



CHRISTMAS MENU

24TH- 26TH DECEMBER • \$398⁺⁺ FOR 2
• LUNCH & DINNER

Course 1

BURRATA CHEESE
chili vinegar, heirloom, carrot

Course 2

ASSORTED SASHIMI
or
ASSORTED SUSHI

Course 3

CRUSTACEANS SOUP
snow crab, royal chive, daikoku mushroom

Course 4

Choose 1

ROASTED PRICE BEEF

smashed potato, honey glazed parsnips, red wine sauce

VENISON TENDERLOIN

Japanese sweet potato, dashi broccolini, red wine sauce

PAN FRIED AMADAI FISH

grilled baby leek, lemon butter soy sauce, hanaho

Course 5

YUZU BERRIES LOG CAKE

white chocolate yuzu mousse, berries jam, crunchy praline