

MOTHER'S DAY SET

SUNDAY, 10 MAY 2026

Lunch

First seating - 11:30am to 1:15pm

Second seating - 1:30pm to 3:15pm

Dinner

First seating - 6:00pm to 7:45pm

Second seating - 8:00pm to 9:45pm

\$78++ per pax (min. 2 pax)

Complimentary Mother's Day Cocktail for Mum

STARTERS-TO-SHARE

SALMON TATAKI

Ginger-Wasabi Ponzu. Ikura. Red Onion. Coriander Cress

JAPANESE FRUIT TOMATO

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss

CHOICE OF MAIN COURSE

Served with Niigata Rice, Onsen Egg, Furikake & Truffle Shoyu

BLACK GARLIC LAMB KATSU

Breaded Lamb Tenderloin. Black Garlic Jus. Rakkyo

GINDARA ORANGE TERIYAKI

Black Cod. Saikyo Miso. Orange Teriyaki. Asparagus

SPICY TORI MOMO

Chicken Thigh. Honey Miso. Layu Shironegi

AUSTRALIAN SANCHOKU WAGYU STRIPLON

100g of richly marbled Wagyu, tender and full of flavour

Upgrade to 150g +\$20

JAPANESE WAGYU UPGRADES

A4 KAGOSHIMA STRIPLON

Fine marbling, rich umami, and a clean, buttery finish

Small (100g) +\$38 · Regular (150g) +\$58

A4 MIYAZAKI RIBEYE

Wagyu with a perfect balance of marbling and umami

Small (100g) +\$42 · Regular (150g) +\$62

A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth, grilled to perfection

Small (100g) +\$52 · Regular (150g) +\$78

DESSERT

AÇAÍ SORBET

Served with Yuzu Jelly

Discounts, vouchers and/or privileges are not applicable for set menus.
Prices are subject to service charge & prevailing government taxes.

