



SPRING TASTING MENU

4 Course 138 +50 for wine

Choice of one starter,
pasta, main course
& dessert

5 Course 158 +60 for wine

Choice of two starters,
pasta, main course &
dessert

7 Course 188 +80 for wine

Choice of two starters,
two pasta, fish, meat,
& dessert

Confit Salmone al Giappone 'Sakura Masu'

Yamagata Sakura Salmon with Marinated Japanese Spring Mountain
Vegetables and Bottarga Mayonnaise

or

Moscardini alla Ligure

Ligurian-style Italian Baby Octopus with Tangy Tomato Sauce, Basil Bread
Crumbs, sprinkled with Black Olive Powder

Risotto alla Carbonara

Grilled White Asparagus, Guanciale, Organic Egg Yolk Powder,
Freshly Shaved Spring Black Truffle

or

Chitarra al Ragu di Takenoko

Homemade Chitarra Spaghetti with Sakura Ebi, Japanese Bamboo Shoot
Ragout, Italian Baeri Caviar

Arrosto di Pesce Primavera 'Sawara'

Roasted Japanese Sawara Fish, White Soya Mustard Sauce, Pomelo,
Deep Fried Fukinotou

or

Duo di Maiale

Braised-Grilled Premium Miyazaki Wine Pork, Spring Truffle Sabayon Sauce,
Spring Onion Espuma, Black Garlic Crumble, Green and White Asparagus

Special Aglio Olio Peperoncino Special

Your Preferred Portion

Sakura

Valrhona Dark Chocolate Terrine Wrapped in Sakura Leaf with
Sakura-Flavoured Gelato, Japanese Yurine, Tapioca Pearls

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.