

WAKUDA

FESTIVE MENU

24 & 31 DEC

Dinner only

25 DEC & 1 JAN

Lunch & Dinner

@wakudasingsapore

#wakudasingsapore #TheWakudaWay

Steamed Savory Custard

Dashi, Ao Nori Seaweed & Salmon Roe

Yuba

Fresh Bean Curd Skin from Kyoto, with
Hokkaido Sea Urchin & Mountain Caviar

Canadian Lobster

Marinated in Citrus & Vinegar with
Sea Asparagus, Shellfish Vinaigrette

Premium Sashimi

Chef's Selection

Sushi

Chef's Selection

Snow Crab Tempura

Tempura Sauce

Patagonian Toothfish with Truffle

Marinated Shiro Negi, Wakame,
Yuzu Soy, Organic Extra Virgin Olive Oil,
Umami Powder

Charcoal Grilled A5 Wagyu

Seasonal Vegetables

or

Hokkaido Scallop Risotto

Uni Sauce

Pre-Dessert

Main Dessert

\$350 per guest

HOUSE OF ARRAS

WINE SELECTION

House of Arras, Brut Elite, NV

\$28 per glass

\$165 per bottle

House of Arras, Brut Elite Rosé, NV

\$168 per bottle

House of Arras, Grand Vintage 2015

\$48 per glass

\$280 per bottle

FESTIVE COCKTAILS

15 DEC – 1 JAN

White Sleigh

Rémy Martin VSOP, Apple Cinnamon Cordial,
Banana-infused Sherry

\$25

Naughty Rudolf

Hennessy VSOP, Housemade Orange Liqueur,
Red Wine Reduction, Citrus Syrup, Mint

\$25

Snowfall Serenade*

Seedlip Grove 42, Grapefruit & Lemon Juice,
Housemade Cinnamon Syrup, Candy Cane

*Non-alcoholic cocktail.

Prices are subject to 10% service charge and prevailing goods and services tax.