



THE ROCKS
TEPPANYAKI

PERFECT FOR TWO (Menu price is for 2 people)

695.⁰⁰

This menu is specifically designed for couples, with an array of flavourful dishes made for sharing.
Let our chefs take you on a journey that will create memories
and benchmarks for your future dining adventures.

Poke Cups

*Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup
on a pillow of goat cheese with yuzu jam and honeyed lotus root*

Flaming no 1 special

*fired balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our
secret sauce, topped with bittersweet soy glaze and Tobico orange caviar*

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles to share

Foie gras

*poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom,
asparagus and nimonono sauce, with shaved Spanish black truffle and a touch of gold*

A quartet of sweet scallops

*Four sweet Hokkaido dry scallops seared, paired with a flamed motoyaki sauce and a sauce of
Horenso sesame spinach with a sour cream reduction.*

Miso citrus lobster salad

*Two baby lobster tails cooked with white wine and miso citrus with a squeeze of fresh orange,
served over shredded lettuce hearts with shoyu dressing Whole lobster in seaweed butter*

Yuzu lemon sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A duo of KAGOSHIMA and AUSTRALIAN FULL-BLOOD 2GR WAGYU AA9+

all Wagyu is cooked MEDIUM RARE unless you request differently!

*150 gm KAGOSHIMA GRADE 5 regarded one of the BEST WAGYU IN THE WORLD
with 150gm FULL-BLOOD AUSTRALIAN 2GR WAGYU SIRLOIN AA9+,
served with mushrooms, pumpkin and capsicum*

Garlic or steamed rice Red and white miso soup

Crepe les fruits

*butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, with triple
sec steeped seasonal fruits, flambéed with Grand Marnier, served with vanilla bean ice cream,
drizzled with chocolate*

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)