



CHEF'S TASTING MENU

13 TO 15 FEBRUARY 2026

4-COURSE: 388 PER PERSON

WINE FLIGHT 128

HAMACHI "ROSE" WHITE PEACH

Yuzu Kosho, Ponzu

*Champagne, Pommery Brut Royal,
Côtes des Blancs – Montagne de Reims, France NV*

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SEARED SCALLOP

Cauliflower, Nashi Pear, Caper

Sauvignon Blanc, Gitton Pere & Fils, Sancerre, France 2018

OR

SEARED FOIE GRAS CHERRY +24

Almond, Shiso

Muscat De Beaumes-De-Venise, Domaine Coyeux, France 2014

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WYLARAH WAGYU SIRLOIN

Pommes Dauphine, Red Wine Jus, Maitake Mushroom

M Gagliasso, Rocche dell'Annunziata, Barolo, Piedmont, Italy

OR

SEA BASS

Sorrel & Potato Velouté, Baby Gem, Fennel

Born Gold, Junmai Daiginjo, Hokuriku, Japan

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PINK HONEY PEACH

Osmanthus Wine Mousse, Oat Crumble, Honey Peach Compote

Moscato d'Asti, Ruffino, DOCG, Piedmont, Italy, 2024

Discounts are not applicable (excluding Accor Plus Explorer)

Please advise us of any special dietary requirements including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.