FESTIVE WEEKEND BRUNCH

4 Courses $458 /person
5 Courses $548 /person

Drinking Package
1 glass $88 2 glasses $168 3 glasses $248
sparkling/wine/sake/cocktail/mocktail

SMALL BITES *(Choose 1)*

Bresaola Mousse
Wagyu Bresaola, feuille de brick
mascarpone mousse, chives

Tuna Tartare
Tuna, cocktail mayo dressing
egg yolk gel, chives

STARTERS *(Choose 1 or 2)*

Korean Style Wagyu Tartare
Raw beef tartare served with Korean seaweed
shallot, pear, egg yolk, chives, sesame seeds

Threadfin
Wood-fired threadfin in yuzu emulsion
chives, dill oil, espelette

Tomato Consomme
Heirloom tomato, tomato consomme
crab, borage flowers, basil oil, yuzu pearls

Char Siu by Miyoshi (2 pcs)
Braised Japanese A5 wagyu brisket
wood-fired lily bulb & arugula in romesco sauce

Seasonal Clams
Clams, garlic butter sauce
parsley oil

Burgundy Style Squid
Wood-fired squid, crispy croutons
parsley garlic butter, purple shiso

MAINS *(Choose 1)*

Wagyu Beef
Japanese A5 wagyu rump with yam chips
baby spinach, garlic aioli, sriracha béchamel, beef juice

Amadai
Wood-fired amadai, maitake mushroom
baby spinach, pilpil sauce

Brisket Miyoshi Style
Wagyu brisket stew, broccolini
brown bottom mushroom, baby carrots

Chicken Supreme
Wood-fired yellow chicken, albufera sauce
baby carrots, rainbow chard

Half Yellow Chicken (for 2)
Wood oven sake kasu chicken with hen of the woods,
sagabiyori rice & chicken jus (25mins preparation time)

Seasonal Whole Fish (for 2)
Seasonal fish,wood-fired tomate
tomato compote

Bone-in Ribeye (for 2) **+$560**
Australian ribeye, fries
béarnaise

DESSERTS *(Choose 1)*

Sesame Mochi
Black sesame paste, soy milk sauce
red beans, homemade matcha ice cream

Pain Perdu
Brioche French toast, black sugar syrup &
strawberry sorbet

Bûche de Noél **+$18**
Sponge cake, dark chocolate ganache,
raspberry coulis

Subject to 10% service charge