



The NAUGHTY & NICE Christmas



NEW YEAR'S EVE DINNER

AVAILABLE 31 DEC, 18:00 - 20:00

680

PER PERSON

HONJO

ALL DISHES WILL BE SERVED FOR SHARING

WINE PAIRING

448 PP

UPON ARRIVAL
PERRIER-JOUËT
GRAND BRUT

Starters

SPICY TUNA

Shiso leaf tempura, tobiko, soy, chives

CRAB

Soft shell crab tempura, green chili mayo

EDAMAME (V)

Sea salt, yuzu, ao nori

HAMACHI

Sliced yellowtail, yuzu-soy, pickled plum

WAGYU

Beef tataki, shishito pepper, tosazu, chorizo oil, toasted rice

DOMAINE DE VAUROUX CHABLIS

Sushi & Sashimi

AKAMI, SAKE & HOTATE SASHIMI

SPICY TUNA CRUNCH MAKI

HAMACHI & CHU-TORO NIGIRI

FRESHLY SHUCKED SCOTTISH ROCK OYSTERS

FOUR FOX SAKE

Mains

PORK BELLY SKEWER

Honey-ponzu glaze, yuzu daikon

PRAWN & ASPARAGUS TEMPURA

Spicy red onion ponzu dip

SALMON TERIYAKI

Charred lime, fresh chilli

KINAKO KAMAMESHI

Akitakomachi rice, japanese mushrooms, black truffle (+48 pp)

KANI KAMAMESHI

Akitakomachi rice, king crab leg, ikura, ponzu butter (+98 pp)

WOODSTOCK SHIRAZ

Dessert

YUZU SORBET

Tropical fruits, passionfruit-mint syrup

BLACK SESAME CRÈME BRÛLÉE

salted caramel ice cream

CHATEAU DOISY VEDRINES, SAUTERNES



YOU BETTER
WATCH OUT



YOU BETTER
NOT CRY

SUBJECT TO 10% SERVICE CHARGE



The NAUGHTY & NICE Christmas



NEW YEAR'S EVE COUNTDOWN DINNER

AVAILABLE 31 DEC, 20:00 ONWARDS

980

PER PERSON

HONJO

ALL DISHES WILL BE SERVED FOR SHARING

WINE PAIRING

448 PP

UPON ARRIVAL
PERRIER-JOUËT
GRAND BRUT

Starters

SPICY TUNA

Shiso leaf tempura, tobiko, soy, chives

CRAB

Soft shell crab tempura, green chili mayo

EDAMAME (V)

Sea salt, yuzu, ao nori

HAMACHI

Sliced yellowtail, yuzu-soy, pickled plum

WAGYU

Beef tataki, shishito pepper, tosazu, chorizo oil, toasted rice

MADAI

Sliced bream, black truffle, quail egg, spring onion shoots

DOMAINE DE VAUROUX CHABLIS

Sushi & Sashimi

AKAMI, O-TORO & O-TORO SASHIMI

SUNSHINE DRAGON & TEMPURA YASAI MAKI

HAMACHI & CHU-TORO NIGIRI

FRESHLY SHUCKED SCOTTISH ROCK OYSTERS

FOUR FOX SAKE

Mains

PORK BELLY SKEWER

Honey-ponzu glaze, yuzu daikon

PRAWN & ASPARAGUS TEMPURA

Spicy red onion ponzu dip

LAMB CHOPS

Smoked eggplant, barley miso, vinegared kyuri

MIZUNA SALAD

Crispy scallop, pomelo, mirin vinaigrette

WOODSTOCK SHIRAZ

Dessert

GINGER PUFF

Dark chocolate, kuzu mochi

BLACK SESAME CRÈME BRÛLÉE

salted caramel ice cream

CHATEAU DOISY VEDRINES, SAUTERNES



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