

Valentine's Day 8 Course

SQUID SALAD WITH FRUITS

Steamed squid served mixed salad, tomato, apple, orange, sweet sour yuzu miso dressing and olive oil

SOFT SHELL CRAB ROLL

Deep-fried soft shell crab served with smoked cream cheese, strawberry, tobiko (flying fish roe) and yogurt dressing

SMOKED SALMON WITH PICKLED APPLE

Served with salmon roe, yogurt dressing and wasabi dressing

2 KIND OF JAPANESE HAND ROLL (COOKED TUNA & CRAB STICK)

Cucumber, pickled radish, cooked tuna, crab stick, tobiko (flying fish roe), and pickled white ginger

BRAISED FISH

Braised Murray cod with carrot, radish, chili (red & green), lotus root chip, spring onion and soy sauce

LAMB FRENCH RACK WITH SWEET SOY SAUCE

Marinated lamb rack served with deep-fried potato, pan-fried asparagus and sweet soy sauce

HOJICHA (ROASTED GREEN TEA) CREPE

Crepe, hojicha mousse cream, caramelised-fig

JAPANESE STYLE CUSTARD PUDDING

Custard pudding with cheese crumble, strawberry, dark grapes and Icing Sugar

Valentine's Day 5 Course

SMOKED SALMON WITH PICKLED APPLE

Served with salmon roe, yogurt dressing and wasabi dressing

SOFT SHELL CRAB ROLL

Deep-fried soft shell crab served with smoked cream cheese, strawberry, tobiko (Flying Fish Roe) and yogurt dressing

BRAISED FISH

Braised Murray cod with carrot, radish, chili (red & green), lotus root chip, spring onion and soy sauce

LAMB FRENCH RACK WITH SWEET SOY SAUCE

Marinated lamb rack served with deep-fried potato, pan-fried asparagus and sweet soy sauce

JAPANESE STYLE CUSTARD PUDDING

Custard pudding with cheese crumble, strawberry, dark grapes and Icing Sugar