

WAKUDA

*Welcome to the world of
WAKUDA, an artful
collision
of time and culture sparking
a modern take on Japanese
cuisine.*

*Experience pristine moments
of culinary finesse by Chef
Tetsuya Wakuda and his
team
through Japanese classics
enlivened with a unique
WAKUDA twist.*

*Driven by the greatest spirit
of excellence, Chef Tetsuya
skillfully coaxes the purest
flavours from prized
seasonal
produce starring exclusive
ingredients from Australia,
New Zealand and different
prefectures
in Japan.*

Lunch Menu



Lunch Set Menu

Flan
Savoury Egg Custard with Avruga Caviar

Kinpira, Pickled Cucumber, Nasu, Spinach
Mozuku, Tofu with Mentaiko, Nimono, Mix Salad

Choice of Main Course:

<i>Swordfish Steak</i>	72
<i>Miso Cod</i>	76
<i>Sashimi</i>	88
<i>Bara Chirashi</i>	88
<i>300 Days Grain Fed Australian Wagyu Tenderloin</i>	98

Choice of Main is accompanied by
Steamed Japanese Rice, Pickles, Marinated Soft Boiled
Egg, Miso Soup

Dessert
Matcha Profiterole with Red Bean Paste

A choice of

Sencha Tea
(Hot or Iced)

or

Coffee

+ 20

Sommelier Selection of Sparkling Wine or Sake by the glass

Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

HALF BOTTLES SELECTIONS

CHAMPAGNE

<i>Louis Roederer / "Collection 243" / Brut</i>	NV	148
<i>Krug / Grande Cuvée / Brut</i>	NV	380
<i>Pol Roger / Reserve / Brut</i>	NV	128

WHITE

<i>Billaud-Simon / Chablis</i>	2018	68
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RED

<i>Faiveley / Bourgogne</i>	2020	68
<i>Cos d'Estournel / St. Estèphe / Bordeaux</i>	2015	395
<i>Le Pauillac de Latour / Bordeaux</i>	2017	178
<i>Château Clerc Milon / Pauillac / Bordeaux</i>	2008	285
<i>Sociando-Mallet / Haut-Médoc / Bordeaux</i>	2020	118
<i>Tommasi / Amarone della Valpolicella / Veneto</i>	2018	118

SWEET

<i>Les Carmes de Rieussec / Sauternes</i>	2018	98
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Selection of bottles are based on 375ml

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