

Meta

 
KRISFLYER
EXPERIENCES
IN PARTNERSHIP WITH MASTERCARD.

FIVE COURSE MENU

Welcome Champagne

SNACKS

FOIE GRAS
verjus | momo

SHELLFISH TART
oscietra caviar | borage

TEMPURA
cuttlefish | kimchi salt

TUNA TARTARE
perilla | ikura

CHAWANMUSHI
cabbage | white kimchi | uni

GIMBAP
wagyu beef | nori

AGED SAWARA
caviar | winter radish

JEJU ABALONE
porridge | white kimchi | uni

SAMEGAREI
collagen | jerusalem artichoke

BBQ WAGYU BEEF SHORT RIB
shiitake | gobo rice | salad

BUCKWHEAT
truffle | caramel

PETIT FOURS
sudachi cream sable | korean soybean tart | guanaja truffle

*The menu can be customised if you have any special dietary requirement.
Menu is for reference only and subject to change due to availability of the seasonal ingredients.

