

WAKUDA

MOTHER'S DAY MENU

Sunday, 10th of May 2025

Flan

Savoury Egg Custard with Snow Crab

Yuba

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

Abalone Salad

with Green Asparagus & Orange

Sushi

Chef's Selection

Tempura

Assorted Vegetable & Seafood

CHOICE OF MAIN COURSE

Charcoal Grilled A5 Ohmi Wagyu

with Seasonal Vegetables

Or

Carabinero Prawn

with Japanese Risotto, Tarragon, Parsley

Pre - Dessert

Strawberry Yuzu Sorbet

Dessert

*Mango Citrus Tart with Chrysanthemum
& Geisha Tea Jelly*

250 Per Person

Price stated is subject to 10% Service Charge and
prevailing G.S.T