

**FEATURED BRANDS:**



**RM1,088++/PAX**

[ALL DISHES & BEVERAGES FREE-FLOW]

DINING PERIOD: 2 HOURS

**ALCOHOL** 

House White Wine

House Red Wine

House Sake

[ADD-ON RM300++/PAX] :

Dassai 45 Dassai 23

Dassai 39 Red Wine


**PREMIUM DELICACY** 

Bafun Uni

Caviar

Black Truffle Slices

Karasumi (cured mullet roe)

**STARTER** 

Sakura Uni

Unagi Bones Senbei

**COLD DISH** 

French Gillardeau Oysters

French Roland Lambert Oysters

French Ostra Regal Oysters

French Cancale Celine Oysters

U.S. Pacific Oysters

Japan Harima Oysters

**SASHIMI**  

Boston Lobster Tail

Yellowtail with Caperbaerry Gremolata

Sweet Ebi




**HOT DISH** 

King Crab with Beurre Blanc Butter

Madai Fish Paired with Smoked Duck

**SUKIYAKI** 

A5 Miyazaki Wagyu with Sukiyaki Pot

**GRILLED DISH**   

Miyazaki A5 Wagyu Steak

Wagyu Beef Tongue

Frenched Lamb Rack

Japan Freshwater Unagi:

-Shioyaki

-Kabayaki


-Unadon served in claypot

French Foie Gras with Berry Sauce

Seared U.S Scallop

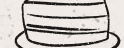
**FRIED DELIGHTS** 

Fried Boston Lobster Claws

**COMFORT DISH** 

Clear Dashi with Hiramasa Soup

Clear Dashi Sukiyaki Beef Soup

**DESSERT** 

Specialty House Dessert

