



DEGUSTATION DINNER MENU
8 COURSE

SNACKS

TOKUTANI TOMATO

Strawberry | Almond | Umeshu

CHÛTORO

Ponzu | Daikon | Kimchi

HAMACHI

Yellow Beet | Elderflower | Dill Oil

CADORET OYSTER

Flan | Lobster | Caviar

PETIT POIS

Morel | Manchego | Hokkaido Milk

YORKSHIRE PORK

Jowl | Celeriac | Oba | Tea

'MIYAZAKI' BEEF

Mountain Yam | Myoga | Beef Jus

GARIGUETTE STRAWBERRY

Rhubarb | Smoked Chocolate | Yuzu Kosho

ALMA'S PETIT FOUR

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini