



Japanese Dinner service

To Start

Alaskan King Crab, Daikon Roll, Ginger & Soy

To Follow

Jumbo King Scallop, Scallop Jus, Yuze Reduction

Fish Course

Slow Cooked Salmon in Sake Soya & Seaweed Salad & Wasabi Foam

Meat course

Char Siu Belly Of Pork, Crispy Garlic Greens & Truffle Sauce

Or

Pepper Kobe Beef, Jalapeno Peppers & Matsuhia Sauce

Or

Jon Dorri & Asian Cabbage Slaw & Pickled Vegetables,
Ginger Air & Sesame Lime Dressing

To Finish

Coconut & Lime Meringue Salad