



Flavours of Japan

9 to 29 March 2026

6:30pm - 10pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea
(Sunday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea
(Friday and Saturday)

Additional SGD 100 per adult inclusive of free flow of champagne, house wine and beer

Additional SGD 80 per adult inclusive of free flow of house wine and beer

Additional SGD 20 per adult inclusive of one glass of warm sake

Additional SGD 12 per adult inclusive of one glass of iced matcha latte

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

Children aged 12 years old and below enjoy complimentary dining
with every full paying adult.

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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FLAVOURS OF JAPAN SPECIALS

Chicken karaage
Tempura prawn
Sweet potato tempura
Chawanmushi with *ginkgo nut, mushroom, edamame and Japanese rice cake*
Onsen tamago with *tentsuyu sauce and spring onion*

Chef-in-action station

Hamachi carving special*
Pan-seared pork gyoza with garlic shoyu
Tamagoyaki *Japanese omelette with mentaiko mayonnaise, seaweed strips and bonito flakes*
Seafood senbei *Japanese rice cracker with tiger prawn and soft shell crab**
Katsu sando *Toasted brioche with breaded beef tenderloin and tonkatsu sauce**

Yakitori Donburi served with pickles and seaweed*

Japanese rice bowl with a choice of tiger prawn, teriyaki chicken, yakiniku pork belly, chicken meatball or soy-braised quail egg

Ramen and Udon in Creamy Tonkatsu Broth or Laksa Gravy

Choice of beef shabu shabu or pork char siew, and served with quail egg, black fungus, nori and spring onion

Soba and Somen

Choice of cha soba, zaru soba, tamago somen or plain somen, and served with Japanese pickles, nori, bonito flakes, chuka hotate and tsuyu sauce

Sashimi

Tuna, salmon, octopus, amaebi*

Sushi and Maki

Salmon, tuna, ebi, hokkigai nigiri, tamago, inari, kani, chuka karage gunkan, California, ebi maki, futomaki, sansuko maki

SEAFOOD COLOSSEUM served with condiments, lemon and tabasco

Seasonal oyster
Boston lobster
Snow crab*
Tiger prawn
Mussels

SALAD

Japanese cucumber salad
Japanese-style wafu seafood and glass noodle salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Casalingo salami
Smoked salmon
Snow fish
Peppercorn mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE served with wafer cracker, lavosh, bread stick and jam

*Available on Friday and Saturday only.
Menu items are subject to change.



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ASIAN DELIGHTS

Salmon miso soup
Corn potage *Japanese corn soup*
Takikomi gohan *Japanese mixed rice*
Yakisoba *Stir-fried buckwheat noodle with pork belly*
Beef yakiniku *Stir-fried beef with sweet soy sauce*
Mirin drunken prawn
Sake steamed clam
Mapo tofu
Signature chilli crab with mantou
Wok-fried seasonal vegetables

THAI DELIGHTS

Tom Yum Talay *Thai seafood soup*
Stir-fried duck with Thai basil and pepper
Pad Prik Pao Mussels *Stir-fried mussels with sweet and savoury chilli paste*
Deep-fried fish with Thai chilli sauce

EUROPEAN DELIGHTS

Creamy chicken stew
Braised beef with potato and vegetable
Slow-cooked duck breast with citrus ponzu emulsion
Grilled sea bream with herbs and tomato confit
Macaroni gratin
Togarashi roasted potato
Roasted root vegetables
Sautéed broccolini with garlic and chilli flakes
Miso butter garlic bread

INDIAN DELIGHTS

Tandoori Specialty

Prawn Til Tila *Deep-fried prawn with Indian spices and sesame seeds*
Bhatti Ka Murgh *Spring chicken marinated with Indian spices*
Tandoori Broccoli *Marinated with yoghurt and cream cheese*

Curry Set

Nalli Nihari *Slow-cooked lamb shank with onion and tomato gravy*
Murgh Makhani *Butter chicken*
Machli Malabar *Fish simmered in coconut gravy, onion and tomato*
Shahi Paneer *Cottage cheese with cashew nut gravy*
Jeera Aloo *Potato cooked with cumin and turmeric*
Dal Makhani *Black lentils with butter sauce*

Basmati Rice and Naan

Kashmiri Pilaf *Basmati rice with nuts and raisin*
Masala and plain papadum
Plain or garlic naan

PIZZA

Margherita pizza
Sriracha pork char siew pizza



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LIVE CARVING BOARD

Slow-baked grass-fed Angus striploin with roasted vegetables and shoyu garlic butter jus
Cherrywood roasted pork knuckle with tare sauce
Miso glazed Atlantic salmon
Roasted Wagyu beef with roasted vegetables and teriyaki sauce*

LITTLE FAN CORNER

Buttered corn on the cob
Potato hash
Assorted sushi
Fun cut sandwich
Vegetable chips
Popcorn
Assorted cookies
Assorted muffins and doughnuts
Candy
Chocolate

JUICE AND TEA

Sakura fizz
Sencha
Genmaicha

DESSERTS

Signature chocolate cake
Black sesame cheesecake
Raspberry verbena vanilla pâte à choux
Strawberry shortcake
Coffee jello with mascarpone ganache
Marron Mont Blanc sablé tart
Hojicha opera cake

Nonya Delights

Penang lapis, kueh dadar, ondeh ondeh, kueh talam

Under The Lamp

Matcha red bean croissant pudding with kinako anglaise

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Seasonal fruits and marshmallow

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla, chocolate, matcha, black sesame

Assorted Cookies

Garden of Fruits

Selection of tropical and seasonal fruits