



Daikon Maki with Oscietra Caviar, Kombu Maki
NV Moët & Chandon “Brut Imperial” Rosé, Epernay, Champagne, France

Tuna Pizza, Micro Shiso, Fresh Truffles
*2010 Volnay Vincent Girardin, “ les Vieilles Vignes”,
Beaune, Burgundy, France*

Seoul Garden, Tiny Root Vegetables
2014 Saint Clair “Premium” Sauvignon Blanc, Marlborough, New Zeland

Maldivian White Fish
*Baby Zucchini “Scales”, Sake Soy Beurre Blanc
2009 By Farr, Geelong Vigoner, Victoria, Australia*

Seared Foie Gras, Corn Croquette, Spiced Acacia Honey
*2011 Weingut Josef Leitz Rudesheim Berg Schlossberg Riesling, Rheingau,
Germany*

Grilled Oumi Beef
Charred White Asparagus, Black Garlic Butter
*2007 Château La Tour du Pin Figeac, Grand Cru Classé
Saint-Emilion, Bordeaux, France*

USD 245++ per person