

BAM!

TASTING MENU

AMUSE BOUCHE



MIMOSA

N25 Caviar, Vanilla Sablet, Sour Cream



HAND-DIVED SCALLOP

Cauliflower Puree & Couscous, Walnut, Arbois vin Jaune Sauce



KOREAN ABALONE

Koshihikari Rice, Iberico XO Sauce, Nori



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



CEPES & MOREL MUSHROOM

Comte Cheese Ravioli, Egg Confit, Black Currant, Chicken Skin,
Mushroom Foam



PORK HEAD & CHESTNUT TERRINE

Black Truffle, Horseradish, Sunchoke Puree



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