



LICENCE TO LUNCH

23 SEP - 2 OCT 2022

MARK THE HIGH-OCTANE ACTION OF THE
GRAND PRIX SEASON WITH A 4-COURSE LUNCH
CELEBRATING AUTHENTIC NIKKEI CUISINE

\$68⁺⁺ PER PERSON

(ADDITIONAL GLASS OF RED / WHITE / PROSECCO \$15⁺⁺)

COURSE 1 (SELECT 1)

TOMOROKOSHI (V)

Grilled White Corn | Shoyu Butter
Gruyère Cheese | Togarashi

CITRUS TUNA

Tuna Akami | Citrus Leche De Tigre
Avocado Purée | Sweet Potato & Orange Purée
Fried Salmon Skin | Coriander

COURSE 2

CHIRASHI DON

Fresh Sashimi over Rice
Aji Amarillo | Corn Nut | Ikura

COURSE 3 (SELECT 1)

YASAI MORI (V)

Grilled Zucchini | Asparagus
Eringi Mushroom | Capsicum Pepper

IBERICO PLUMA

Grilled Spanish Acorn-fed Pork | Japanese Curry Purée

GINDARA MISOYAKI

Grilled Miso Cod Aji Verde (Peruvian Green Sauce)

KOHITSUJI YAKI

Grilled Lamb Rack | Red Pepper Garlic Sauce | Lime

JAPANESE WAGYU A4 SIRLOIN

Grilled Wagyu Sirloin | Black Garlic Karashi
Mountain Pepper

COURSE 4

SANTAREM CHOCOLATE PARFAIT

Nori Sea Salt Rice Puff

All prices are subject to 10% service charge & prevailing government taxes. Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All menu items are subject to seasonal availability.

