

STARTERS

<b>WILD MUSHROOM AGEDASHI TOFU</b> Broth of shiitake, porcini, shimeji and sake Cubes of tofu fried in rice flour Green onion and fresh ginger.  <i>Wine pairing recommendation:</i> LANGHE NEBBIOLO, Paolo Conterno	85	<b>SASHIMI HAMACHI "TSUKEMON" STYLE</b> Chilled handmade Matcha green tea noodles Pickled wasabi leaf, furikake And sesame dipping sauce.  <i>Wine pairing recommendation:</i> MARLIN, Junmai Daiginjo	125
<b>TEMPURA SOFT- SHELL CRABS</b> On a blini with crème fraiche, tobiko caviar And shiso from Rima's Garden.  <i>Wine pairing recommendation:</i> MACON, Dominique Cornin	95	<b>BEEF FILET TARTARE "LAOS"</b> Tapioca pearls, fragrant herbs, lime, handmade black chili sauce, fried shallots and snow chips.  <i>Wine pairing recommendation:</i> ESPER GRUNER VELTLINER, Matthias Warnung	82
<b>LOBSTER AND WATERMELON CEVICHE</b> Fresh lime, fresh green chili ( <i>mild</i> ) And yogurt-mint sauce.  <i>Wine pairing recommendation:</i> LANGHE ROSATO, Deltetto	89	<b>GYU-ASPA</b> Pounded rump steak wrapped around asparagus And grilled, with miso shiro sauce and shiso.  <i>Wine pairing recommendation:</i> BOURGOGNE ROUGE, David Duband	82
<b>RAW ZUCCHINI SALAD ALA ROMA</b> Fresh julienne zucchini, white truffle oil, And Italian Pecorino Romano. One of the best ways to start your meal.  <i>Wine pairing recommendation:</i> CHABLIS, Jean Durup	64	<b>GASPACHIO DE PARADIS</b> With cucumbers, tomatoes, white onions, Jalapeño and olive oil.  <i>Wine pairing recommendation:</i> SUASI ROSATO, Deltetto	38

MAINS - PLEASE FASTEN YOUR SEATBELTS AND CHOOSE YOUR DESTINATION

<b>SEOUL (ICN)</b> <b>TOM'S GRILLED &amp; SLICED ONGLET</b> Handmade Korean spice BBQ sauce, Delicate kimchi, and crispy tapioca chips.  <i>Wine pairing recommendation:</i> ETNA ROSSO, Tenuta delle Terre Nere	170	<b>LYON (LYS)</b> <b>BLACK PEPPER BEEF FILET (SERVED RARE TO MR ONLY)</b> Absolutely covered with black pepper, grilled asparagus. With porcini "crème brûlée".  <i>Wine pairing recommendation:</i> SAVIGNY LES BEAUNE 1er "FOURNAUX", Simon Bize	190
<b>MILANO (NXP)</b> <b>GIANT SHRIMP AND CONFIT CALAMARI</b> Handmade pastis pappardelle, With shrimp and saffron bisque, And herb breadcrumbs.  <i>Wine pairing recommendation:</i> DRAGON BIANCO, Luigi Buadana	179	<b>ROME (FCO)</b> <b>RISOTTO OF PORCINIS AND SCALLOPS</b> Fresh corn, asparagus, And black truffle essence.  <i>Wine pairing recommendation:</i> LANGHE NEBBIOLO, Paolo Conterno	175
<b>HANOI (HAN)</b> <b>CRISPY SKIN SEA BREAM FILLET</b> 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.  <i>Wine pairing recommendation:</i> ESPER GRUNER VELTLINER, Matthias Warnung	162	<b>HONG KONG (HKG)</b> <b>GRILLED DUCK BREAST</b> Lapsang-Souchong smoked tea and mandarin glaze, potato puree with chopped Bok Choy, tempura champignons and green onions.  <i>Wine pairing recommendation:</i> NUITS ST GEORGES, Henri Gouges	168