

# Christmas Menus

3 course shared  
65

Sashimi & Sushi selection

Scallops  
laksa sauce - ikura

Truffle dim sum

Turkey breast roulade  
carrot - plum wine

Korean bbq short ribs

Miso eggplant  
spiced orange - Jerusalem artichoke

Sweet potato  
parsnip - chestnuts - spinach - goat cheese

Chef's dessert

4 course shared  
95

Sashimi & nigiri selection

King Krab uramaki  
kimchi - avocado

Scallops  
laksa sauce - ikura

Truffle dim sum

Miso eggplant  
spiced orange - Jerusalem artichoke

Korean bbq short ribs

Venison filet  
glazed plums & wine sauce

Korean style bavette

Lobster tail  
fennel - citrus - bisque

Sweet potato  
parsnip - chestnuts - spinach - goat cheese

Chef's dessert

# Glossary

- Kimchi - Traditional Korean dish, fermented cabbage  
Kombu - Japanese dried seaweed  
Kampyo - Japanese calabash  
Kyuri - Japanese cucumber  
Takuan - Pickled raddish  
Tamago - Japanese omelet  
Nuoc Cham - Vietnamese dressing with fish sauce, sjallots, chili and citrus  
Yuzu - Japanese citrus  
Kalbi - sweet Korean marinade

## Allergies



Vegetarian



Vegan



Peanuts



Lactose



Shell



Crustaceans



Gluten



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