

SIGNATURE MENU

CHEF'S CHOICE

CULLINARY BEGINNING

MACKEREL I SARDINE I PICKLED VEGETABLES I PONZU

DUCK LIVER I QUINCE I UMEBOSHI I BRIOCHE

CARROT I MISO I HONEYVINEGAR I RED CURRANT

CHAR I IMPERIAL KAVIAR I LEEK I KOJI

ATLANTIC COD FISH I LOBSTER DIM SUM I EDAMAME I COCONUT

CANADIAN HERITAGE BEEF I BBQ I AUBERGINE I CHICKPEA
OUR RECOMMENDATION: JAPANESE WAGYU

PRÉ DESSERT: WINTER MELON I MANDARIN I KAFFIR I CALAMANSI OIL

RASPBERRY I LEMON-VERVEINE-TONIC I GREEN APPLE I CALPICO

CULLINARY ENDING

SIGNATURE MENU

CHEF'S CHOICE

7 COURSE MENU: 159€

6 COURSE MENU, WITHOUT DUCK LIVER: 135€

5 COURSE MENU, WITHOUT DUCK LIVER, COD FISH: 119€

4 COURSE MENU: WITHOUT DUCK LIVER, COD FISH, CHAR: 98€

EXTRA CHARGE:

JAPANESE WAGYU, A5:75€

PETIT DÉLICE I TRUFFLE I SAKE I GRAPE: 25€

WINE PAIRING:

7 COURSE MENU: 89€

6 COURSE MENU: 79€

5 COURSE MENU: 69€

4 COURSE MENU: 59€



M A I N T O W E R
RESTAURANT & LOUNGE