



M. CHAPOUTIER WINE DINNER

A six-course exploration of Rhône Valley expressions

24 APR · 7PM
PRIVATE DINING ROOM

\$268⁺⁺/PAX

COURSE 1



"AMELA" TOMATO

burrata cheese, basil, myoga

M. Chapoutier Crozes-Hermitage Les Meysonniers Blanc 2024

COURSE 2



"MIZU" OCTOPUS CEVICHE

shiso cress, momiji kobucha

M. Chapoutier Condrieu Invitare 2023

COURSE 3



STEAMED HIRAME FLOUNDER

dill mousse, scallion oil, pea shoots, butter soy sauce

M. Chapoutier Vacqueyras Avarum Rouge 2023

COURSE 4



BRAISED WAGYU

potato puree, kochijan

M. Chapoutier Châteauneuf-du-Pape Barbe Rac 2015

COURSE 5



UNAGI GOHAN

kinome, sansho powder

M. Chapoutier Côte-Rôtie Quatuor 2020

COURSE 6

JAPANESE CHEESE CAKE

strawberry sorbet

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.