



A GASTRONOMIC BURGUNDY WINE DINNER

**Bricelet, Anchovies, Hazelnut
Koi Beef Tartare**

NV Maison L. Tramier & Fils Cremant de Bourgogne

**Tom Yum Bouillabaisse
Octopus, King Mackerel, Obsibluue Prawn**
2020 Maison L. Tramier & Fils Chablis

Caviar, Potato, Uni, Champagne Sauce

Wild Caught Seabass, Bordelaise Sauce, Celeriac
2019 Maison L. Tramier & Fils Gevrey Chambertin

Thai Tea Duck, Orange Curry, Pineapple, Sticky Rice
2016 Maison L. Tramier & Fils Corton Grand Cru

Sticky Rice Sabayon, Mango Sorbet
NV Champagne Besserat de Bellefon Grand Cru Blanc De Blancs

Merci Krub

7-course 5,200++ / person | Burgundy wine pairing 3,800++ / person

* Please note that the menu is subject to change due to seasonality and product availability.

