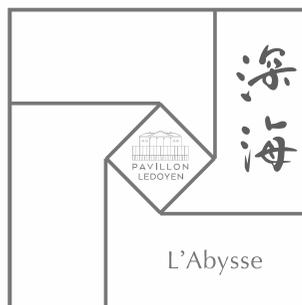


Wednesday 15 April 2026

Single menu served at dinner

Omakase & Sake Pairing

650



**L'Abysson partners with Dassai with
Dassai for a special evening
featuring an Omakase menu
designed to complement a selection
of rare and exclusive cuvées.**

料理長 高橋 瑞帆 Head Chef Takahashi Mizuho

Creative appetisers

Japanese milk bread toast,
Tuna purée with smoked pike roe,
Chilled razor clam with shiso and kombu

Savoury emotions

Coconut blanc-manger
with shellfish and sansho

Morels stewed in oxidative wine
with a sobacha oil pearl

Cuttlefish tagliatelle and liver
seasoned with kumquat and almonds

Tuna sashimis

Sushi nigiri collection

Delicate turnip royale

Fire-grilled langoustine

Consommé

Amamis

Aloe vera and umeshu

Rhubarb baked in a shiso sugar crust, salted
plum vinegar sorbet and jelly

Azuki and combawa mille-feuille,
rhododendron honey