

The Laß

CAVIAR & CRAB

Wasabi cream

Arthur Metz Sushi, Riesling, Pinot Gris, Gewurztraminer, Muscat, France

BEEF TARTAR

Caper, mustard, egg yolk, gherkin, ketchup, onion, parsley,
Worcestershire sauce, french fries, seasonal salad

Mastroberardino 'Lacrimarosa', Aglianico, Italy

SCOTTISH SALMON

Crispy onion parmesan crust, carrot puree, saffron
lemongrass beurre blanc

Domaine de la Baume Saint-Paul, Chardonnay, France

REFRESHMENT

Passion fruit sorbet with Champagne

BRAISED WAGYU CHEEKS

Potato royale, roasted vegetables, Foie Gras jus

Catena Zapata 'Catena', Malbec, Argentina

SWEETS

Chocolate ganache dome hazelnut parfait, berry coulis

Catala Nova, Muscat De Rivesaltes, France

CHEFS SELECTION CHEESE BOARD

Niepoort Tawny 'Dee', Portugal

US \$350 per person

Above prices are quoted in US Dollars and subject to
10% Service Charge and 16% Goods and Service Tax.

