

A WINTERS DREAM

11 course dream

Set the tone with a glass of Moët & Chandon Brut Imperial NV on arrival for

150.0 pp

28.0pp

ON ARRIVAL [with upgrade only]
for the perfect way to start your night, enjoy a glass of Moët & Chandon Brut Imperial NV

SPICY EDAMAME (H3)
steamed edamame beans tossed in our homemade garlic and chilli sauce

FLAMING NUMBER ONE SPECIAL
fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze

SEAFOOD POKE
Hawaiian style sashimi cubes marinated in poke sauce, served on seaweed salad

WAGYU TENDERLOIN TATAKI
seared and chilled, served with garlic, ginger and ponzu sauce

DRAGON EGG
tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

KINGFISH CARPACCIO
kingfish sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce and finished with black tobiko

WHITING SLYDER
sand whiting tempura served in a brioche bun with shredded cabbage, Japanese pickle, egg and kewpie mayonnaise

GYOZA
chicken and shiso gyoza pan seared and served with a jalapeno ponzu

MISO SOUP
Kobe Jones's red and white miso soup

MISO CITRUS LOBSTER
lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served in the shell on a bed of steamed vegetables

OKASHI
special dessert chosen by our Head Chef