

OSUSUME (4 COURSE) 69.00 / PERSON
(2 ENTREES, 1 MAIN & 1 DESSERT) (NO DESSERT OPTION 65.00)



Please mention any dietary requirements when you order.
(v) = vegetarian (GF) = gluten free or option available (DF) = dairy free or option available

ENTRÉE 1

FRESH SASHIMI (COLD) (GF) (DF)
FRESH SALMON, TUNA, WHITE FISH SASHIMI, TOBICO CAVIAR,
HERBED SALAD, YUZU MASCARPONE

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ENTRÉE 2

CAVIAR PASTA
ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

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MAIN

BARRAMUNDI (GF) (DF)
STEAMED BARRAMUNDI (SALTWATER), SQUID, MUSSEL, KALE & QUINOA SALAD,
PESTO, RICE WINE VINAIGRETTE
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

BEEF SIRLOIN (GF) (DF)
GRILLED BEEF SIRLOIN STEAK, MASH POTATO, GREENS, MIXED MUSHROOMS &
CREAMY RICE WINE REDUCTION

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DESSERT

BERRY SORBET (GF) (DF)
POPCORN, CRUSHED MIXED NUTS & BISCUIT

Notes

- If you need to change menu selection, please talk to our manager (additional cost may apply)
- 3 course or 5 course menu options available with conditions, please talk to our manager (price will be different)
- The first course (entrée 1) will be serve within 30mins from your booking time
- Not applicable with Entertainment card or other promotions for Functions (a group of 9 people or more)

PRICES INCLUSIVE G.S.T (NO SEPARATE BILLS)
BYO (ALCOHOLS ONLY) \$3.50 PER PERSON
(CAKE \$ 5.00 / CAKE + \$1.00 PER PERSON)
EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED (MINIMUM \$30.00)
DISHERS MAY VARY ACCORDING TO THE AVAILABLE PRODUCE
PRICES AND SEASONAL AVAILABILITY ARE SUBJECT TO CHANGE