



FLNT

BLOSSOM INTO FLAVOURFUL DELIGHTS!

• 6-COURSE DINNER MENU •

158⁺⁺ pp

Add \$68⁺⁺ for drinks pairing

刺身 **SASHIMI**

3 Kind Chef's Selection

WAKABOTAN JUNMAI GINJO HINOHIKARI 50

鮭 **SALMON ONIGIRI**

Rice | Kumbu | Seaweed | Edamame | King Salmon

WAKABOTAN JUNMAI GINJO YAMADA-NISHIKI 50

南瓜 **SOUP**

Pumpkin | Tofu | Corn | Mushroom

HAKKAISAN JUNMAI DAI GINJO

桜海老 **SAKURA EBI TACO**

Sakura Shrimp | Tiger Prawn | Achiote Sauce | White Corn

GEORGE BLACK JUNMAI DAI GINJO

银鳕鱼 **GINDARA**

Grilled Miso Cod | Aji Verde

OR

和牛 **WAGYU SIRLOIN**

Grilled Wagyu Sirloin | Black Garlic Karashi | Mountain Pepper

HYAKUMOKU ALT. 3

DESSERT

発酵乳 **ROSE PANNA COTTA**

Salted Honey Rice Puff | Berry Coulis | Candied Roses

IICHIKO BAR YUZU

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subjected to 10% service charge & prevailing government taxes.



FLNT

BLOSSOM INTO FLAVOURFUL DELIGHTS!

• 6-COURSE VEGETARIAN MENU •

128⁺⁺ pp

Add \$68⁺⁺ for drinks pairing

JAPANESE WHITE CORN

Cheese | Japanese Red Pepper Spice | Shoyo Butter | Rocoto
WAKABOTAN JUNMAI GINJO HINOHIKARI 50

EDAMAME ONIGIRI

Rice | Dried Guard | Seaweed | Edamame
WAKABOTAN JUNMAI GINJO YAMADA-NISHIKI 50

南瓜 SOUP

Miso Soup | Tofu | Algae | Mushroom
GEORGE BLACK JUNMAI DAI GINJO

DEEP FRIED CAULIFLOWER

Confit Garlic | Hazelnut | Sweet Potato Puree | Jalapeno Sauce
HAKKAISAN JUNMAI DAI GINJO

GRILLED YASAI

Eringi Mushroom | Green Asparagus | Red Capsicum |
Shishito | Teriyaki Sauce
HYAKUMOKU ALT. 3

DESSERT

Chocolate Sponge | Chocolate Rice Crispies |
Jackfruit Pulps | Chocolate Mousse
IICHIKO BAR YUZU

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