

CHRISTMAS EVE MENU



From: 19:30 - 23:30

INDIVIDUAL PLATING (135€/PAX)

Amuse Bouche

Slow Cooked Lobster Tail, Tangy Red Chilli Dressing with
Avocado Salsa and Caviar

Hand Cut Wagyu Beef Tartar, Crunchy Apple, Ponzu Dashi
Sauce

Sushi Selection

Kale Salad with Duck Confit, Goma Truffle Dressing and Fresh
Raspberries

Lightly Smoked Chilean Seabass, Creamy Seasonal Mushroom
Dashi Sauce

Japanese Wagyu Beef Grade A5, with Yakiniku Sauce
Goma Chocolate Passion Mousse

