



THE BISTRO



Appetizer

Whisper of Smoke

Smoked duck rillette set in a crisp charcoal tapioca shell, balanced with pickled shallots and a bright shallot gel, an interplay of smoke, acid, and delicate crunch.



Salad

Volcanic Salmon Mosaic

Delicately layered salmon paired with fire-roasted vegetables, finished with a bright cranberry and passionfruit vinaigrette.



Soup

Velouté of Clouds

A smooth cauliflower and leek velouté lifted with warm milk foam—light as air, gentle and developing.



Entrée

Mushroom and Earth

Mini beef wellington, mushroom duxelles, flaky crust—savory, earthy, and rich.



Dessert

Floating Sakura

Japanese clear cake with a delicate flower mousse, finished with soy bean powder, light, pure, and gently sweet.