Beef Slider <i>Wagyu Beef Patty / Mayo / Kale</i>		158

Treasure from the Sea

<i>2 sashimi</i>	<i>128</i>
<i>4 sashimi</i>	<i>228</i>
<i>6 sashimi</i>	<i>328</i>
<i>Choose from below:</i>	
<i>Salmon</i>	
<i>Surf Clam</i>	
<i>Octopus</i>	
<i>Amberjack</i>	
<i>Red Prawn</i>	
<i>Hokkaido Scallop</i>	

Freshly Shuck Oyster N.3

<i>2 pieces</i>	<i>98</i>
<i>4 pieces</i>	<i>188</i>
<i>6 pieces</i>	<i>270</i>

Chef's Signature

<i>Hand Cut Beef Tartare</i> <i>Traditional French Dressing</i>	228
<i>Foie Gras Terrine</i> <i>Green Apple Chutney</i>	268
<i>Half Live Boston Lobster on Ice (250g)</i> <i>Japanese Mayo</i>	288
<i>Oscietra Prestige Caviar Platter (30g)</i> <i>Blinis / Sour Cream</i>	788

Mains

<i>Confit Duck Leg</i> <i>Vegetables Cassolette / Pepper Sauce</i>	228
<i>Spring Chicken</i> <i>Mushrooms / Bacon / Japanese Rice</i>	248
<i>Confit Beef Short Ribs</i> <i>Mashed Potatoes / Brown Jus</i>	288
<i>Cod Fish</i> <i>Miso Glazed / Vegetables Julienne / Lemon</i>	338
<i>Hokkaido Scallops</i> <i>Seared / Spinach / Seaweed Butter Sauce</i>	368
<i>Half Boston Lobster</i> <i>Saffron Risotto / Peas / Chives</i>	388
<i>Wagyu Beef Striploin Red Label BMS 4-5</i> <i>Fondant Potatoes / Kale / Red Wine Jus</i>	568

AKI BOWLS

French Executive Chef Hubert has designed a collection of AKI BOWLS presenting a home-made clear soup called "consommé" that he used to prepare in his native region of Brittany.

Ingredients are infused and slow cooked for hours to extract delicate flavours enhancing Japanese Soba with an exquisite French twist.

Confit Duck Leg **208**
Cabbage / Mushrooms / Smoked Consommé

Half Boston Lobster **388**
Green Asparagus / Kimchi / Tobiko Gold

Sweet Notes

<i>Twist Lemon Tart</i> <i>Yuzu Custard / Italian Meringue</i>	108
<i>Orange Thousand Layer Crepes Cake</i> <i>Chef Hubert's Recipe</i>	118
<i>Molten Chocolate Lava Cake</i> <i>Acarigua 70% Dark Chocolate</i>	128