

Today's Special

omakase course

Amuse Bouche
*Appetizers of the day***Maguro**
*Japanese Bluefin Tuna (Hon-Maguro),
Wasabi, Lemon vinaigrette sauce***Hokkaido Scallop**
*Medium-grilled scallop, smooth potato
puree, sun-dried tomato, herbs***Peach Capellini**
*Cold capellini with Jaoanese peach and
prociutto, peach sauce.***Kagoshima Wagyu Beef Rump Steak**
*Kagoshima Wagyu Beef Rump steak,
Jus, Yuzu pepper***Dessert of the Day**

\$148

The Omakase course will be changing every day*Petit Course****Oysters**
*Sakoshi Bay Oysters (2pcs)***Hokkaido Scallop**
*Medium-grilled scallop, smooth potato puree***Porcini risotto**
*Mushroom risotto, truffle oil***Choice of Main Course**Brandt Beef Ribeye Steak
\$128 per person
or
Sawara fish Poele
\$98 per person**Dessert of the day****recommended appetizers**

For 1 to 2 people

★
Sakoshi Bay Oyster 6 pcs 38
6 pcs Oysters from Sakoshi Bay, Hygo, 4 pcs 28
Japan★
Mussels from Mont Saint Michel 38
White wine steamed fresh mussels from
Mont Saint Michel. (350g)**Maguro -Bluefin Tuna Carpaccio** 42
Japanese Bluefin Tuna (fatty part) (Hon-
Maguro, chutoro), Wasabi, Lemon
vinaigrette sauce**Hokkaido Scallop** 32
Medium-grilled scallop, smooth potato
puree, sun-dried potato, herbs**Sweet Prawn Ajillo** 24
Sweet prawn and mushroom cooked with
Garlic oil, served with baguette**classic****Chicken Liver Terrine** 22
Classic chicken liver terrine, flavored with
whiskey Yamazaki**Pate De Campagne** 24
Flavoured with Yamazaki Whiskey and
Madeira wine homemade Pate (Iberico Pork,
Chicken Liver, herbs)**soup****Bisque** 18
Crustaceans thick soup, cream,
sliced baguette.**Onion Gratin Soup** 18
Homemade caramelized onion soup,
baguette, parmigiano cheese, sliced
baguette.**Not for sharing. *All prices indicated are subject to 10% SVC.***Menu and dishes are subject to change without prior notice.*

mains

20 – 25 min to serve
The weight indicated is reference only.

★ Sawara Duglere SAWARA, Japanese seasonal fish (Crispy surface, medium in the middle), Duglere Sauce (Mushroom, Butter, lemon, vermouth)	48	★ Ora King Salmon Pan-fried Ora King Salmon, smooth potato puree, sautéed mushrooms.	48
Grilled Iberico Pork Collar Grilled Iberico pork collar, black garlic purée, roasted vegetables, jus medium well done 200 g	48	Kagoshima Wagyu Beef Rump Steak Kagoshima Wagyu Beef Rump Steak, vegetables, Jus medium rare 200 g	128
Roasted Lamb Chops Roasted Australian lamb chops (2pcs), roasted vegetables, jus medium 2 pcs	55	Brandt Beef Ribeye Steak US family owned farm Brandt Beef Ribeye steak, vegetables. The meat is less fat and tender. medium rare 300 g	98
Roasted Duck Breast Roasted maple leaf duck, roasted vegetables, jus, Yuzu pepper. medium 200 g	48		

pasta | risotto

★ Grilled Squid, Stuffed with Tomato Risotto Grilled squid stuffed with tomato sauce risotto	45	★ Seafood Tomato Spaghetti Pescatarian , tomato sauce spaghetti	45
Porcini Risotto Porcini, shiitake, shimeiji mushroom, cream, Parmigiano cheese, truffle oil	32	★ Tomato Spaghetti Spaghetti, bacon, onion, tomato sauce	32
		Japanese Carbonara Rich cream carbonara spaghetti, bacon, cream, parmesan cheese	32

dessert

Dessert of the day	18	Tiramisu Mascarpone, espresso, rum, finger sponge Featuring traditional recipe, smooth and rich, creamy and yet light	18
Classic Chocolat Gateau Au Chocolat, (dark chocolate, cacao, butter, egg) fruits	18	Crème Brulee Homemade crème brulee	15

sides | bar nibbles

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

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

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