

会席

# KAISEKI

We first created Kaiseki - a Japanese fine dining experience - over 3 years ago. Since then we have refined our signature 'restaurant experience' which is now synonymous in our industry as a benchmark for haute cuisine in the Alps.

Made from the freshest ingredients, using specific cooking skills and techniques, Kaiseki is internationally recognised as being one of the most prestigious of all dining experiences. It has, at its core, a deep rooted set of philosophies and guidelines, many of which have influenced western chefs' approaches to cuisine and the Art of Dining.



california sushi roll  
wasabi mayo  
pickled ginger  
soy & lime dipping sauce



*Prosecco Bel Star (Italy)*

*The perfect aperitif to cleanse the palette ahead of the fusion of flavours to come. The effervescence will stand up to the powerful wasabi and ginger flavours allowing you to enjoy every mouthful.*



bonito & kombu scallop sashimi

panko prawns

trout roe

yuzu mayonnaise

chili

coriander



*Domaine Paul Thomas 'Les Comtesses' (France)*

*Sancerre is a classic pairing for scallops - we have chosen this wine for its rich citrus flavours that are complete on the palette yet still cut through the yuzu and chili in this dish.*



miso soup  
edamame tofu  
wakame seaweed  
spring onion



*Allram Gruner Veltliner Strassertaler (Austria)*

*This is a fantastic wine from a little known region in Austria, it has a pepperiness to the nose and taste which perfectly compliments the saltiness of the miso soup.*

## 四

pork & vegetable gyoza  
ponzu dipping sauce  
Asian slaw



*Domaine Mucyn Les Entrecoeurs Rouge (France)*

*Wines from Crozes-Hermitage often exhibit a beautiful balance between the rich fruity flavours of the Syrah grape, tempered by the traditional vinification techniques of this region. For us this makes it a perfect accompaniment for pork.*

## 五

smoked teriyaki duck breast  
duck broth  
braised daikon  
pickled shallot  
shiitake mushrooms

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*Veyrat La Tikal Rousse (France)*

*A twist perhaps, but trust us. La Tikal Rousse is a light red ale made in the Alps. The mix of exotic fruits, caramelization and a slight bitterness, combine wonderfully on the palate with the broth. Taste the duck first then combine a small sip in the mouth for the full effect.*

## 六

plum wine & lychee jelly  
green tea doughnut  
lime sorbet  
passion fruit coulis



*Telmo Rodriguez MR (Spain)*

*To finish we have chosen this dessert wine from Spain. Wonderfully sweet with notes of honey, this is much lighter than many dessert wines which means the delicate taste of lychee isn't overpowered. A fantastic finish.*



