

## *Odyssée Experience*

### Amuse-Bouche

#### Ossetra Caviar

Spanner Crab / Salted Egg Yolk / Egg White Foam

#### Dry Aged Scallop

Mushroom Consommé / Oyster Cream / Pickled Shimeji

#### -Black Abalone-

Secret Bouillon / Matsutake / Winter melon

#### Langoustine

Loofah / Jicama / Sauce Vin Jaune

#### Dover Sole

Girolles / Pumpkin Purée / Fermented Celtuce

#### Miyazaki A4 Sirloin (Add 180)

Watermelon Pulp / Fermented Watermelon Rind / Red Wine Jus

Or

#### Pigeon

Yam / Cured Cantaloupe / Sichuan Pepper Jus

#### Le Nuage

Cucumber / Gin Sorbet / Bergamot Foam

#### Claudette

Reine Claude Plum / Honey / Timut

#### Coffee or Tea

Petits Fours

8 Courses 1480 per person

-9 Courses- 1680 per person

### *Wine Tasting*

3 Glasses 580 per person

6 Glasses 680 per person

### *Premium French Wine Tasting*

6 Glasses 880 per person

7 Glasses 1088 per person