



Wild Mushrooms, Black Garlic, Chervil  
Rollmops, Turmeric, Parmesan  
Purple Cabbage, Horseradish, Jasmine

Crayfish  
Corn, Mexican Tarragon, Flan

Beetroot  
Foie Gras, Sunflower Seeds, Tonka Bean

Sturgeon  
Lovage, Buttermilk, Herring Caviar, Fenugreek

Carrot  
Myoga, Saffron, Cordyceps, Apricot

Scallop  
Tongue, Marrow, Salsify, Capers

North Sea Sole  
Black Truffle, Codium, Kale, Hazelnut, Pear

Anjou Pigeon  
Maitake, Mole, Almond, Pink Pepper  
or

Hanwoo Beef +165  
Morel, Mulberry, Lovage

Cheese +125

Sheep's Yoghurt  
Avocado, Pistachio, Thyme, Preserved Lemon

Sunchoke  
Dark Chocolate, Coffee, Calamansi

1088

6 glass wine pairing 438  
5 glass non-alcoholic pairing 258

All prices subjected to 6% & 8% prevailing sales & service tax (SST) and a 10% service charge.



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