



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 GROUPEL | 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