



February 2025

MENU

Kha Khoo

"Pork Terrine", Fried Rice Cake, Mustard Leaves
By Chef James

Oriental Ravioli

Botan Ebi, Teochew Chili, Ginger Scallion
By Chef Marvas

Wagyu Beignet

Wagyu Beef, Mustard Seed, Black Pepper Sauce
By Chef Marvas

Duck Mole

Hibiscus, Mantou, Chinese Spices
By Chef James

Liangpi Zi

Squid, Celtuce, Clarified Peanut Butter
By Chef James

Shanghainese Hairy Crab

Uni, Pickled Chili, Kyoto Soy Milk
By Chef Marvas

Tsang

4 Turnips, Hokkaido Cod, Caviar
By Chef James

Rose Charsiew

Iberico Bellota Albanico, Bouquet Garni, Stone Fruit
By Chef Marvas

The "San-Bei"

Wagyu Tongue, Thai Basil, Ginger
By Chef James

Donnabe

Wagyu & Wild Mushroom
By Chef Marvas

Citrus

Gardenia Flower, Citrus Sorbet, Aloe Vera
By Chef Marvas

Petit Fours

Gula Melaka & Coconut Warabi Mochi
Okinawa Brown Sugar Madeleine
By Chef Marvas

Menu is subject to change due to availability and seasonality of ingredients.