

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

A culinary experience seasoned with intuition and finesse by Chef Mitsuru Konishi.

Enhancement

(White Truffle +680)

DEGUSTATION

Amuse Bouche

Botanebi, Sea Urchin, Cauliflower,
Crustacean Jelly, Kristal Caviar

Or

Scallop, Eggplant, Sea Urchin
Wasabi Dashi, Kristal Caviar

Champagne Bernard Lonclas, Blanc de Blancs, Brut NV.

Homemade Tagliolini, King Crab, Salmon Roe

Or

Ezo Abalone, French Barley Risotto, Seaweed (+180)

Albariño, Rías Baixas, O Fillo da Condesa, Spain 2019

Managastsuo, Fermented Shallots,
Black Olive & Dried Scallop

Kurumazaka Junmaishu, Wakayama, Japan 車坂 純米酒 90ml

Racan Pigeon and Foie Gras Wellington, Fig Chutney

*Syrah d'Ogier, Domaine Stephane Ogier,
Collines Rhodaniennes, France 2016*

Or

Ping Yuen Chicken, Lotus Foie Gras Rice

(Requires 50 Minutes and with additional charge)

*Gevrey-Chambertin, Vieilles Vignes,
Geantet-Pansiot, Burgundy, France 2013 (+150)*

Chestnut Mont Blanc, Caramel Hazenut,
Ginger Bread Ice-cream

Or

Coconut Meringue, Passion Fruit, Citrus
Coconut Sorbet

Cuvee Auslese, Kracher, Burgenland, Austria 2017

Citrus Madeleine

1,680 *Per Person*

Wine Pairing + 760