

ZIPANGU
SUPER·DINING
BY
NADAMAN

Japanese Head Chef
NAO TAKESHITA

Signature Set Menu



1st course

Smoked Scallop and Eel with Asparagus
and Marinated Tomato

Egg Yolk Mayonnaise Sauce

Fresh Sea Urchin Pudding with Consommé Jelly
Topped with Caviar

2nd course

Salmon Roe "CHAWANMUSHI"
with Bisque Sauce of Sweet Shrimp

3rd course

Assorted Sashimi

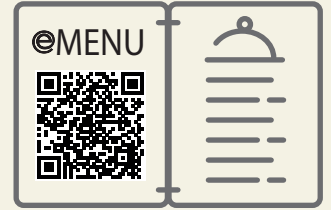
4th course

Grilled Salmon "Saikyo Miso" Flavor
Garlic Fried Rice or Seafood Fried Rice
with Miso soup

5th course

"Matcha" Ice Cream and Rice Flour Dumpling
with Coconut Milk

RM160 nett per person



SHARING IS CARING

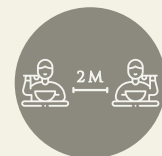
To ensure the safety of all our guests, on arrival your body temperature will be checked and a travel declaration and contact tracing form will need to be completed.



CHECKING IN
ON YOU



COVER UP



KEEPING A
SAFE DISTANCE



SAFETY IN
NUMBERS