

Christmas Menu

2025



Set Menu
€ 44.50 p/p

Appetizer

Miso Soup or Green Salad

(crustaceans, gluten, soybean)

Soybean Paste base Soup with Seaweeds, Seafood Stick, Spring Onion and Tofu

Lolo Rossa Lettuce and Carrots served with Apple-Ginger dressing

Prawn Tempura Seaweed Salad

(crustaceans, soybean)

Deep fried Prawn Tempura with avocado and seaweed served with wakame dressing & sesame seeds

Main Course

Hibachi Sirloin Steak

(gluten, soybean, sesame oil)

Grilled Steak in Garlic Butter with Soya Sauce flamed with brandy

serve with garlic flakes and spring onions

Hibachi Chicken

(gluten, soybean, sesame oil)

Succulent Grilled Chicken breast fillet in Teriyaki sauce sprinkled with sesame seeds

serve with garlic flakes and spring onions

Hibachi Salmon

(fish)

Grilled Organic Salmon in lemon butter sauce

Served with Fried Rice, Mixed Vegetables, and Sauté Potato.

+10% Service Charge for a group of 4 people and above

