

VEGETARIAN MENU

AMUSE BOUCHE

Scallop carpaccio

Seared scallop carpaccio | guacamole | onion salsa | coriander
furikake | red tobiko | tropical yuzu sauce | ito togarashi

APPETIZER

Wagyu tataki

Crusted wagyu tataki | onion salsa | ito togarashi | shisho yuzu sauce
or

Hamachi usuzukuri

Hamachi sashimi | kizami wasabi | mango salsa | chives
coriander | jalapeño | cucumber pearls

MAKI

Surf 'n' Turf

Sharing platter of duo of maki for two
Wagyu & truffle: *Wagyu tartar* | avocado | pickled asparagus
| unagi | fried onions | porcini truffle mayo
Lobster tempura: *lobster* | shisho | avocado | cucumber |
| pickled daikon | red tobiko | chives | yuzu kosho mayo

SNACK

Dim sum

Sharing platter of 8 warm dim sums
Pork & kimchi | BBQ beef | Chicken gyoza | Shrimps & vegetables
Served with ponzu sauce & sriracha mayo

MAIN

Chilean seabass

Marinated Chilean seabass | runner beans |
baby broccoli | haji kami | dashi jus
or

Nebraska tenderloin

Grilled USDA prime beef tenderloin | pumpkin purée |
baby broccoli | eringi mushroom | Asian toppings | sake demi glaze

DESSERT

White ingot

White chocolate mousse cake | raspberries | white chocolate lemon
Chantilly | Amarena cherries | raspberries gel
or

Exotic fruits

Exotic fruits | chocolate cake | cocoa sponge | passion fruit glaze

AMUSE BOUCHE

Temaki

Sushi rice cone with nori | shisho | avocado | pickled asparagus
| pickled daikon | cucumber | bell pepper | fried onions
| furikake | sriracha mayo

APPETIZER

Vietnamese rice paper roll

Smoked tofu | shisho | avocado | king oyster mushrooms |
| pickled daikon | red cabbage | bell peppers | coriander | satay sauce

MAKI

Mediterranean roll

Sundried tomatoes | feta | asparagus | cucumber |
| bell pepper | tahini | rucola | eringi mushroom

SNACK

Samosa

Indian potato curry samosa | vegetables |
| green peas | Mango, chili & coriander chutney

MAIN

Vegetarian medallions

Beetroot & pumpkin medallions cooked in ginger & apple juice |
| grilled eryngii mushrooms | baby broccoli & carrots | smoked tofu
| polenta | Asian toppings | sake demi glaze

DESSERT

White ingot

White chocolate mousse cake | raspberries | white chocolate
| lemon Chantilly | Amarena cherries | raspberries gel
or

Exotic fruits

Exotic fruits | chocolate cake | cocoa sponge | passion fruit glaze

TIME TO TOAST

*Our New Year's Eve menus feature a complimentary
glass of Champagne for each guest, served at midnight
to celebrate the New Year in style!*