

tippling  
+ | + | + | +  
club

## DINNER MENU

Steamed brioche, jamon, manchego

—

Potato terrine, bone marrow, balsamic tonburi

—

Pea & mint tart

—

Nori cracker, kohada, yuzu avocado, cucumber

—

Omelette arnold bennett

—

Black lime sorbet, garlic oil, coconut

—

Hokkaido scallops, faux boudin noir, celeriac,  
cauliflower velouté

—

Foie gras cheesecake, blueberries, yoghurt,  
pine nut, walnut

—

Hamachi, daikon, wasabi, cherry, dashi, shiso

—

Impossible bolognese, parmesan skin, basil

—

A5 wagyu, kampot pepper, spinach,  
pomme gaufrette

—

Sweet treats

—

Carbonated grapes

—

Sake for breakfast

—

Apple tart, 20 year mirin, tonka, black truffle

\$190++

with pairing \$295++