



NAMI

JAPANグルメディナーメニュー JAPAN Gourmet Dinner Menu

旬菜

毛蟹 土佐酢掛け 酢橘
白アスパラ豆腐 雲丹 順菜 美味出汁ジュレ
冷製煮物 真蛸 冬瓜 南瓜 マイクロトマト オクラ

Appetizer

Hairy crab with Tosazu
White Asparagus Tofu topped with Sea Urchin
Cold Boiled Octopus, Winter Melon, Pumpkin, Micro Tomato and Okra

Venue:

NAMI Restaurant
Shangri-La Hotel

Date:

Monday, 2 July 2018 –
Sunday, 29 July 2018

Time:

Dinner: 6pm – 10.30pm

Price:

\$200++/ pax

Chef:

Shigeo Akiba

御椀

帆立貝土瓶蒸し (海老、鶏肉、シメジ、みつ葉、酢橘)

Soup

Scallop Dobinmushi (served in teapot)
Shrimp, Chicken, Shimeji, Mitsuba, Sudachi

刺身

ボタン海老、帆立、中トロ、平目

Sashimi

Botan Shrimp, Scallop, Chutoro, Flounder

魚料理

鮎抹茶揚げ (ヤングコーン、茗荷、オクラ)

Fish

Ayu Matcha Tempura (Okra, Young Corn, Japanese Ginger)

肉料理

宮崎牛ステーキと焼き丸茄子、生姜ソース

Meat dish

Miyazaki Beef Steak and Fried Eggplant with Ginger Sauce

食事

玉蜀黍ご飯、赤出汁、香の物

Rice

Hokkaido Corn Rice, Red Miso Soup, Pickles

デザート

季節のフルーツとマンゴームース

Dessert

Mango Mousse and Seasonal Fruits

** Service charge at 10% and government taxes applies.

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