



SEASONAL TASTING MENU

*A Celebration of Forest, Farm & Sea*

A COOK'S SNACK: "BREAD & BUTTER"

foie gras, guava confiture, périgord truffle

TASMANIAN SEA TROUT

dill, sansho, horseradish emulsion

TAGLIATELLE WITH CRAB, CAVIAR & CUCUMBER

smoked trout roe, royal osetra, poached oyster, beurre blanc

HOKKAIDO SCALLOP & PRESERVED CITRUS

foie gras, "linguine" of squash, yuzu

DOVER SOLE "VÉFOUR"

lani's farm chou-fleur crème, caviar beurre blanc, fines herbes

A RABBIT IN THE GARDEN: "POT-AU-FEU"

vermont rabbit, halal pastures spring vegetables, consommé

PIGEONNEAUX "PARISIENNE"

halal pastures kyoto carrot, sauce chambertin

PAIN PERDU "HONG KONG STYLE"

quince confiture, tête de moine

STRAWBERRY SOUFFLÉ

crème fraîche, malaysian white pepper

CRÊPES AU CHOCOLAT

seville orange, espresso, orange blossom & crème fraîche glacée

MADELEINES

amaretto, tahitian vanilla