



RISE UP 2026

5-COURSE MENU \$238++ PER PAX

Available on 31 December 2025

1ST COURSE

HIRAME CRUDO

Kombu Cured Flounder, shiso-infused tomatoes, flying fish roe, house-grown lime ponzu, and garden begonia

2ND COURSE

KANI CHAWANMUSHI & TARABA CROQUETTE

Spanner Crab, Egg Custard, Japanese White Corn, Local Grown Yanagi Matsutake Mushroom, Japanese Double Sweet Potatoes, Yuzu Kosho, Garden Grown Sweet Potatoes Leaf

3RD COURSE

ISE NO SHIRO

Poached spiny lobster in bisque blanc with lemon myrtle, grilled Momotaro tomato and house grown fennel, a refined harmony of ocean essence and garden brightness.

OR

CHAR-GRILLED A4 WAGYU

Binchotan Grilled A4 Wagyu, Ponzu, Yuzu Kosho, Wasabi

4TH COURSE

UNAGI FOIEGRAS SUSHI BOWL

Char-grilled unagi and miso-infused foie gras over sushi rice, finished with pickled daikon, Vietnamese coriander and fresh mountain pepper

5TH COURSE

YAKI MOMO

Grilled snow salt-marinated peach with shoyu ice cream, charcoal tuile, and sweet basil. a bold, smoky-sweet dessert with a savory twist.

*All prices are subjected to 10% service charge
& prevailing government taxes.*