



# STAGE

## Bites

Foie Gras / Cranberry Gummy  
Mussel Mousse Waffle  
Ama Ebi Tartlet

## Eel

Smoked / Cider / Caviar  
Blood Orange & Angostura Sorbet  
*Henri Giraud Esprit Brut Nature N.V. - Aÿ, Champagne, France*

## Crab

Glazed Crab Claw / XO Fried Rice / Consommé  
*Veyder Malberg Wachauer Liebedich Gruner Veltliner 2022*

## Scallop

Butter / Seaweed / Pickled Girolles  
*François Carillon Vdf Cap Au Sud Chardonney 2021*

## Pinjalo

Sauce Vierge / Caviar / Farce Leek  
*Bruno Rocca Langhe Nebbiolo Fralu 2021*

## Furano A4

Bordelais Sauce / Morel / Mashed Potato  
-or-

## Duck & Foie Gras Pithivier

*G D'Estournel 2020 by Chateau Cos d' Estournel*

## Fig / Fig Leaves

*Peter Launer No.4 Ayler Riesling Feinherb 2022*

## White Truffle / Cheese Cake

## Petit Fours

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4,800 per person  
Wine Pairing 2,900 (6 glasses)

All prices subject to 10% service charge and government tax.