

Classic Banquet

\$79 per person

(Dinner | Entire Table ONLY)

Octopus | eggplant Jaew | Quinoa | Octo vinaigrette | Fennel | Honey miso soy *GF/DF*

Bibimbap | Beef tataki | Pickles | Spinach | Nashi pear | Red eye mayo* *GF*/DF*

Sashimi | Jellyfish | Buckwheat noodle* | Dashi vinaigrette | Pickled turnip | Karkalla | Bonito *GF/*DF*

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Braised beef | Mushroom hoisin | Wood ear | Zucchini | Truffle vinaigrette | Onion rings *GF/DF*

Market fish | Sour orange curry | Thai basil | Silk melon | Okra *GF/DF*

Steamed jasmine rice *GF/DF/VEG*



Chestnut éclair | Matcha | Meringue | Salted dark chocolate ✓