



## Savor Menu

**WELCOME DRINK:** YAMA MAMA

*SOTO SAKE, PINEAPPLE, BADIA SOUR ORANGE, HOT PEPPER, SHIO KOJI*

**GRAND TOAST:** *Moet Champaign*

**BOTTOMLESS:** *White and red wine pairing with the meals*

### FIRST COURSE

#### LOBSTER WONTON COCONUT SOUP

*Handmade lobster shrimp wonton, lemongrass, galangal, Thai chili, chili oil, lime, Micro cilantro,  
Enoki Mushroom*

### SECOND COURSE

#### PEKING DUCK PANCAKE

*Roasted Peking duck, cucumbers, scallions, and hoisin sauce*

### MAIN COURSE

*CHOICE OF*

#### HONG KONG STYLE CHILEAN SEABASS

*Steamed Chilean seabass, fresh ginger, butter garlic spinach, scallions, leaks, umami soy broth  
and shiitake mushrooms (jasmine or brown rice)*

#### JUMBO SEA SCALLOP DRUNKEN PASTA

*Jumbo scallops, red onions, scallions, bell peppers, bamboo shoots, basil, garlic, and pasta  
noodles*

### OMAKASE SUSHI

*7 premium pieces of sea special nigiri (chef's choice)*

### DESSERT

*Japanese Macha Tiramisu*

*\$150 per GUEST NOT INCLUDING TAXES AND 20 % GRATUITY*

*RESERVATIONS: 561-278-5050*