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BY VIKRAM GARG

Christmas Prix Fixe Menu

December 24th & 25th, 2025

Menu 150 | Wine Pairing 75

STARTER

AHI TARTARE

Pani Puri, Bonito Shavings, Wasabi Tobiko

*Champagne Lallier, Brut Réflexion R.O21,
Aÿ, France NV*

FIRST

LOBSTER BISQUE

Coconut Kaffir Lime Cream, Puffed Rice

*Domaine Roland Lavantureux, Bourgogne Épineuil "Les Fauconniers,"
Burgundy, France 2022*

SECOND

SCALLOP

Wild Mushroom Risotto, Alba Truffle Cream

*La Chablisienne, Chablis "Le Finage,"
Burgundy, France 2023*

MAIN

OPAKAPAKA AND SHRIMP BALCHÃO

Koshihikari Rice, Cucumber Onion Relish

*Weingut Reinhold Haart, Piesporter Riesling Kabinett,
Mosel, Germany 2018*

OR

WAGYU CHEEK

Okra Tempura, 'Ulu Mousseline, Mace Jus

*Chevalier de Lascombes, Margaux
Bordeaux, France 2022*

DESSERT

GINGERBREAD CRÈME BRÛLÉE

*Saracco, Moscato d'Asti
Piedmont, Italy 2024*

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.