

NIGHT MARKET

CHEFS BANQUET MENU (MIN 2 GUEST) 85PP

CUCUMBER SUNOMONO, TOASTED SESAME SEEDS

WAGYU TARTARE, SMOKED SOY, FERMENTED CHILLI MAYO, EGG YOLK, CRISP

MATCHA DE LIGRE, WHITE FISH CRUDO, SEA VEGETABLES, SHALLOT, THAI BASILA

KOMBU-SPICED EDAMAME, YUZU, SMOKED SEA SALT

STEAMED GYOZA, CHILLI OIL, CHIVES

JFQ - JAPANESE FRIED QUAIL, YUZU RANCH, CHILLI OIL

CRISPY PORK BELLY, YUZU KOSHO, SWEET SOY & DASHI JUS, CHARRED LEEKS

OKONOMIYAKI FRIES, TONKATSU MAYO, BONITO, SPRING ONION

WAFU GREENS, SESAME DRESSING, SHALLOTS

MATCHAMISU, SAVOIARDI BISCUIT, MASCARPONE

NIGHT MARKET

PREMIUM CHEFS BANQUET MENU (MIN 2 GUEST) 110PP

CUCUMBER SUNOMONO, TOASTED SESAME SEEDS

WAGYU TARTARE, SMOKED SOY, FERMENTED CHILLI MAYO, EGG YOLK, CRISP

MATCHA DE LIGRE, WHITE FISH CRUDO, SEA VEGETABLES, SHALLOT, THAI BASILA

ROCK OYSTERS, NATURAL, TOSAZU DRESSING, GRAPEFRUITA

KOMBU-SPICED EDAMAME, YUZU, SMOKED SEA SALT

STEAMED GYOZA, CHILLI OIL, CHIVES

JFQ - JAPANESE FRIED QUAIL, YUZU RANCH, CHILLI OIL

FISH SANDO, FERMENTED SHALLOT, TARRAGON TARTAREM

WAGYU RUMP CAP (250 G), SMOKED MUSHROOM, YAKINIKU SAUCE

OKONOMIYAKI FRIES, TONKATSU MAYO, BONITO, SPRING ONION

WAFU GREENS, SESAME DRESSING, SHALLOTS