



## LUNCH SET MENU

3 COURSES \$368/ person

*(small bite + starter + main) OR (starter + main + dessert)*

4 COURSES \$438/ person

*(small bite + starter + main + dessert)*

*All courses served with coffee or tea*

### SMALL BITES *(choose one)*

#### Wagyu Tartare

*Raw Japanese A5 Wagyu & Japanese Squid Crostini,  
Red Onion & Smoky Mayonnaise*

#### Tomato Fruit

*Off the Grill Shizuoka Tomato, Toasted  
Pine Nuts & Champagne Vinaigrette*

### STARTERS *(choose one)*

#### Jagaimo

*New Potato Veloute, Japanese Sweet Onion with  
Wagyu Miso, Truffle Oil & Croutons*

#### Ebi Cocktail

*Red Prawn, Grilled Avocado with Horseradish  
Yogurt Dressing & Ebi Miso Mayonnaise*

#### Beef Tataki

*Charcoal Seared Beef, Pear & Green Bean,  
Smoked Nuts with Wafu Dressing*

### MAINS *(choose one)*

#### Wagyu Beef

*Japanese A5 Wagyu Rump Cap, Mashed Potato, with  
Grilled Asparagus & Red Wine Jus*

#### Seabass

*Grilled Fish, Miso Cauliflower Purée, Watercress,  
Smoked Ikura, Yuzu Kosho Beurre blanc*

#### Hachis Parmentier

*Baked Meat Pie, Hatcho Miso-braised Wagyu Beef &  
Duchesse Potato with Comté Cheese Moss*

#### Iberico Pork

*Grilled Pork Pluma, Baked New Potato, Flamed Arugula  
with Akadama Port Wine Reduction*


### DESSERTS *(choose one)*

#### Caramel Flan

*Baked Vanilla & Caramel Pudding with Crunchy  
Honeycomb & Caramel Sauce*

#### Hojicha Eclair

*Choux Pastry with Roasted Green Tea Creméux,  
Green Tea Ganache & Caramelized Hazelnuts*

 Vegetarian Dish

Subject to 10% service charge