

Omakase Course

Amuse Bouche

*Pure White sweet corn potage soup,
Crispy parmigiana, Prosciutto*

Oyster

*Sakoshi Bay oyster,
onion cream sauce*

Scallop Carpaccio

*Hokkaido scallop, Dashi jelly,
Lemon mustard sauce*

Aburi Yellowtail

*Lightly grilled Japanese Buri (yellowtail), red
wine and balsamic vinegar sauce, herbs*

Ora King Salmon

*Pan-fried New Zealand Ora king salmon,
Smooth potato puree, Asari clam sauce*

Tajima Wagyu Beef Rump Cap

*Roasted Tajima Wagyu Beef rump cap,
vegetables*

Dessert

*Fluffy strawberry mousse,
Wine comport strawberry, fruits*

148

**Menu and dishes are subject to change without prior notice.*

**Not for sharing.*

Petit Course

Oyster

*Sakoshi Bbay oyster (2pcs),
shallot and sherry vinegar*

Aburi Yellowtail

*Lightly grilled Japanese Buri (Yellowtail),
red wine and balsamic vinegar sauce*

Choice of Main Course

Please choose a main course

Iberico Pork or Duck Breast
88

Brandt Beef Rib Steak
118

Dessert of the Day

recommended appetizers

For 1 to 2 people

Sakoshi Bay Oyster

6 pcs Oysters from Sakoshi Bay, Hyogo,
Japan

6 pcs

38

4 pcs

28

Aburi Yellowtail

Lightly grilled Japanese Buri (yellowtail), red
wine and balsamic vinegar sauce, herbs

35

Salmon Mi-cui

Low temperature slow cooked Ora King
salmon, cream cheese mousse, capers,
grapes, herbs

24

Sweet Prawn Ajillo

Sweet prawn and mushroom cooked with
Garlic oil, served with baguette

24

Wakasagi Tempura

Fried Wakasagi (Japanese winter fresh-water
fish, 5/6pcs)

24

classic

Chicken Liver Terrine

Classic chicken liver terrine, flavored with
whiskey Yamazaki

22

Pate De Campagne

Flavoured with Yamazaki Whiskey and
Madeira wine homemade Pate (Iberico Pork,
Chicken Liver, herbs)

24

Bisque Soup

Homemade crustacean broth soup, grilled
prawn, baguette

24

Onion Gratin Soup

Homemade caramelized onion soup,
baguette, parmigiano cheese, sliced
baguette.

18

grilled | roasted

25-30 min to serve The weight indicated is reference only.

	300 g	500 g	
Brandt Beef Ribeye Prime	98	168	Canadian Maple leaf Duck Breast 48
US family owned farm Brandt Beef Ribeye steak, vegetables. The meat is less fat and tender. medium rare			Roasted Maple leaf duck breast, roasted vegetables medium 200 g
Brandt Beef Rump Cap	88		Iberico Pork Sirloin 48
Roasted Beef Rump Cap, tender beef, roasted vegetables. medium rare 200 g			Grilled and roasted Iberico pork Sirloin, black garlic purée, roasted vegetables, jus medium well done 200 g
Kagoshima Wagyu A5 Ribeye	188		Lamb Chops 55
Top rank Kagoshima Wagyu Beef Ribeye steak, vegetables medium rare 200 g			Roasted Australian lamb chops (2pcs), roasted vegetables, jus medium 2 pcs

seafood

Sawara Poele	48
Pan-fried Sawara (Japanese fish fillet) Duglere Sauce (Mushroom, Butter, lemon)	
Ora King Salmon	45
Pan-fried New Zealand Ora king salmon, smooth mashed potato	
Grilled Spanish Octopus	45
Slow-cooked tender Spanish octopus, chili and herb oil.	
Bouillabaisse	68
Grilled and simmered mix seafood, fish, Hokkaido scallop, Japanese clam, red prawns in rich seafood soup	

pasta | risotto

Squid Ink Risotto	45
Grilled squid stuffed with Squid ink risotto, spicy tomato sauce	
Porcini Risotto	32
Porcini, shiitake, shimeiji mushroom, cream, Parmigiano cheese, truffle oil	
Asari Clam Spaghetti	35
Japanese Asari clam spaghetti, white wine and garlic sauce, Japanese chili.	
Japanese Carbonara	32
Rich cream carbonara spaghetti, bacon, cream, parmesan cheese	

dessert

Tiramisu	18
Mascarpone, espresso, rum, finger sponge Featuring traditional recipe, creamy and light	
Fondant Au Chocolat	18
Chocolate Cake with melting chocolate, vanilla ice-cream	
Cream Brulee	15
Home-made cream brulee	

sides | nibbles

French Fries	12	Bread	6
Truffle Fries	16	Salad	12
Roasted Nuts	5	Homemade Pickles	8
Olives	5	Fried Chicken	16

Please kindly take note that some of the ingredients or dishes might be changed without prior notice.

All prices are subject to 10% SVC