

New Year's Eve 2024

- Course 1 -

MIXED SUSHI

WAGYU TARTARE

with Truffle, Shiitake Mushrooms, Cress and QP Mayo

MANGO & GRAPE SALAD

with Sweet Basil & Coconut

- Course 2 -

FRIED WONTON

with Shrimp, Lemongrass, Plum and cinnamon sauce

SMASHED CUCUMBER

with Chinkiang Vinegar, Coriander, and Chili

TORCHED SALMON

with Fried Jerusalem Artichoke, Langoustine, Sake, and Mizuna

- Course 3 -

PORK SLIDER

with Golden Kimchi, Ginger Emulsion, and Roasted Cashews

BABY CORN

with roasted miso emulsion, pine nuts, and charred chili

- Course 4 -

SOFT ICE CREAM

with Fried Nuts, Almond Yuzu Cake, and Salted Chocolate Cream

Mango Mochi

FIRST SEATING 695 KR
SECOND SEATING 925 KR