

# SIGNATURE MENU

CHEF'S CHOICE

CULLINARY BEGINNING

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MACKEREL I SARDINE I PICKLED VEGETABLES I PONZU

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DUCK LIVER I QUINCE I UMEBOSHI I BRIOCHE

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CARROT I MISO I HONEYVINEGAR I RED CURRANT

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CHAR I IMPERIAL KAVIAR I LEEK I KOJI

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ATLANTIC COD FISH I LOBSTER DIM SUM I EDAMAME I COCONUT

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CANADIAN HERITAGE BEEF I KIMCHI I CHAMPIGNON I GOJI BERRY  
**OUR RECOMMENDATION: JAPANESE WAGYU**

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

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JASMIN RICE I KUMQUAT I GREEN SHISO I COCONUT

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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€

A stylized black line-art logo of a tower, consisting of a central vertical shaft with a circular top and two diagonal lines extending downwards from the sides, suggesting a conical or cylindrical structure.

**M A I N T O W E R**

RESTAURANT & LOUNGE