

## 9 COURSE MENU 395

### MISO SOUP

*miso stock, tofu, fish, shiitake, seaweed*

### OI MUCHIM CUCUMBER

*Baby cucumber in traditional Korean marinade*

### DUROC CHAR SIU

*Braised pork, pickled daikon, horseradish, honey*

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### SALMON ROLL

*Salmon, cucumber, smoked soya, daikon, sesame sauce*

### TUNA SASHIMI

*Tuna, dashi, spring onion*

### CRISPY SHRIMPS

*Chili mayo, yuzu foam, lime*

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### BABY CHICKEN

*Rosemary miso, baby carrots, chili mint oil*

### BROCCOLINI

*Chili, smoked miso sauce, yuzu butter*

### CHEF'S RICE

*Jasmin rice, teriyaki, chili mayo, sesame, spring onion*

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### YUZU

*Vanilla ice cream, yuzu cream, almond crumble and ginger meringue*

*MENU IS SERVED FOR ENTIRE TABLE*

# 12 COURSE MENU 495

## TOM YUM GOONG SOUP

*Thai coconut soup with shrimps, ginger, thai basil, coriander and lime*

## CRISPY SHRIMPS

*Chili mayo, yuzu foam, lime*

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## WAGYU TACO

*Jalapeno, truffle mayo*

## CRISPY OCTOPUS

*Baby Octopus with chili, lime leaf and sweet chili dipping sauce*

## DUROC CHAR SIU

*Braised pork, pickled daikon, horseradish, honey*

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## SUSHI

*Chefs choice of maki roll*

## MIXED SASHIMI

*Chefs selection of sashimi*

## BLACKENED COD

*Miso marinated Black cod, yuzu foam, tempura shiso, pickled daikon*

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## BEEF TENDERLOIN

*Horseradish, cucumber, yuzu butter sauce*

## BROCCOLINI

*Chili, smoked miso sauce, yuzu butter*

## CHEF'S RICE

*Jasmin rice, teriyaki, chili mayo, sesame, spring onion*

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## MANGO HALWA

*Mango, pistaccio, cashew nuts, caramelized ghee, coconut foam*

*MENU IS SERVED FOR ENTIRE TABLE*