



JAPANESE WHISKY

Tasting Experience

Enjoy a four-course chef-curated menu thoughtfully paired with Japanese whisky, showcasing the artistry, balance, and craftsmanship of this revered tradition, where each pour reflects a harmony of precision, subtlety, and refined character

AMUSE BOUCHE

YUZU DEVILED EGG

with TOKI JAPANESE WHISKY

FIRST COURSE

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

with SUNTORY AO JAPANESE WHISKY

SECOND COURSE

BEEF WELLINGTON

Cabernet Jus, Whipped Potato, Roasted Carrots

with HAKUSHU DISTILLERY 12YR SINGLE MALT JAPANESE WHISKY

THIRD COURSE

MISO BLACK COD

Mashed Potatoes, Garlic Thyme Jus

with YAMAZAKI DISTILLERY 12YR OLD YAMAZAKI DISTILLERY 12YR OLD

FOURTH COURSE

JAPANESE CHOCOLATE SWISS ROLL

Chocolate Whipped Cream, Vanilla Ice Cream

with HIBIKI HARMONY JAPANESE WHISKY

GENERAL MANAGER JEFF HAMMOND | EXECUTIVE CHEF JUNIOR SANTOYO