

SALAD

Teppanyaki Salad with Ginger Vinaigrette

Seasonal Leaves | Citrus

STARTER - to choose -

Beef Tataki

Citrus Soy | Ginger

OR

Carabinero Prawn

Ginger Essence | Citrus Oil

MAIN COURSE - to choose -

Angus Beef Tenderloin

Natural Jus | Seasonal Vegetables | Teppanyaki Rice

OR

Sea Bass & Black Tiger Prawn

Ginger Essence | Citrus Oil | Seasonal Vegetables | Teppanyaki Rice

OR

Lamb Loin

Rosemary | Citrus Jus | Seasonal Vegetables | Teppanyaki Rice

OR

Grilled Aubergine / Tofu

Miso Glaze | Seasonal Vegetables | Teppanyaki Rice

DESSERT

Chocolate Tiramisu with Vanilla Ice Cream

85€

EXTRAS

Wagyu Miyazaki Entrecôte A5

Teppanyaki Vegetables | Garlic Chips | Microgreens

75€

In case of Main Course
instead of Set Menu: 50€

OR

Canadian Lobster Tail (Meat only)

Teppanyaki Vegetables | Butter, Garlic, Soy Sauce and Teriyaki |
Microgreens

70€

In case of Main Course
instead of Set Menu: 45€

CHEF'S RECOMMENDATION

For further details, please ask your Teppanyaki Chef or your server.