



RESTAURANT . BAR

Taste of Flutes

Tartare of Yellowfin Tuna

Beetroot and Horseradish

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### ***Vernis Clam***

*Sea Fennel, Sauce Vierge*

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Grilled Fillet of Japanese Sea Bream

Roasted Artichoke, Petit Pois, Green Beans, Brown Butter

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### ***Grilled Blackmore Wagyu Ribeye Lip***

*Black Garlic, Wild Garlic Leaf and Sauce Périgord*

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Valrhona Chocolate Cake

With Vanilla Ice Cream and Raspberry

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*Tea or Coffee*

*Menu subject to change*  
*\$85<sup>++</sup> per person (for tables of 6 or less)*