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# Waku Ghin



**\$250/ person**

## **Monaka with Marinated Amaebi and Raw Cream**

甘海老のマリネと生クリームの最中

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## **Confit of Tasmanian Petuna Ocean Trout with Kombu Salsa**

タスマニア産ペチュナ・オーシャントラウトのコンフィ、  
昆布のサルサ

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## **Pasta of the Day**

日替わりパスタ

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## **Slow Cook Lobster with Scallop, Tagine Spice and Couscous**

低温調理したロブスターとホタテ、タジンスパイスとクスクスを添えて

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(Please Choose One)

(好きなお料理をおひとつお選びください)

## **Grilled Australian Rangers Valley Beef Tenderloin with Mustard and Water cress Salad**

レンジャーバレー産牛フィレ肉のグリルとクレソンのサラダ

or

又は

## **Seasonal Fish**

季節の魚料理

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(Please Choose One)

(好きなお料理をおひとつお選びください)

## **Tuna Set on Rice**

鮪の漬け丼

or

又は

## **Marinated Snapper with Japanese Style Porridge**

鯛のお茶漬け

or

又は

## **Somen with Myoga and Junsai**

茗荷と潤菜の冷たい素麺

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## **Dessert of The Day**

本日のデザート



ORGANIC



VEGETARIAN



VEGAN



PLANT BASED  
PROTEIN



CERTIFIED SUSTAINABLE  
MARIGOLD



LOCALLY SOURCED



REGIONALLY SOURCED



CAGE-FREE

Prices are subject to 10% service charge and prevailing Goods and Services Tax  
Kindly notify our team of any allergies or dietary restrictions.