



AFFINITÉ

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## Savories

Drappier Brut Nature Zéro Dosage NV Champagne Cote d'Or

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### Bread

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Crab salad, crab panna cotta, crab consommé jelly, citrus foam, Kaluga caviar

Domaine Weinbach Gewürztraminers Les Treilles du Loup 2020

◆ or

Pan-fried scallops, spinach, pastis and clam juice foam

Sancerre Blanc, Domaine Vacheron 2021

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Crispy scale amadai, mussels purée, bamboo shoot, artichoke-chicken consommé, dill oil, galanga oil

Ishizuchi Jumai Ginjo Asahima 55 Sake

◆ or

Dashi steamed yellow croaker fish, water bamboo, seaweed, dashi and scallop sauce

Domaine Luneau-Papin Clos des Allées Monopole, Muscadet de Sèvre-et-Maine 2018

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Pan-fried dry-aged pigeon breast, pigeon thigh tempura, miso broccoli, dark beer-red wine-coffee-pigeon sauce

Frédéric Magnien Fixin Les Crais de Chêne, Côtes de Nuits, France 2018

◆ or

Char grilled Australian wagyu beef short rib, morel, green asparagus, stuffed zucchini flower teriyaki, morel emulsion sauce

Vincent Girardin Pommard Les Vieilles Vignes, Côtes de Beaune, France 2020

◆ or

Char-grilled 500g dry aged Australian Mayura platinum series full blood wagyu beef rib eye steak

Portion for two people  
add 1588 RMB

Finca Allende, Rioja Alta DOCa, Spain 2014

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### Pre-dessert

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Litchi cream, vanilla ganache, peach Yubinshao sorbet, rhubarb juice

Mouton Cadet Baron philippe de Rothschild Sauternes France 2014

or

Millefeuille, banana cream, dulcey chocolate, vanilla caramel

Riesling Kabinett "Kreuznacher Kröetenpufhl", Dönnhoff, Nahe, Germany 2021

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### Mignardises

### Coffee&Tea