

# JAPONISME

## Starter (Different Daily Selection)

**Unagi and Scallops** **\$145**

Pan-seared Hokkaido scallops gratinated with yuzu hollandaise, edamame purée  
Roasted eel and aubergine Kabayaki style with Japanese egg omelet rolls

**Poached Salmon** **\$98**

46°C slow poached salmon fillet with egg mimosa, mizuna salad,  
toasted sesame and wasabi dressing

## Soup

**Consommé** **\$65**

Essence of crab with bonito, scallops and Botan shrimp quenelles, mizuna and yuzu

## Main Course (Different Daily Selection)

**Crusted Sea Bass** **\$198**

Seaweed, edamame and parmesan cheese crusted sea bass with braised leek and shiitake  
mushroom in conpoy cream sauce and Parisian potatoes

**Chicken Moromi** **\$188**

Roasted French baby yellow chicken marinated with barley miso, served with sautéed  
mushrooms, green beans and roasted potatoes

**Ginger Pork Chop** **\$188**

Grilled Kagoshima Kurobuta marinated with ginger, garlic and sweet soya sauce,  
served with pumpkin purée, green beans, sweet cherry tomatoes and roasted potatoes

**Beef Sirloin Steak** **\$370**

M4 Wagyu beef sirloin with candied black garlic and ginger, crispy garlic, honey-lacquered  
baby carrot, fava beans, assorted mushrooms and mousseline potatoes in Bourguignon sauce

## Dessert

**Mango Crepe Cake** **\$56**

with yuzu sorbet



CHAIRMAN'S BAR