THE CHURCHILL ROOM

OMAKASE
CHEF'S TABLE
DINING EXPERIENCE

TASTING MENU
starting from $250 per pax

Minimum 2 pax | Maximum 10 pax

Selection of Artisan Breadbasket
with Smoked Salt & Paprika Butter

JAPANESE HAMACHI
Ossetra Caviar, Kaffir Lime Zest, Sansho Pepper

OYSTER & PEARL
Kaluga Hybrid Caviar, Trout Roe, Capers Beurre Blanc

BOSTON LOBSTER X BAFUN UNI
Lobster Bisque, Toasted Sourdough

DRY-AGED STONE BASS
Daikon, Salty Finger, Bamboo Shoots, Bonito Bone Broth

PIGEON À L'ORANGE
Mandarin Purée, Roasted Baby Carrots, Bigarade Jus

KAGOSHIMA WAGYU BEEF A4
Dutch Carrots, Asparagus, Grilled Mushrooms, Black Garlic Beef Jus

BOMBE ALASKA

PETIT FOUR

Menu customisation is available upon request.
Please speak with the Chef or manager to discuss your preferences.