

Sabayon

4-COURSE

Amuse Bouche

Hokkaido Scallop Tartar

Raspberry and Momotaro Water |
Basil Sprout | Salmon Roe | Colatura di Alici

Foie Gras

Duck Liver | Le Puy Lentil |
Granny Smith Apple

Canard di Bidor

7days Dry Aged Bidor Duck | Press Duck
Sarawak Au Poivre | Braised Endive

Pipasener Raisin Chocolate Cake

Cameron Highland Japanese
Chitose Strawberry | Marsala Sabayon

Mignardises

