

Tatsuya Japanese Restaurant
WGS Celebratory Menu 2009

"Best of Spring"

27 April to 3 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Appetiser	:	Soramame Shio Yude Hotaru Ika Su Miso Tainoko Umani	Japanese broad bean Baby squid in miso paste Snapper roe
Special Delicacies	:	Kajiki Tataki	Seared marlin fish with chef's special sauce
Sashimi	:	Otoro Tai Usuzukuri Kanpachi Maguro Hotate Ama Ebi	Tuna belly Thinly sliced sea bream Amberjack Red tuna Scallop Sweet Shrimp
Simmered Dish	:	Haru No Nimono	Simmered seasonal vegetables with prawn
Grilled Dish	:	Yamame Shioyaki	Cherry salmon fish
Deep-Fried Dish	:	Kogoni, Taranome Tempura	Spring vegetables tempura
Sushi	:	Otoro Aburi Hotate Foie gras Ama Ebi Mentai Shiro Ebi Anago	Seared tuna belly Hotate topped with foie gras Sweet shrimp topped with spicy cod roe White baby prawn Sea eel
Soup	:	Iwanori Osuimono	Clear soup with seaweed wasabi
Dessert	:	Japanese Musk Melon	

S\$228

*All prices are subject to 10% service charge and 7% GST
Citibank cardmembers receive a complimentary pot (250ml) of special house sake, "The Oriental Beauty"
for every two persons dining-in.*

Held In:

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