

## DINNER MENU | GHC 500

WINE PAIRING (4 COURSES) - GHC 320

SAKE PAIRING (4 COURSES) - GHC 450

COCKTAIL PAIRING (4 COURSES) - GHC 280

---

### amuse bouche

CREAMY ALMOND EGGPLANT | PUFFED RICE  
CHILI | SCALLIONS  
(ALLERGEN: NUTS)

### dashi

SWEET WHITE MISO | TOFU | UMAMI | NORI

### kaiseki tray

SMOKED GRILLED TERIYAKI BROCCOLI |  
BLACK SALT & CHILI EDAMAME |  
AVOCADO HOSOMAKI | MARINATED TOFU |  
ASIAN CUCUMBER RIBBONS

### palate cleanser

WATERMELON | GINGER

### cauli-steak

ROAST CAULIFLOWER STEAK | THAI FALAFEL  
CRUMBLE | CHARRED RED CHILLI DRESSING |  
COCONUT SRIRACHA CREMEUX

### dessert

COCONUT & VANILLA MOUSSE | STAR ANISE  
INFUSED MANGO COULIS | CARAMELIZED  
GINGER & COCONUT COOKIE

---

Please let your server know of any dietary requirements or allergies you might have.  
A discretionary 10% service charge will be added to your final bill.



## DINNER MENU | GHC 700

WINE PAIRING (4 COURSES) - GHC 320

SAKE PAIRING (4 COURSES) - GHC 450

COCKTAIL PAIRING (4 COURSES) - GHC 280

---

### amuse bouche

EXOTIC MUSHROOM CRÈME BRULEE |  
CRUSTY BREAD

### dashi

SWEET WHITE MISO | PRAWN | UMAMI | NORI

### kaiseki tray

SMOKED POACHED WHITE FISH | BLACK SALT  
& CHILI EDAMAME | TUNA HOSOMAKI |  
MARINATED TOFU | TEMPURA SQUID

### palate cleanser

WATERMELON | GINGER

### salmon

BINCHOTAN GRILLED SALMON | COMPRESSED  
BEETROOT | NORI SAGO DRESSING | ONION  
SESAME DRESSING | PUFFED RICE TUILE  
(PREMIUM CAVIAR 10G/GHC100 SUPPLEMENT)


### dessert

COCONUT & VANILLA MOUSSE | STAR ANISE  
INFUSED MANGO COULIS | CARAMELIZED  
GINGER & COCONUT COOKIE

---

Please let your server know of any dietary  
requirements or allergies you might have.

A discretionary 10% service charge will be added  
to your final bill.



## DINNER MENU | GHC 600

WINE PAIRING (4 COURSES) - GHC 320

SAKE PAIRING (4 COURSES) - GHC 450

COCKTAIL PAIRING (4 COURSES) - GHC 280

---

### amuse bouche

EXOTIC MUSHROOM CRÈME BRULEE |  
CRUSTY BREAD

### dashi

SWEET WHITE MISO | CHICKEN | UMAMI |  
NORI

### kaiseki tray

SMOKED ROAST PORK BELLY | BLACK SALT &  
CHILI EDAMAME | GRILLED CHICKEN  
MEATBALL | MARINATED TOFU | BEEF GYOZA

### palate cleanser

WATERMELON | GINGER

### beef

CHAR SUI BEEF FILLET | SHIITAKE | SHIMEJI |  
TEMPURA ZUCCHINI | LEEK & PONZU CREAM |  
TRUFFLE & HERB BUTTER

(MBA8-9 WAGYU FILLET 125G GHC300 SUPPLEMENT)

### dessert

COCONUT & VANILLA MOUSSE | STAR ANISE  
INFUSED MANGO COULIS | CARAMELIZED  
GINGER & COCONUT COOKIE

---

Please let your server know of any dietary  
requirements or allergies you might have.

A discretionary 10% service charge will be added  
to your final bill.

