




NOSE -TO -TAIL COMMUNAL MENU

\$196++ for 2 pax

鯛
TAI


Tai Carpaccio

Cured seabream carpaccio, dressed with Tamanegi Sauce,
Ikura and lemon myrtle oil




Tai Nitsuke

Braised seabream head and collar bone in a delicate sweet-savoury broth,
with golden elm oyster mushroom and okra



Tai Agemono

Crisp seabream belly, finished with kaffir lime, maple paste
and housemade ponzu



Tai Ochazuke

Seabream tail with steamed Japanese rice in hojicha broth,
complemented by wasabi, toasted with sesame seeds, Japanese Parsley,
seaweed and puffed rice

All prices are still subjected to 10% service charge & prevailing government taxes.