



PRIVATE DINING DOME MENU

7-COURSE TASTING MENU

AMUSE-BOUCHE

Wagyu Tartlet - Light rye tart shell, hand-chopped Wagyu, truffle aioli, white caviar, micro-herbs.

Pairing: Vintage Champagne

COLD ENTRÉE

Kingfish Crudo - Thinly sliced Hiromasa kingfish, yuzu ponzu, finger lime, burnt shallot oil, edible flowers.

Pairing: Dry Riesling

HOT ENTRÉE

Caramelized Foie Gras - Seared foie gras, spiced pear purée, toasted brioche, aged balsamic pearls.

Pairing: dessert wine

SIGNATURE DISH

Dry-Aged Wagyu Ribeye (MB9+) - Charcoal-grilled Wagyu, black garlic jus, smoked salt, crispy leeks.

Pairing: Bold Cabernet Sauvignon

SEASONAL VEGETABLE COURSE

Charred Maitake Mushrooms - Fire-roasted mushrooms, miso butter, confit shallots, beef jus drizzle.

Pairing: Earthy Pinot Noir

PRE-DESSERT

Frozen Blood Orange & Campari Granita - Shaved granita, citrus segments, edible flowers.

Pairing: Aperitif-style Vermouth or a low-ABV Negroni twist.

DESSERT

Valrhona Chocolate Soufflé

Dark chocolate soufflé, Madagascar vanilla bean anglaise, gold leaf.

Pairing: Tawny Port or Espresso Martini with house-infused vanilla vodka.