



A WINTER TREAT

8 Course Winter Treat

Add a lobster tail to your Winter Treat

145.0 pp

180.0 pp

Great Japanese teppanyaki is all about the skill of your chef cooking excellent produce in ways that leave you craving for more. Master Teppanyaki Chef Masa Watanabe has created a Winter Treat menu that delivers a dining experience you will use as a benchmark for future dining - Don't miss it!

Flaming No1 Special served with Sake

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce, served with a shot of cold sake

Wagyu Tenderloin Tataki

seared and chilled, drizzled with ginger and ponzu sauce and served with toasted garlic and a drop of sriracha sauce

King Prawn with Chilli Tomato

SA Wild caught US king prawn seared on the teppan with house made red chilli tomato sauce, served with spinach

Salmon on a Cauliflower Pillow

seared Atlantic salmon on a pillow of whipped cauliflower, served with asparagus and lemon

Yuzu Sorbet

to cleanse the palate

Seared Wagyu with Stilton Crumb

Master Kobe wagyu sirloin cooked medium rare with crumbled Stilton on a bed of teriyaki mushrooms with port and bell pepper sauce

Miso Soup

Kobe's house made red and white miso soup

Lobster Tail (Upgrade Only)

sweet lobster tail broiled on the teppan, with soy and garlic, served with a bean sprouts and garlic rice

Crepe Suzette

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato