OUMI.

RISE TO MIDNIGHT

3-COURSE MENU
$98++ PER PAX (NON-WINDOW SEATS)
$128++ PER PAX (WINDOW SEATS)

Available on 31 December 2026



STARTERS

NEGITORO MONAKA
Fatty Bluefin Tuna | Hokkaido Uni | Shoyu-Cured Ikura
Wasabi Tobiko | Monaka Shell | Pickled Radish Shiso
Garden Blooms

MAIN COURSE

GINDARA TOSHIKOSHI SOBA
Char-Grilled Cod | Shoyu | Lemon Myrtle | Dashi Broth
Buckwheat Soba | Spring Onion | Hojiso | Yuzu

OR

BUTA KASHIRA ROBATAYAKI
Pork Jowl | Tare Glaze | Roasted Seasonal Mushrooms
Sea Salt | Yuzu Kosho
Supplement $25++ for MB 6-7 Shimofuri Wagyu Short Rib

DESSERT

THE MIDNIGHT GLOW
White Chocolate | Yuzu Semifreddo | Toasted Black
Sesame Crumble | Fresh Pomelo Pulp | Yuzu Gel
Seasonal Garden Botanicals | Gold Leaf

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

OUMI.

RISE TO MIDNIGHT

5-COURSE MENU
$208++ PER PAX (NON-WINDOW SEATS)
$238++ PER PAX (WINDOW SEATS)

Available on 31 December 2026



1ST COURSE

3 TYPES OF SASHIMI
A seasonal selection of the day's finest sashimi.
Simply presented to let each cut speak for itself.
Supplement $35++ for Chutoro /$40++ for Otoro

2ND COURSE

ZUWAI KANI CHAWANMUSHI
Steamed Egg Custard | Snow Crab | Dashi-Kombu
Crustacean Bisque | Sweet Japanese White Corn | Flying Fish Roe

3RD COURSE

GINDARA SAIKYO YAKI
Black Cod | Grey Oyster Mushrooms | Yuzu Cream Emulsion

OR

SHIMOFURI WAGYU KARUBI ROBATAYAKI
Wagyu Short Rib | Broccolini | Lemon Myrtle Shoyu | Wasabi Snow Salt

4TH COURSE

TORI TOSHIKOSHI SOBA
Chicken Thigh | Buckwheat Soba | Dashi Broth | Spring Onion | Hojiso | Yuzu Shichimi Togarashi

5TH COURSE

THE MIDNIGHT GLOW
White Chocolate | Yuzu Semifreddo | Toasted Black Sesame Crumble | Fresh Pomelo Pulp | Yuzu Gel Seasonal Garden Botanicals | Gold Leaf

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

OUMI.

RISE TO MIDNIGHT

3-COURSE KIDS MENU
$58++ PER PAX (NON-WINDOW SEATS)
$88++ PER PAX (WINDOW SEATS)

Available on 24 & 25 December 2026



APPETISER

GOLDEN HAM CROQUETTES
Sweet Potato Hummus | Béchamel | Garlic Aioli

OR

ROASTED PUMPKIN VELOUTÉ
Toasted Pumpkin Seeds | Shredded Nori | Extra Virgin Olive Oil

MAIN COURSE

SLOW-COOKED BRAISED BEEF MEATBALLS
Tomato Sauce | Buttery Mashed Potato | Toasted Pine Nuts

OR

CRISPY BATTERED FISH FILLET
Buttered Sweet Corn | Curly Fries | Lemon Mayonnaise

DESSERT

"THE FIRST LIGHT"
Burnt Yoghurt Mousse | Lemon Myrtle Sorbet | Finger Lime Fresh Seasonal Berries | Macadamia Crumble | Native Garden Botanicals

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