

# LUNCH



## KANPAI! FREE-FLOW

| CLASSIC 48 P.P.           | (90 mins) | PREMIUM 88 P.P.            |
|---------------------------|-----------|----------------------------|
| Free-flowing              |           | Free-flowing               |
| Borsao Macabeo Chardonnay |           | Hoku Sake                  |
| Borsao Classico Garnacha  |           | Scarbolo Friulano          |
| Prosecco Santa Margherita |           | Viña Bujanda Rioja Reserva |
|                           |           | Prosecco Santa Margherita  |

## FRUNCH (n)

Friday lunch with a complimentary 90-minute free-flow

## DREAMER EXPRESS LUNCH — 298 P.P.

*Edamame (v), Miso soup (v), Fried rice or Salad (v)*

*Choose one of each*

### STARTERS

- Fried chicken — Okinawan black sugar, garlic, fresh chilli
- Salmon puffs — Tapioca puff, yuzu-koshu
- Avocado puffs (v) — Tapioca puff, wasabi, avocado mousse  
sushi rice, yuzu mayo, daikon cress
- Shishito & sweet potato tempura (v) — Truffle ponzu, shichimi
- Spinach (v) — Chilled, sesame sauce, mustard seeds
- Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

### MAIN COURSE

- Udon kakiage (v) — Seasonal vegetable tempura  
(3pcs prawn tempura +50)
- Salmon teriyaki — Charred lime, shichimi togarashi
- USDA prime ribeye — Asian chimichurri (+68)
- Chef's sushi selection — 3 pcs maki, 5 pcs nigiri selection
- Cauliflower (v) — Black truffle, passion fruit butter,  
capers, almonds

### DESSERTS

- Matcha lava — Roasted white chocolate, vanilla  
ice cream, soba cracker
- Seasonal fruit
- Espresso

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

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| Borsao Macabeo Chardonnay | Hoku Sake                  |
| Borsao Classico Garnacha  | Scarbolo Friulano          |
| Prosecco Santa Margherita | Viña Bujanda Rioja Reserva |
|                           | Prosecco Santa Margherita  |

## FRUNCH *(n)*

Friday lunch with a complimentary 90-minute free-flow

## TRAVELLER BUSINESS LUNCH — 448 P.P.

*Edamame (v), Miso soup (v), Fried rice or Salad (v)*

*Choose one of each*

### STARTERS

- Salmon puffs — Tapioca puff, yuzu-koshu
- Avocado puffs (v) — Tapioca puff, wasabi, avocado mousse  
sushi rice, yuzu mayo, daikon cress
- Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives
- Hamachi — Miso lime dressing, ginger chili pickle
- Otoro — Thai basil, red onion, yuzu soy, bubu arare (+30)

### SUSHI / SASHIMI

- Sushi — 3 pcs maki, 3 pcs nigiri
- Sashimi — Salmon, akami, hamachi, 2 pcs each

### MAIN COURSE

- USDA prime ribeye — Asian chimichurri
- Prawn udon tempura — Vegetable kakiage, sakura ebi
- Salmon teriyaki — Charred lime, shichimi togarashi
- Cauliflower (v) — Black truffle, passion fruit butter, capers, almonds
- Wagyu striploin — Australian BMS 3, Truffle yuzu (*BMS 7 +80*)

### DESSERTS

- Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker
- Kuromitsu cheesecake — Candied pineapple, vanilla ice cream
- Espresso

PLEASE ALLOW ONE HOUR FOR YOUR DINING EXPERIENCE.  
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| Borsao Macabeo Chardonnay |           | Hoku Sake                  |
| Borsao Classico Garnacha  |           | Scarbolo Friulano          |
| Prosecco Santa Margherita |           | Viña Bujanda Rioja Reserva |
|                           |           | Prosecco Santa Margherita  |

## FRUNCH (n)

Friday lunch with a complimentary 90-minute free-flow

## VEGETARIAN LUNCH — 268 P.P.

*Edamame, Miso soup, Salad*

*Choose one of each*

### STARTERS

- Carrot kinpira — Soy, honey, sesame
- Spinach — Chilled, sesame sauce, mustard seeds
- Tofu — Shiitake dashi, Japanese mushroom duxelles, spring onion
- Daikon — Pickled radish trio
- Corn — Tempura, wasabi tentsuyu

### MAIN COURSES

- Japanese vegetable tempura
- Cauliflower — Black truffle, passion fruit butter, capers, almonds
- Udon kakiage — Seasonal vegetable tempura, udon noodle soup
- Vegetarian sushi — 7 pcs of maki and nigiri

### DESSERTS

- Matcha lava with vanilla ice cream
- Cheesecake
- Fruit Platter
- Espresso

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