



MENU TASTING

PRIX FIXE DINNER: 105.00 PER PERSON • WITH WINE PAIRINGS: 155.00 PER PERSON

RECOMMENDED FOR THE ENTIRE TABLE ONLY

"SOUP AND SANDWICH"

Chilled Tomato Soup, Grilled Foie Gras, Kalua Pig, Mozzarella Cheese Sandwich

Veuve Fourny et Fils, "Alan Wong's" Blanc de Blancs, Premier Cru, Brut, France, NV

SCALLOPS AND SHRIMP LASAGNA

Tomato Sauce

Albariño, Pazo Barrantes, Rías Baixas, Spain, 2018

GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

Riesling Kabinett, Gunderloch, "Jean Baptiste", Rheinhessen, Germany, 2018



TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED "KALBI" STYLE

Gingered Shrimp, Kochu Jang Sauce

Gamay Noir, Domaine Diochon, "Vieilles Vignes", Moulin-à-Vent, Beaujolais, France, 2018

WAIALUA CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Porto, Smith Woodhouse, Late Bottle Vintage, Portugal, 2004