



AISA EPISODE 2 : ASIAN 5 ELEMENTS & 4 SEASONS

THE PLÉNITUDE SUITE AISA EXPERIENCE | 9 FEATS MENU

with Dom Pérignon Vintage 2003 – Plénitude 2

@ \$1500++

春

木

GAMTAE 'SPRING' ROLL | CRAB |
BRAISED JICAMA | GALANGAL DROPLET

PICKLED DAIKON | LYCHEE DASHI ASPIC |
FENNEL POLLEN | FENNEL LEAVES

MUNG BEAN PAJEON | SCALLOP |
GINKGO NUT | LEEK CRISPS

夏

火

BURNT CARABINERO | SMOKED AKAMI TARTARE |
FERMENTED PLUM UMAMI JELLY | JUJUBE

SOY EGG TOFU CUSTARD | CORN FED CHICKEN |
KABOCHA | GINSENG CHICKEN ESSENCE

秋

金

POACHED GROUPER | MYOGA |
FISH BONE CLOUDY BROTH | STUFFED EEL MAW

A4 YAMAGUCHI WAGYU | GINGER SCALLION JUS |
TEMPURA GINGER CHIPS | GOLDEN CHIVES

with

'GOLDEN' RICE

冬

水

TORCH GINGER SORBET | LACTO WHITE CURRANT |
WHITE FUNGUS | WINTER MELON

BURDOCK KOMBUCHA SHERBET | BLACK FUNGUS |
SESAME SHIITAKE TUILE | BLACK CURRANT