

cold

TORO TARTARE* ½ oz golden kaluga, cassava chip	69	OYSTER AND UNI* yuzu ponzu gelée, trout roe	34
FLUKE KOMBUJIME* shiso salt, finger lime	31	BEEF CARPACCIO* szechuan peppercorn, crispy leek	28
SALMON CARPACCIO* sesame, shio kombu	28	MIZUNA SALAD morel, hazelnut, summer truffle	32
YELLOWTAIL* ikura, citrus, sorrel	31	SEAWEED SALAD granny smith, sesame, walnut	23
NORWEGIAN KING CRAB trout roe	65		

hot

TRUFFLE EGG dashi, foie gras	34	ROYAL SHUMAI lobster, black kaluga caviar	28
DUCK PIE TEE chipotle, cilantro	24	XIAO LONG BAO chicken, truffle	26
EEL CLUB foie gras, tart cherry	47	CRISPY WONTON shrimp, sweet chili	23
CRISPY SQUID salt & pepper, chili	28	CRYSTAL DUMPLING morel mushroom, spinach	19
CHICKEN WING sweet soy, togarashi	25	LOBSTER SPRING ROLL cabbage, chili	37

steam

grill

HALIBUT mushroom broth, ginger	44	SKATE sambal, banana leaf	35
RAZOR CLAM black pepper sauce	33	KING PRAWN sumac, black pepper	39
DIVER SCALLOP xo sauce	34	LAMB RIB barbeque yogurt glaze	36
HAINANESE CHICKEN ginger, scallion	37	BEEF SATE peanut sauce, pickled onion	38
BOK CHOY toasted garlic	22	DRY-AGED RIBEYE shimeji, ponzu butter	115
HEART OF PALM hazelnut, summer truffle	45	WAGYU STRIP LOIN koji, red chili, foie gras	185

wok

EMPEROR'S SEAFOOD DELIGHT black kaluga caviar	69	LOBSTER RICE IN LOTUS LEAF ikura	55 / 88
CEREAL SHRIMP nestum, curry leaf	38	FRIED RICE toasted garlic, egg	14
BEEF TENDERLOIN black peppercorn, leek	49	EGG NOODLE mushroom, garlic chive	15
KUNG PAO QUAIL snow pea, cashew	42	PEA SHOOT sambal	18

clay pot

BLACK COD jalapeno miso, ginger, cilantro	47	DUCK five spice, thai basil, cilantro	42
MUSHROOM maitake, garlic	36	TIGER PRAWN curry, cilantro	45