

AnOther Place

8-course Discovery Menu

Amuse Bouche

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Carabineros shrimp roll

arugula, orzo, pistachio pureé

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Toro of blue fin tuna tekka style

dried shrimp roe, Hokkaido bafun uni foam

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Tartare de boeuf Charolais

oyster quiche, sauce Niçoise

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Pan-seared Hokkaido scallop

chrysanthemum smoked, coconut and mango sticky rice

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Teriyaki poached lobster

smoked anchovy salt, white peach consommé

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Sous vide Japanese wagyu beef cheek

crispy beef tongue, perigord black truffled artichoke puree

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Peppermint sorbet

coconut water

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Chocolate hazelnut moist cake

rose creme, warm Hokkaido milk

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Petit fours

\$1,080

Add \$150 to enjoy an artisanal cheese platter
comprising 5 kinds of cheeses selected from
Les Freres Marchands est 1880

Price subject to 10% service charge.

Ingredients subject to change depending on quality,
freshness and market availability.