



ZENG

BAR LOUNGE ❖ SHISHA ❖ TERRACE ❖ RESTAURANT

Chef's 6 Course Tasting Menu

Starter From The Sea

Freshly Shucked Oyster with Salmon Roe, served with Homemade Ponzu Sauce (2 pcs)
(Special offer +68 for 6 selected fresh oysters upon patronage of set dinner)

ZENG Umami Trio

Hokkaido Scallop with Sea Urchin / Salmon Zuke Sashimi / Wagyu Nigiri
Featuring ZENG's Signature Dishes

Soup

Lobster Bisque

Classic Lobster Bisque with Chunk of Lobsters Meat Paired with Toast

Pasta

Tiger Prawn Spaghetti Aglio e Olio

Pan Seared Tiger Prawns with Al Dente Spaghetti

Main Course

Pan-fried Cod with Tomato and Thyme Sauce

Expertly Pan Fried to Perfection

or

Slow Cooked Iberico Pork Rack

Slow Cooked for Hours Infusing Deep Flavours of Herbs

or

Sliced Wagyu Sirloin Steak

Served with Balsamic & Freshly Shaved Horseradish

Dessert

Japanese Cheese Cake with selected Ice-cream

Served Fresh with Luscious Berry Compote with Ice-cream

Selection of Sparkling Wine, Red Wine, or White Wine, Soft Drink or Juices
(Upgrade to Moët & Chandon Brut N.V. at \$98)

Menu price at \$688/per person

All prices are subjected to 10% service charge