

**TASTING MENU**  
**26TH OF MARCH, 2021**

**CAVIAR**

*LOBSTER MOUSSE WITH POTATO & OSETRA CAVIAR*

**SASHIMI**

*TORO WITH TRUFFLE & CAVIAR, SMOKED KING SALMON, HAMACHI WITH SCALLION OIL*

**SHRIMP COCKTAIL**

*CHILLED TOM KA SOUP, PRAWN, AVOCADO WASABI PUREE, CRISPY RICE PAPER*

**BEET SALAD**

*FRIED BEETS, TWO GOAT CHEESES, ARUGULA, PIQUILLO PEPPER VINAIGRETTE*

**MUSHROOMS**

*OYSTER & KING TRUMPET MUSHROOMS WITH ROASTED SOY BEAN HUMMUS*

**FISH & CHIPS**

*FRENCH FRY CRUSTED BATTERED HALIBUT WITH MALT VINEGAR POWDER*

**FOIE GRAS**

*SEARED FOIE GRAS, CARDAMON ROLL, FOIE GRAS MOUSSE, MANGO*

**DUCK**

*SEARED DUCK BREAST, OKRA, YUZU*

**LAMB**

*ANDERSON VALLEY RACK OF LAMB, BOK CHOI, LAMB SAUSAGE*

**SORBET**

*DRAGON FRUIT & LEMON SORBET WITH BLOOD ORANGE*

**FISH CAKE**

*WHITE & MILK CHOCOLATE MOUSSE, CHOCOLATE CAKE, CHOCOLATE FISH, STRAWBERRY*

**TRUFFLES**