



TATSU

WAGYU & LOBSTER COURSE

Venue:

Tatsu
Chijmes

Date:

Monday, 2 April 2018 –
Sunday, 29 April 2018

Time:

Dinner: 6pm – 10.30pm

Price:

\$148++/pax

Chef:

TBA

SALAD

**

LOBSTER

**

WAGYU STEAK

**

ASSORTED MUSHROOM

**

SEAFOOD FRIED RICE

**

LOBSTER HEAD MISO SOUP

**

DESSERT

**



Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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