

BRUNCH

498
per person

STARTERS

(Served at your table for sharing)

Edamame (v) — Steamed, sea salt

Fried chicken — Okinawan black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seed

Wagyu — Chorizo oil, quinoa, chives

SUSHI & SASHIMI

Unlimited service of assorted sashimi, maki,
nigiri & oysters

MAIN COURSE

(Choose one)

Chicken — Marinated baby chicken, pumpkin miso puree, kale

Flank steak — Marinated flank, roasted oyster mushroom

Cauliflower (v) — Black truffle, passion fruit butter sauce,
capers, almonds

Salmon teriyaki — Charred lime, fresh chili, spring onion

Honjo tempura — Prawns, Japanese vegetable selection,
tentsuyu dipping sauce

Prime ribeye — Spicy Asian herbed dipping sauce (+140)

DESSERTS

Chef's dessert & assorted tropical fruit plate

FREE-FLOW

PREMIUM — 380 P.P.

Perrier-Jouët Grand Brut, Champagne, France
For Fox Saké, Niigata, Japan

Including all beverages below

CLASSIC — 220 P.P.

SIGNATURE SAKE STATION

Hoku Shika Kimoto, Honjozo, Akita, Japan

(北鹿 生酛 本造釀)

Yakatsuru Iwai Kurabu, Kyoto, Japan

(弥栄鶴 祝蔵舞 純米酒)

SPARKLING

Santa Margherita Prosecco, Veneto, Italy

WHITE

Diane Sauvignon Blanc, Arbeau, France

RED

Diane Syrah Blend, Arbeau, France

LIQUOR

Sata Kakutama Umeshu, Plum Sake, Kagoshima, Japan

(佐多角玉梅酒)

BEER

Sapporo Draught, Japan

COCKTAIL

Okiru, Absolut vodka, cherry blossom, lychee, lemon juice, soda

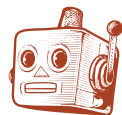
Hinode, House infused earl grey Chivas Regal Whisky,

yuzu, elderflower, soda

NO SERVICE CHARGE. ALL OUR TIPS GO TO OUR STAFF.

VEGETARIAN

BRUNCH



498
per person

STARTERS

(Served at your table for sharing)

Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Chilled "Burnt" Eggplant — Garlic, ponzu

Daikon — Carpaccio, radish sprouts, green tea oil

SUSHI COUNTER

Vegetarian Sushi Selection — Seasonal Selection

(Avocado, Japanese Ginger, Daikon, Avocado Maki)

MAIN COURSE

Cauliflower — Black truffle, capers, almonds

CHEF'S DESSERT SELECTION

Tropical fresh fruits

FREE-FLOW

PREMIUM — 380 P.P.

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WHITE

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Sata Kakutama Umeshu, Plum Sake, Kagoshima, Japan

(佐多角玉梅酒)

BEER

Sapporo Draught, Japan

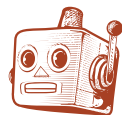
COCKTAIL

Okiru, Absolut vodka, cherry blossom, lychee, lemon juice, soda

Hinode, House infused earl grey Chivas Regal Whisky,

yuzu, elderflower, soda

DUNCH



368

per person

STARTERS

(Served at your table for sharing)

Edamame (v) — Steamed, sea salt

Wagyu tataki — Chorizo oil, Asahi tosaazu,
crispy quinoa, chives

Fried chicken — Okinawan black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seed

Hamachi — Rocket butter, white soy, yukari

HONJO SEAFOOD SELECTION +98 P.P.

Sashimi selection

Chef's choice of maki and nigiri

Freshly shucked Scottish oysters

MAIN COURSE

(Choose one per person)

Baked chicken — Pumpkin miso, kale

Flank steak — Shisho chimichurri, wasabi mashed potatoes
(Upgrade to Wagyu Striploin MB3 Australian 200gr +180)

Salmon teriyaki — Charred lime, shichimi togarashi

Tempura — Prawn, vegetables, ponzu tentsuyu

Cauliflower (v) — Truffle, passion fruit caper sauce

CHEF'S DESSERT SELECTION

Tropical fruits and assorted desserts

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For Fox Saké, Niigata, Japan

Including all beverages below

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(北鹿 生酛 本造釀)

Yakatsuru Iwai Kurabu, Kyoto, Japan

(弥栄鶴 祝蔵舞 純米酒)

SPARKLING

Santa Margherita Prosecco, Veneto, Italy

WHITE

Diane Sauvignon Blanc, Arbeau, France

RED

Diane Syrah Blend, Arbeau, France

LIQUOR

Sata Kakutama Umeshu, Plum Sake, Kagoshima, Japan

(佐多角玉梅酒)

BEER

Sapporo Draught, Japan

COCKTAIL

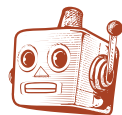
Okiru, Absolut vodka, cherry blossom, lychee, lemon juice, soda

Hinode, House infused earl grey Chivas Regal Whisky,

yuzu, elderflower, soda

VEGETARIAN

DUNCH



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STARTERS

(Served at your table for sharing)

Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Chilled "Burnt" Eggplant — Garlic, ponzu

Daikon — Carpaccio, radish sprouts, green tea oil

Shishito — Ponzu, shichimi

SUSHI COUNTER +98 P.P.

Vegetarian Sushi Selection — Seasonal Selection

(Avocado, Japanese Ginger, Daikon, Avocado Maki)

MAIN COURSE

Cauliflower — Black truffle, capers, almonds

CHEF'S DESSERT SELECTION

Tropical fresh fruits

FREE-FLOW

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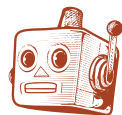
Sapporo Draught, Japan

COCKTAIL

Okiru, Absolut vodka, cherry blossom, lychee, lemon juice, soda

Hinode, House infused earl grey Chivas Regal Whisky,
yuzu, elderflower, soda

FRUNCH



398

per person

DRINKS ON US

*A selection of complimentary house beverages
free-flowing for 90 minutes*

STARTERS

(Served at your table for sharing)

Salmon puffs — Tapioca puff, yuzu-koshu, purple shiso

Squid — Rice batter, soy calamansi gel

Fried chicken — Okinawan black sugar, garlic, fresh chilli

Edamame (v) — Steamed, sea salt or spicy

Spinach (v) — Chilled, sesame sauce, mustard seed

SUSHI COUNTER

Chef's maki selection — 3 types

Chef's choice of maki and nigiri (+118)

MAIN COURSE

(Choose one per person)

Salmon teriyaki — Charred lime, fresh chilli

Cauliflower (v) — Black truffle, passion fruit butter,
capers, almonds

Baby chicken — Pumpkin miso, kale

Wagyu striploin — Australian BMS 3, Truffle yuzu (+100)

CHEF'S DESSERT SELECTION

Umeboshi yuzu curd
