



FESTIVE MENU

20 - 25 DEC
AVAILABLE FOR LUNCH AND DINNER

\$380++/PAX

COURSE 1

LOBSTER SALAD

caviar, crispy beets chips, yuzu aioli, red bell pepper sauce

COURSE 2

SASHIMI

king salmon, tuna, scallop, otoro

COURSE 3

POACHED TILE FISH

asparagus, asari clam

COURSE 4

MAYURA WAGYU TENDERLOIN

uni, shishitou, black garlic peppercorn sauce

COURSE 5

BARA CHIRASHI

yellowtail, ikura, hirame, tai, ohba leaf

COURSE 6

PISTACHIO RASPBERRY CAKE

pistachio sponge, raspberry jelly, kunafa pistachio