ELEMENTS
inspired by ciel bleu

10 YEARS MICHELIN

TOYAMA BAY HIMI KANBURI
Oscietra Caviar | Shungiku | Kabosu Dashi

TARABAGANI CRAB
Beluga Hybrid Caviar | Chestnuts | Crème Fraiche Ice Cream

STONE MILLED YAME TANAKA FLOUR & SHIITAKE BRIOCHE
Salted French Butter & Smoked Ariake Sea Nori Butter

LANGOUSTINE MI-CUIT
Gazpacho | Shoyu Ikura | Khao Yai Corn

HOKKAIDO SCALLOP
Roasted Topinambur | Sweet Corn | Amontillado Wine

WAKAYAMA SCALE FRIED SHIRO AMADAI
Kintoki Carrot| Okahijiki | Mussels & Squid Ink Dressing

PUREE DE POMMES DE TERRE
Murasaki Uni | Karasumi | Chives Flower

JEAN LARNAUDIE FOIE GRAS
Artichokes | Dashi Vinegar Glaze | Mimolette Cheese

KOJI AGED FREE RANGE POULARDE
Morels in Vin Jaune Sauce

OITA PREFECTURE KUROGE WAGYU A4 STRIPLOIN
Satsumaimo | Radicchio | Kabocha Pumpkin | Egoma Mustard

FUKUOKA PERSIMMON
Cha-Am Lemon Custard | Macadamia | Verbena Ice Cream

10 COURSES EXPERIENCE
Baht 10,000 Net