

element

Al
ché-cciano

OMAKASE DELUXE MENU

BY JAPANESE MASTER CHEF MASAYUKI OKUDA
12 TO 21 MAY 2023

\$248++, ADD \$100 OR \$160++ FOR SAKE PAIRING

有明のりとブラックペッパー寿し
Ariake Seaweed and Black Pepper Sushi

白身魚とバジルオイル寿し
White Fish with Basil Oil Sushi

白身魚のレモン締め セヴィーチェ寿し
Lemon Marinated White Fish Ceviche Sushi

イカと生姜オイルの寿し
Squid with Ginger Oil Sushi

カニときゅうりとパクチー
Crab with Cucumber and Coriander

サーモンのマリネとレモンオイル 柚子シャリ 寿し
Salmon Sushi with Lemon Oil and Yuzu Rice

茹で海老とベルガモットオイル寿し
Boiled Shrimp with Bergamot Oil Sushi

マグロのトマト漬けと赤酢と白酢のまだらシャリ寿し
Red and White Vinegar Rice with Tomato Marinated Tuna Sushi

あつみカブの寿し ATSUMI Turnip Sushi
Well-known ATSUMI Turnip from UNESCO creative city of gastronomy

しめ鯖といぶりがっこのごまオイル寿し
Sesame Oil Sushi with Marinated Mackerel and Smoked Pickles

アルケッチャーノ風MIDORIのアクアパッツァ
Al-che-cciano Styled Green Acqua Pazza

おまかせシャーベット OMAKASE Sherbet

あるけっ茶 Al-che-cciano Tea

Menu subject to change due to seasonality and product availability.

All prices quoted are in Singapore dollars and are subject to service charge and prevailing government taxes, unless otherwise stated.