

NEW YEARS EVE TASTING MENU

90.0/person

AMUSE BOUCHE

{smoked butterfish escabeche}

sweet & sour peppers, ginger scallion, crispy wonton

LOLLA ROSSA SALAD

miso calamansi vinaigrette, puffed wild rice, crispy leeks, honey sunflower seeds

DIM SUM

{duck dumplings} (2pc)

duck confit, foie gras, shaoxing chicken jus

{truffle yu xiang dumplings} (2pc)

king & shitake mushrooms, black truffle xo sauce

{fresh lettuce lumpia} (2pc)

ruby red mango, avocado, calamansi dressing

WAGYU SURF & TURF

6 oz black tajima wagyu striploin grilled to medium rare, two butter poached nova scotia lobster tails, caviar hollandaise, king mushrooms with black truffle, xo chili gai lan, furikake rice, nori

UBE MASCARPONE TART

miso butterscotch toffee, ube crema, pistachio crumb

{MOTHER
TONGUE}