



A WGS Special Edition Menu

Chef Takagi x Chef Akiba

4-hands Dinner Menu at NAMI

Venue:

NAMI Restaurant & Bar
22 Orange Grove Road, Tower Wing

Date:

Friday, 27 April 2018

Time:

7:00pm – 10:00pm

Price:

\$350/ pax

Chef:

Akiba Shigeo
Takagi Kazuo



Appetizer

Eel Chimaki Sushi
Soft Roe Tofu with Seaweed Sauce, Wasabi, Leek
Baby Squid with Gochujang Cream Sauce, Steamed Broad Bean
Salmon Marinated with Miso Paste
Salmon Roe Cream Cheese
Semi-Dried Tomato with Edamame
7 Creations of Bamboo Skewer:
Steamed Abalone with Abalone Liver Sauce & Shiso Flower
Asparagus with Snapper Roe & Jelly
Lily Bulb with Foie Gras
Marinated Cucumber with Koji
Egg Yolk Marinated with Miso
Simmered Salmon with Yolk Soy Sauce
Steamed Chinese Yam with Black Beans

Soup

Steamed ROUGIE Homard Bleu with STURIA Caviar
Steamed Broad Bean
Bamboo Shoot Cooked with Dashi
Japanese Pepper Leaf

Sashimi

Plum-Flavored Spring Shellfish with Grated Radish
Ark Shell, Cockle, Scallops, Sakhalin Surf Clam
Tuna, Snapper with Smoked Soy Sauce

Simmered

Red Snapper & Manilla Clam with Spring Vegetables & Bamboo Shoots

Grilled

Japanese Wagyu Tender Loin Grilled with Japanese Pepper
Foie Gras with Japanese Pepper Leaf Miso
French Wild Asparagus, Small Turnip & Green Peas

Last Course

Yukigura Soba with Wasabi, Leek & Seaweed
King Crab & Mountain Vegetable Tempura
OR
Shimanto Eel on Tea-Infused Rice & Wasabi, Leek & Seaweed

Dessert

Sake-Flavored Ice Cream topped with Raspberry Jam & Berries
Raspberry Meringue

**

Prices are subject to 10% service charge and 7% GST

Our team members will be on hand to assist with any dietary requirement.

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