



## Menu

### Sparkling Wine/ Champagne

#### Tomato Soup

This soup is based on the umami properties of onions extracting deep flavours of two ingredients, and soy sauce boosting the flavour profile while adding a cheesy after taste to the soup. The amount of Soy Sauce used is no more than a splash, and this caramelizes the chopped onions balancing out the tannins of the tomato.

*Terlano Sauvignon Winkl 2015 Alto Adige Italy*

#### Olive Oil Kake Tai Cha

The 2.0 version of Nihonbashi's Olive Oil and Soy Sashimi, Tai Chazuke is traditionally a bowl of rice topped with Tai Sashimi Slices and hot Tea (Cha) or broth made from the bones of the Tai poured on the sashimi. This Nuevo Tai Chazuke replaces the Tea with piping hot olive oil. Break the yolk and glaze the fish to find a new combination.

*Framingham Sauvignon Blanc 2014 Marlborough New Zealand*

#### Foie Gras With Rice Teriyaki

An ingredient that Dharshan wanted to redefine within the walls of a Japanese kitchen, the Foie Gras is charcoal grilled and cooked like Yakitori on skewers. To add a crunchy texture and flavour, a teriyaki out of rice is made and this becomes the taste factor of this amazing ingredient.

*Sake BORN First Snow Nigori Nama-Genshu (Junmai Daiginjo)*

#### Garlic Chilli Fresh Water Prawn

A Ministry of Crab original which is a blend of the distinct flavours of Italian olive oil, garlic, Sri Lankan chilli flakes, Japanese soy sauce.

*Framingham Pinot Noir 2013 Marlborough New Zealand*

#### Pepper Crab

This dish, made using hand crushed pepper corns (the king of spice in Sri Lanka), whole pepper corns, and a pepper stock, fuses two ingredients endemic to Sri Lanka.

*Domaine Faiveley Gevrey Chambertin les Marchais 2012 Burgundy France*

#### Crab Curry

A traditional Sri Lankan curry made using drumstick leaves and Sri Lanka's freshest lagoon crabs.

*Domaine Naturaliste Rebus Cabernet Sauvignon 2013 Margaret River Australia*

### Dessert

Lemon Grass Crème Brulée

Coffee Tea or Decaffeinated Coffee

**THB 5,000 ++**

Prices are in Thai Baht, subject to service charge and applicable government tax  
Some items stated on the menu may change on the day of the event based on product availability