



YAMAMORI

# CHRISTMAS SET MENU

## STARTERS

### Scorched Salmon Norimaki

*For pieces of black rice norimaki filled with crab and cucumber, topped with scorched salmon, strawberry and teriyaki sauce*

### Kimchee Steamed Mussels

*Fresh steamed mussels cooked with sake, dashi and kimchee sauce. Garnished with chopped coriander*

### Lemongrass Tebasaki

*Crispy French trimmed chicken wings marinated in lemongrass, galangal and chilly*

### Edamame 'Ravioli' with Galangal Soup

*Steamed edamame dumplings served in a creamy coconut milk and galangal soup*

## MAINS

### Baked Cod with Coriander Crust

*Baked fillet of cod topped with a crust of coriander and cashewnuts, served with stir fried vegetables, sweet potato and tapioca chips and lemon miso sauce.*

### Grilled Beef Short Ribs

*Twice cooked short ribs of beef served with stir fried vegetables, shiitake sauce and steamed black rice*

### Chicken Lemongrass Curry

*Breast of chicken and seasonal vegetables served in a creamy lemongrass and coconut milk curry. Served with steamed black rice*

### Smoked Paprika Tofu

*Roasted smokey tofu served with grilled vegetables, steamed black rice and a coffee infused teriyaki sauce.*

## DESSERT INCLUDED

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