

U MI.

Season's
Indulgence

CHRISTMAS EVE 5-COURSE DINNER
24 DECEMBER 2024 | \$158++ PER PAX

BREAD: HOUSE MADE BRIOCHE

Kombu Butter

1ST COURSE

KING SALMON CRUDO

Shiso Infused Tomato | Flying Fish Roe | Sakura Ponzu

2ND COURSE

MISO BAKED KABOCHA PUMPKIN

Bonito Espuma | Sakura Ebi | Garden Sunrose

3RD COURSE

HOTATE BOUILLABAISSE

Hokkaido Scallops | Japanese Chestnut | Maitake Mushroom

4TH COURSE

COAL ROASTED TURKEY

Grilled Lotus Root | Romanesco | Japanese Curry Gravy

OR

CHARGRILLED GINDARA

Shishito | Fried Japanese Potato | Yuzu Seaweed Butter Sauce

OR

CHARGRILLED WAGYU SHORT RIB

Grilled Tamanegi | Garden Mizuna | Crispy Garlic | Black Garlic Sauce

DESSERT

MATCHA OSHIRUKO

Matcha Konnyaku | Yuzu Crumble | Azuki Ice Cream

*All prices are subjected to 10% service charge
& prevailing government taxes.*