

Petit Degustation

Oyster

Oysters from Sakoshi bay, Japan.
Sherry vinegar, chopped shallot.

Foie Gras Terrine

Slow cooked foie gras terrine,

Soup of the day

Chef's soup of the day

Kagoshima Wagyu

Grilled Japanese Wagyu Rump

Dessert of the day

Chef's dessert of the day

100

*The main course can be substituted if you have any dietary restrictions. Please ask staff for help

chef degustation

6 to 7 courses Chef's course.
Reservation and pre-order required.

150

Please kindly note that some of the ingredients or dishes might be changed without prior notice.

The courses are not for sharing.

Please reserve a table and pre-order for Chef's degustation course

Chef Nobu Tomine

We, actually cook and prepare every sauces and dishes.

Ingredients

Chef might serves different dishes or ingredients, depending on the conditions of the ingredients.

Please tell us if you have any dietary restrictions.

Celebration

Let us know if you celebrate anniversary. We are happy to prepare messages on dessert plate as you like.

appetizer

Sakoshi Bay Oyster

6 pcs Japanese oysters from Sakoshi Bay, Hygo, Japan.

38

Caviar Aubergine

Eggplant mousse canape, Caviar.

32

Foie Gras Terrine

Slow cooked French duck Foie Gras "Terrine", homemade jam, bread.

25

Pâté de Campagne

Traditional French "Pâté de Campagne", grain mustard, pickles, red cabbage chou croute, bread.

18

seasonal

Prawn Dragon Sauce

Fried pate brick rolled prawns with pesto sauce, Chef's dragon fruit sauce.

18

Australian Blue Mussels

Blue mussels from Australia, white wine steamed. (300g)

38

Grilled Squid

Grilled squid stuffed with squid ink risotto, Romesco sauce, yoghurt sauce

22

Chef's Salad

Green leaves, Arugula, shredded cheese, chef's dressing (balsamic, sherry vinegar, French mustard, walnut, walnut oil).

18

Japanese-French tapas

Kibinago Anchovy Marinade

White wine vinegar marinated Kibinago (Anchovy), cauliflower Étuver, Vin blanc sauce.

16

Ayu

Deep fried Chi-Ayu (baby sweet fish), cucumber sauce.

18

Hotaru Ika

Baby squid (Hotaru-ika) from Japan, miso sauce, vinegrette sauce, yoghurt

16

mains

20 – 25 min to serve

Japanese Seabass Poele

Pan-fried seabass from Chiba, Japan, verdurette herb sauce, celeriac.

48

Grilled Iberico Pork Collar

Grilled Iberico Pork Collar, black garlic puree, sautéed vegetables, |medium well done|

48 | 250g

Lamb Chops

Roasted Australian lamb chops (2pcs), Jus, ratatouille, Parsley oil. |medium rare|

58

Roasted Duck Breast

Roasted Irish duck breast, carrot puree, Orange gastric sauce. |medium|

55 | 200g

Brandt Beef Hamburg Steak

100% Brandt beef Hamburg Steak, Salad, French Fries

48 | 250g

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries |medium rare|

65 | 250 g

Kagshima Wagyu Beef Rump Steak

Wagyu Beef Rump from Kagoshima |medium rare|

128 | 250 g

pasta | risotto

Lala and Shirasu Spaghetti

Lala clam, shirasu (baby sardines), finished with Karasumi (dried mullet roe)

28

Flower Crab Tomato Cream

Spaghetti, flower crab tomato cream sauce

25

Porcini Risotto

Porcini, Shiitake, button mushroom, cream, Parmigiano.

28

sides | snack

Bread

6

French Fries

8

Crispy Chicken

12

Roasted Nuts

5

Olives

5

Dries Fruits

5

dessert

Fromage

Crème Caramel

Silky pudding (egg, cream, milk)

12

Tiramisu

Mascarpone cheese, cream, cocoa.

18

Chocolat

Chef's Gateau Au Chocolat

15

Cheese, Chef's Choice

Assorted cheese

24

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All prices are subject to 10% SVC