



# SUHOOR SET MENU

250pp (minimum 2 guests)

## STARTERS

MISO SOUP coriander, tofu

CRAB SALAD crab, mache, balsamic vinegar, pomegranate

WAGYU GYOZA kabocha puree, sweet soy

VEGETABLE TAQUITO avocado, radish, onion, peppers, pickled shimeji mushrooms<sup>V</sup>

SHRIMP TEMPURA snap pea julienne, spicy mayo, green pea, truffle vinaigrette

WAGYU SLIDER house made pickles, cheddar cheese, honey truffle aioli

SWEET POTATO TEMPURA spicy mayo



## MAIN COURSE

*(choice of one)*

SALMON ROBATA honey panca bbq

BLACK COD ANTICUCHO miso<sup>GF</sup>

BEEF ANTICUCHO aji panca

ANGUS TENDERLOIN su-shoyu, spring onion

LAMB CHOPS honey panca

CHICKEN A LA BRASA 48-hr marinated peruvian-style chicken, aji amarillo mayo

TOFU FURAY sweet soy sauce, pickled onion<sup>V</sup>



## SIDES

EGGPLANT sweet soy<sup>V,VG</sup>

SWEET CORN togarashi butter<sup>V,VG</sup>

TRUFFLE RICE<sup>V</sup>



## DESSERT

DESSERT PLATTER chef's selection<sup>V</sup>