



AISA EPISODE 2 : ASIAN 5 ELEMENTS & 4 SEASONS

9 FEATS | WINE PAIRING MENU @ \$308++

APERITIF | DOM PÉRIGNON VINTAGE 2010

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

*CLOUDY BAY SAUVIGNON BLANC VINTAGE 2021*

夏

火

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

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

*CLOUDY BAY PINOT NOIR VINTAGE 2019*

秋

金

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

*CAPE MENTELLE CHARDONNAY VINTAGE 2018*

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

with

'GOLDEN' RICE

*TERRAZAS GRAND MALBEC VINTAGE 2018*

冬

水

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

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



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

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