

STARTERS

**STRIPED PINK PASTA** 125

With lobster, sauce of sparkling wine, butter, toasted pepper, and tempura orange peel.

*Wine pairing recommendation:*

LANGHE ROSATO, Deltetto

**TEMPURA SOFT- SHELL CRABS** 110

On handmade blini crepes, Crème fraiche, and fresh green herbs emulsion.

*Wine pairing recommendation:*

DASSAI 45, Junmai Daiginjo Sake

**“LA VIE EN ROSE”** 72

Fresh cherry salad with Greek feta, 25 years old Balsamic, and pistachios.

*Wine pairing recommendation:*

ROSE, Garage de papa

**RAW ZUCCHINI SALAD ALA ROMA** 64

Fresh julienne zucchini, white truffle oil, And Italian Pecorino Romano. One of the best ways to start your meal.

*Wine pairing recommendation:*

CHABLIS, Jean Durup

**SASHIMI HAMACHI** 115

Ume-su, soba noodles, fresh wasabi leaves And salted Sakura cherry blossoms.

*Wine pairing recommendation:*

MARLIN, Junmai Daiginjo

**STEAK TARTERE MEXICO-CITY STYLE** 89

With Morito chili, sea salt, fresh lime, Tomatoes, crispy tortilla, and Mezcal aioli.

*Wine pairing recommendation:*

ETNA ROSSO, Tenuta delle Terre Nere

**GYU-ASPA** 82

Pounded rump steak wrapped around asparagus And grilled, with miso shiro sauce and shiso.

*Wine pairing recommendation:*

BOURGOGNE ROUGE, David Duband

**GASPACHIO DE PARADIS** 38

With cucumbers, tomatoes, white onions, Jalapeño and olive oil.

*Wine pairing recommendation:*

SUASI ROSATO, Deltetto

MAINS - PLEASE FASTEN YOUR SEATBELTS AND CHOOSE YOUR DESTINATION

**SEOUL (ICN)** 170

**TOM'S GRILLED & SLICED ONGLET**

Handmade Korean spice BBQ sauce, Delicate kimchi, and crispy tapioca chips.

*Wine pairing recommendation:*

VOLNAY, Antoine Jobard

**MILANO (NXP)** 179

**GIANT SHRIMP AND CONFIT CALAMARI**

Handmade pastis pappardelle, With shrimp and saffron bisque, And herb breadcrumbs.

*Wine pairing recommendation:*

DRAGON BIANCO, Luigi Buadana

**HANOI (HAN)** 162

**CRISPY SKIN SEA BREAM FILLET**

Vietnamese haute cuisine sauce of shallot, kaffir lime leaf and black pepper caramel. On a salad of fragrant herbs, glass noodles, bean sprout, Thai basil, and fruit of the season.

*Wine pairing recommendation:*

ESPER GRUNER VELTLINER, Matthias Warnung

**LYON (LYS)** 190

**BLACK PEPPER BEEF FILET (SERVED RARE TO MR ONLY)**

Absolutely covered with black pepper, grilled asparagus. With porcini “crème brûlée”.

*Wine pairing recommendation:*

SAVIGNY LES BEAUNE 1er “FOURNAUX”, Simon Bize

**ROME (FCO)** 175

**RISOTTO OF PORCINIS AND SCALLOPS**

Fresh corn, asparagus, And black truffle essence.

*Wine pairing recommendation:*

LANGHE NEBBIOLO, Paolo Conterno

**HONG KONG (HKG)** 168

**GRILLED DUCK BREAST**

Lapsang-Souchong smoked tea and mandarin glaze, potato puree with chopped Bok Choy, tempura champignons and green onions.

*Wine pairing recommendation:*

NUITS ST GEORGES, Henri Gouges