



DINNER MENU (sample)

\$110 / pp (6-8pax) 3 courses 3 options

Italo-Japanese Fusion Version

Entrée

Roast eggplant served with glazed miso sauce and topped with scamorza cheese
Japanese marinated tuna on a bed of Trapani-style couscous
Bavette pasta and premium Hokkaido scallop in AOP (garlic, olive oil, chilli) sauce

Main

Tagliata style beef with teppanyaki citrus sauce and pan fried Asian vegetables
Porcini and Japanese mushroom risotto with roast duck
Grilled market fish with sanshou spices floating on a dashi-flavoured chick pea and lentil soup

Dessert

Semi-compote pear and praline served with silky caramel and pear sauce
Tiramisu sprinkled with *kinako* (toasted soy bean powder) and treacle sauce
Monte bianco cake with caramelized Japanese chestnuts



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Modern Japanese Version

Entrée

Mini sushi of *aburi-zuke* (seared and marinated) tuna paired with sashimi in an Asian citrus and herb nest

JFC (Japanese fried chicken) served with grated daikon radish and ponzu salad

Wagyu tataki accented with *yuzu-kosho* (Japanese citrus-flavoured chilli paste) and crisp salad

Main

Pork cutlet sautéed in premium Japanese soy sauce, mirin and fresh ginger and served on a bed of shredded savoy cabbage

Flame grilled finest market fish marinated in sweet miso with homemade *gari* ginger pickles

Popular sizzling Tokyo beef rissole (a.k.a Hamburg steak) accompanied by steamed rice and miso soup

Dessert

Japanese black tea and soymilk pannacotta with espresso sauce

Sweet *dorayaki* pancake with sweet bean jam and vanilla golden syrup cream

Matcha mousse ganache on tarte sablé with berry sauce