



WAKUDA

Festive Menu

Foie Gras Corn Flan
Savoury Egg Custard

Yuba

Fresh Bean Curd Skin From Kyoto with Sea Urchin
and Mountain Caviar

Ora King Salmon
with Seaweed Vinaigrette

Three Kinds of Sushi
Chef's Selection

Toro Caviar
Maki

Koji Cod
with Truffle Egg Yolk Sauce

Japanese Pear
with Spiced Pear Confiture, Yuzu Jelly, and Ginger
Granita

Mont Blanc
with Cassis Compote and Chestnut Rum Ice Cream

\$268++ Per Person