



# *Ode to Seaweed*

6 Moments

## *Petits Salés*

### *Amuses-Bouche*

#### *Kombu*

Flower Crab with Ocean Mousse,  
Caviar and Seaweed Salad in Kombu Cone

#### *Hijiki*

White Asparagus cooked with Razor Clams and Braised Hijiki

#### *Laver*

Hokkaido Scallop basted in Seaweed Butter,  
Dried Scallop Sauce and Crispy Laver from Chiu Chow  
*Homemade Brioche with Seaweed Butter*

#### *Winged Kelp*

Potato Kelp Mille-feuille with Langoustine and Chicken Jus

#### *Dulce*

Dulce Steamed Threadfin with Braised Turnip  
and Chicken Chinese Wine Aio Nori Sauce

#### *Arame*

Jasmine Mousse with Arame Poached Meringue  
and Green Tea Ice Cream

### *Mignardise Temptations*

**TATE**  
Dining Room

