



おせち料理 Osechi Set Menu

1 to 4 January 2019

APPETISER 善菜

紅白造里 あしらひ一式 紅白牛肉叩き寿司
Snapper, Tuna, Gold Leaf, Tenderloin, Gari (*Pickled Ginger*)

STEAMED 温物

フォアグラ宝茶碗蒸し トリュフ、帆立、海老、青味
Shrimp, Scallop, Chicken, Snapper, Shell Crab,
Shitake Mushroom, Truffle

MAIN COURSE 祝善

黒豆、栗金団3、紅白膾、いくら、田作り、海老旨煮、
牛肉八幡巻き、子持ち昆布、鯨昆布巻き、紅白小袖蒲鉾各、
伊達巻、突羽根、揚げ稲穂、花酢蓮根、松笠慈姑、鈴慈姑、菊蕪、
ハマチ西京味噌焼、梅人参と梅大根各、ねじり人参とねじり大根各、
竹の子土佐煮、網笠柚子、数の子

Simmered Black Bean and Chestnuts, Festive Radish and
Carrot, Salmon Roe, Deep-fried Baby Moray, Simmered
Burdock, Beef Roll, Herring Kelp Roll, Herring Egg on Kelp,
Plum Carrot and Radish, Grilled Spanish Mackerel with
Saikyo Miso, Festive Steamed Fish Paste, Sweet Egg Omelet,
Deep-fried Ear of Rice, Simmered Lotus, Water Chestnuts
Turnip with Chrysanthemum, Twist Carrot and Radish,
Tukubane

RICE 初句慈

祝鯛赤飯釜炊き(米、餅米、小豆、ローカル鯛)大根漬け
Rice Cake, White Rice, Ogura Bean, Local Red Snapper
"Narazuke" Pickled (*White Wine*)

HOT DISH 雑煮

鶏肉、日の出人参大根、巻き白菜、焼餅、
鶴小芋、亀椎茸、小松菜、松葉柚子
Chicken, Carrot, Radish, White Shitake Mushroom,
Roasted Rice Cake, Three Leaves, Citron

DESSERT 祝菓子

苺アイス、ココナッツミルクソース掛け、タピオカ、グラ
Strawberry Ice Cream Tapioca
Coconut Milk Gulamelaka

RM300 nett per person

Prices are inclusive of 10% service charge and 6% government tax.

ZIPANGU


SUPER D I N I N G

BY
NADAMAN

For more information on our festive celebration,
connect with us at

www.shangri-la-specials.com



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