



WHITEGRASS

Pour
Commencer

AMUSE BOUCHE

Entrées

MAGURO
Broccoli | Ume

KING CRAB
Full Moon Egg | Yuzu

Poisson

FISH FROM JAPAN MARKET
Gobo | Cresson

Plat
Principal

IBERICO PLUMA
Manganji | Sauce Romesco

OR

BRAISED WAGYU
Artichoke | Sauce Vin Rouge

OR

CHALLANS QUAIL
Seasonal Mushroom | Sauce Madère

OR

DAIKICHI WAGYU (+ \$35)
Zucchini | Sake Kasu

Doux

AVANT DESSERT

CHESTNUT
Earl Grey | Rum

MIGNARDISE

\$138 PER PERSON
\$78 FOR 4 PAIRINGS

Ingredients are subject to market availability, seasonality, and environmental factors. Chef Takuya will only be using ingredients that promise the best quality for your dining experience. With that said, some dishes' component may vary from time to time, due to these factors.

All prices are subject to 10% service charge and 9% GST. T&C apply.

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