

Appetizer

Beef Tartare Roll /\$90

Sesame Tofu, King Crab, Sea Urchin,
Salmon Roe w/ Ponzu Jelly /\$120

Foie Gras Egg Custard /\$145

Meat

Chargrilled Wagyu Tenderloin /\$700

Chargrilled Homemade Bacon /\$180

Quail Pie /\$320

Wagyu Steak Sandwich /\$700

Bone Marrow w/ Miso /\$180

Seafood

Grilled Swordfish w/ Pea Cream &
Buttermilk /\$280

Fish wrapped in Carta Fata /\$350

Grilled Japanese Abalone
w/ Sea Urchin /\$600 (pre-order)

Organic Salmon w/ Spinach Sauce /\$280

Grilled Giant Spanish Red Prawn /\$330

Soup

Baked Onion Soup /\$150

Lobster Consomme /\$250

Japanese Turtle Soup w/ Mochi /\$220

Pasta

Spanish Red King Prawn Linguine /\$480

Sea Urchin Spaghetti w/
Tomato Cream /\$360

Spaghetti w/ Shirako
Cod Milt & Herbs (Seasonal) /\$360

Linguine with Mushroom Cream & shaved
fresh truffle (Seasonal Price)

Linguine with Clam & Bottagra /\$200

Pasta w/ Peach Tomato &
Shiso (Seasonal) /\$280

Japanese Abalone Risotto /\$900

Made for 4 - 6 person to share

Japanese Crab Paella
(2 days advance order) /\$1,750

Japanese Squid Paella
(2 days advance order) /\$1,000

Dessert

Souffle Pancakes /\$120

Blancmange in Melon Soup /\$90

Reconstructed Tiramisu /\$90

Le Bec Fin Halo Halo /\$90

Le Bec Fin

