

## ON THE **TABLE**

### **SEAWEED & TOGARASHI RICE CRACKERS G V**

Light and crispy, served with chili-lime dipping sauce

### **SOY-GLAZED MIXED NUTS WITH KAFFIR LIME & GINGER N**

Cashew, almond & macadamia blend with sweet-salty glaze

## **HOT & COLD STARTERS**

### **CHILLED CRAB SALAD WITH DAIKON & POMELO GF S**

Fresh crab, shaved daikon, citrus pearls, and lemongrass dressing

### **GRILLED SHIITAKE & ASPARAGUS GF V**

Brushed with miso-balsamic glaze, garnished with sesame

### **BEEF TATAKI WITH JALAPEÑO PONZU & CRISPY GARLIC G**

Seared beef slices, garlic chips, micro herbs, house ponzu

### **KIMCHI & TOFU SPRING ROLLS WITH SWEET SOY DIP G V**

Crispy spring rolls filled with spicy kimchi, tofu & glass noodles

**L** Lactose/Dairy **F** Fish **E** Eggs **V** Vegetarian

## **MAINS**

### **CHILI TAMARIND GLAZED SEABASS WITH THAI BASIL GF F**

Served on banana leaf with charred baby corn and lemongrass oil

### **SOY-BRAISED DUCK LEG WITH STAR ANISE & CITRUS G**

Tender duck, glazed carrots, and cinnamon-orange jus

### **CRISPY EGGPLANT WITH GARLIC & BLACK BEAN SAUCE G V**

Tossed with spring onion and chili threads

### **FRAGRANT LEMONGRASS FRIED RICE WITH EDAMAME & EGG G E V**

Topped with crispy shallots and toasted sesame

## **DESSERT**

### **COCONUT & PANDAN LAYER CAKE G L E**

Served with white chocolate ganache and lychee pearls

### **SESAME MOCHI TRUFFLES N V**

Black and white sesame coated chewy rice cakes with peanut filling

**G** Gluten **S** Shellfish **N** Nuts **GF** Gluten Free

Festive Greetings

 **SAKURA**  
& Teppanyaki