ATELIER PRIVÉ

MENU

STARTERS

YUZU SCALLOP TARTARE
GRANNY SMITCH APPLE, CHIVES, YUZU PONZU, IKURA

CRAB TARTINE
BRIOCHE, BLUE CRAB, YUZU MAYONNAISE, CAVIAR

HIRAMASA CRUDO
KINGFISH, MICRO HERBS, PICKLED CUCUMBER, YUZU PONZU

WAGYU TATAKI
WAGYU, PICKLED RADISH, PINK GINGER

KING PRAWN
CHIVES, JAPANESE CURRY

ATELIER PRIVÉ

MENU

SALAD

WAFU GARDEN SALAD
FRISÉE LETTUCE, JAPANESE CUCUMBER, GRANNY SMITH APPLE, SESAME DRESSING

MISO HONEY ROASTED CARROTS
LEMON WHIPPED FETA, PRASLEY FLAKE

WAKAME & CUCUMBER SALAD
WAKAME SEAWEED, CUCUMBER, MIXED SALAD, WASABI DRESSING

FRUITS SALAD
SEASONAL FRUITS, YUZU DRESSING, BOCCONCINI

SOUP

MUSHROOM SOUP
SHIITAKE MUSHROOM, CREAM

MISO SOUP
TOFU, SEAWEED

BUTTERNUT SQUASH SOUP
BUTTERNUT SQUASH, BRIOCHE CRUMBLE, PARSLEY FLAKE

MINI VEGETABLE SOUR SOUP
MINI SEASONAL VEGETABLES, TAMARIND BROTH, MICROGREENS

ATELIER PRIVÉ

MENU

MAIN

CHICKEN BALLOTINE
PEAS, RADICCHIO, FIG, TERIYAKI SAUCE

BRAISED MISO SHORT RIBS
ROASTED BABY VEGETABLE, CHIVES, BEEF JUS

PAN-FRIED SCALLOP
IKURA, YUZU VINC BLANC

SEARED TIGER PRAWNS
SHELLFISH BISQUE, CHILI, GARLIC

FILET MIGNON
POTATO PUREE, BEETROOT, PARSNIP, MISO SAUCE

DUCK À L'ORANGE
DUCK BREAST, ORANGE MISO SAUCE, SWEET POTATO FONDANT

PAN-SEARED LAMB CHOPS
LAMB CHOPS, CAULIFLOWER PURÉE, ASPARAGOUS

ROASTED SALMON
TERIYAKI SAUCE, CARROT PURÉE, BRAISED DAIKON

ATELIER PRIVÉ

MENU

DESSERT

LEMON POSSET

RASPBERRY, LEMON SORBET, CRUSHED MERINGUE

STRAWBERRY MOUSSE

STRAWBERRY, STRAWBERRY GELE, WHITE CHOCOLATE SOIL

MOCHI MILK CAKE

SUGARCANE SYRUP, MATCHA POWDER

MOLTEN CHOCOLATE FONDANT

VANILLA ICECREAM, CACAO NIBS, CHOCOLATE SAUCE

SHIRATAMA DANGO

MASCARPONE CHANTILLY, STRAWBERRY, KUROMITSU

VANILLA PANNA COTTA

PEACH, SALTED CARAMEL ICECREAM, MERINGUE

‘MATCHA TIRAMISU’