

VEG LUNCH MENU

3 Course Degustation

35

(HG) Ratatouille Siew Mai
2 pcs

————— *Please choose the one you like from these.* —————

(BF) Barley Noodles
Aubergine, Dry

Pairing: Blue Gary +17
Elderflower, Lemon, Raspberry Pearls & Soda

.....

Umami Egg Somen

Cured Miso Egg, Salted Egg, Cauliflower

Pairing: Umeshu Sawanotsuru 1999 Koshu 11% +17
Exquisite premium umeshu made using age sake (Koshu) from year 1999

Chocolate Tart

Blood Orange Sorbet, Salted Caramel

Pairing: Mio Sparkling Sake 5.0% +16
Exquisite Sparkling Sake with refreshing sweet fruity notes

————— *Please choose the one you like from these.* —————

Coffee

⋮

Tea

(HG) High Gluten (MG) Medium Gluten (LG) Low Gluten (PS) Potato Starch (CF) Corn Flour (CM) Corn Meal (BF) Barley Flour

All prices are subject to 10% service charge

VEG DINNER MENU

5 Course Degustation

68

(HG) Ratatouille Siew Mai
2 pcs

Tofu
Spinach

Please choose the one you like from these.

(BF) Barley Noodles
Aubergine, Dry

Pairing: Blue Gary +17
Elderflower, Lemon, Raspberry Pearls & Soda

.....

Umami Egg Somen

Cured Miso Egg, Salted Egg, Cauliflower

Pairing: Umeshu Sawanotsuru 1999 Koshu 11% +17
Exquisite premium umeshu made using age sake (Koshu) from year 1999

Selection Of 3 Ice-Creams/Sorbets

- Blood Orange Sorbet ● Kochi Yuzu Sorbet
 - Fruits of The Forest Sorbet
 - Inaya Chocolate Sorbet ● Blue Lavender Yoghurt Sorbet
-

Chocolate Tart

Blood Orange Sorbet, Salted Caramel

Pairing: Mio Sparkling Sake 5.0% +16
Exquisite Sparkling Sake with refreshing sweet fruity notes

(HG) High Gluten (MG) Medium Cluten (LG) Low Gluten (PS) Potato Starch (CF) Corn Flour (CM) Corn Meal (BF) Barley Flour

All prices are subject to 10% service charge