

# BAMI

## TASTING MENU

### AMUSE BOUCHE



### MIMOSA

N25 Caviar, Vanilla Sablet, Sour Cream



### HAND-DIVED SCALLOP

Cauliflower Puree & Couscous, Walnut, Arbois vin Jaune Sauce



### AKAEBI SHRIMP

Koshihikari Rice, Cherry Tomato, Sakura Ebi



### QUAIL STUFFED WITH FOIE GRAS

Crispy Quail Egg, Potato Puree, Black Truffle, Brussel Sprout



### DESSERT OF THE DAY

178

78 for Sake Pairing

88 for Wine Pairing

# BAMI

## EXPERIENCE MENU

### AMUSE BOUCHE



### COLD ANGEL HAIR PASTA

N25 Caviar, Tobiko, Nori



### ALBA WHITE TRUFFLE

Japanese Scramble Egg, Brioche



### HAND-DIVED SCALLOP

Cauliflower Puree & Couscous, Walnut, Arbois vin Jaune Sauce



### SPANISH SEABASS

Leek Compote, Verjus



### NEW ZEALAND LAMB RACK

Baby Eggplant Tempura, Garlic Shoot, Tsukudani

Or

( Supplement of 20 )

### MIYAZAKI A4 SIRLOIN BEEF

Green Asparagus, Baby Pumpkin & Puree, Myoga



### DESSERT OF THE DAY

228

88 for Sake Pairing

98 for Wine Pairing