

APPETIZER & SOUP

RM

 **PAN SEARED SCALLOP SALAD** 45

Seared scallop, greens, roasted pine nuts, microgreens and edible greens, accompanied by home wasabi dressing.

 **TOMATO SALAD WITH ARUGULA** 30

Poached momotaro and heirloom tomatoes, accompanied by arugula and buffala mozzarella.

SALMON CARPPACCIO 35

Salmon with organic apple dressing, accompanied by dill, shallots, fish roe and edible greens.



 **BEEF TATAKI** 45


Seared marinated beef tenderloin accompanied by organic apple dressing and salad.

WAGYU TATAKI 120

Seared marinated wagyu accompanied by organic apple dressing and salad.

SMOKED SALMON SOUP 32

Smoked salmon, japanese miso soup, dehydrated kale and microgreens.

 **MUSHROOM SOUP** 30

Creamy wild mushroom soup with truffle oil and mix mushrooms.

MEAT COURSE

RM

AUSTRALIAN BEEF TENDERLOIN

140

Grilled sous vide beef tenderloin with potato pave, heirloom tomatoes and mushrooms.
choice of sauce: beef au jus or miso aji panca



WAGYU M8

280

Grilled sous vide M8 Wagyu with potato pave, heirloom tomatoes and mushrooms.
choice of sauce: beef au jus or miso aji panca

BRAISED BEEF CHEEK

50

Slow braised beef cheek in red wine, white radish and yellow mustard.

POUSSIN YASAI ZUKE

45

Roasted spring chicken roulade, marinated in vegetable miso, accompanied by yuzu soy butter.



LAMB LOIN

140

Herb crusted lamb loin accompanied with heirloom tomatoes, edamame puree and mushrooms.
choice of sauce: beef au jus or miso aji panca

Add On:

FOIE GRAS

60

Pan seared fattened goose liver.

FISH COURSE

SALMON

65

Pan seared salmon accompanied with salmon roe, crispy quinoa and yuzu wasabi butter.



CHARRED COD FISH

140

Charred marinated cod fish in Sriracha miso, hijiki seaweed and pickles.

MACKEREL

70

Pan seared mackerel and scallops in bouillabaise, heirloom tomatoes and chive oil.



NOODLE

RM

SQUID INK ANGEL HAIR

Squid ink angel hair in brown bisque, caviar and chives.

35



COLD SOMEN

Chilled japanese somen, spring onion, myoga ginger, yuzu, braised shiitake mushroom

35



All prices are subject to 6% Service Tax & 10% Service Charge





Chef's recommendation



Vegetarian dishes may contain cheese made from cow milk

DESSERT



 **GENMAICHA PANNA COTTA
WITH KUROMITSU** **RM**
35
 Roasted brown rice panna cotta with
japanese dark sugar syrup.

MATCHA TIRAMISU 40
Bailey's Cream, espresso,
mascarpone cheese and yuzu.