



New Year's Eve Menu

ON ARRIVAL

OYSTER F G R S SO
Ponzu, ikura

EDAMAME V
Truffle tapenade

STARTERS

CURED SALMON TIRADITO F G R SO
Kizami wasabi sauce, yuzu

BROWN CRAB MEAT GYOZA G F S
Ginger, negi

BEEF TENDERLOIN TARTARE D E G R SO MU
Cured egg yolk, Japanese milk bread

SHORT RIB CHUAN G SO S
Pickled pineapple, XO sauce

MAINS

TRUFFLE STIR-FRIED NOODLES E SO V
Long beans, shiitake, mixed peppers, ginger

TIGER PRAWNS D F S SO
Creamy sambal sauce, caviar

CHILEAN SEA BASS E F SO
Smoked mackerel pearls, cassava purée

WAGYŪ STRIPLOIN G SO
Spicy truffle jus

SIDE DISHES

GRILLED ASPARAGUS SE V

TRUFFLE FRIED RICE E SO

DESSERTS

VANILLA & FIG D E G N
Almond spiced financier, mousse, fig and lime compote

CHOCOLATE & MANDARIN DE G SE
Togarashi crumble, citrus gel, airy mousse

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,

MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness
Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



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COCKTAILS*

KYOTO KICK

Tequila, fresh grapefruit juice, smoked paprika syrup, soda, lime juice

STRAWBERRY DREAM

Vodka, guava juice, grapefruit juice, strawberry syrup, lime juice

WINES*

WHITE / RED / ROSÉ

CHAMPAGNE**

LAURENT PERRIER, LA CUVÉE BRUT, NV

SPIRITS*

VODKA, RUM, GIN, WHISKY

BOTTLED BEER*

SOFT DRINKS

COCA-COLA / COKE ZERO / SPRITE / SPRITE LIGHT / GINGER ALE / TONIC WATER
VOSS STILL WATER / VOSS SPARKLING WATER

JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE

*House Package

**Champagne Package