



EXPERIENCE

TEPPANYAKI NIGHTS

Immerse yourself in an unforgettable experience beneath the stars, where tranquility meets exceptional cuisine and unmatched hospitality. Relish the art of Teppanyaki with our talented chefs, savoring the finest cuts of meat and freshest seafood. Indulge in a secluded paradise with premium beverages while savoring impeccably grilled cuts of meat and the freshest seafood for an exquisite dining affair.

COMMUNAL

TEPPANYAKI NIGHTS

AVAILABLE ON MONDAY | WEDNESDAY | FRIDAY

Sushi, Salad, Soup and Dessert **USD 100++** per guest

Assorted Sushi, Sashimi and Nigiri Platter

Condiments and Sauces

Miyako Wafu Salad

Mixed Greens, Shredded Carrot, Boiled Egg, Soy Ginger Dressing, Black Sesame

Miso Shiru

Light Soybean Soup with Tofu, Wakame, Spring Onions, Shimeji

Choice of Seafood

A-Grade Yellow Fin Tuna 180gm	25
Barramundi 180gm	20
Canadian Scallop 6pcs	25
King Prawn 200gm	25
Sri Lankan Scampi	30
Salmon Fillet 180gm	35
Lobster Tail 300gm	40
Lobster whole 800-900gm	110

Choice of Meat

Cornfed Chicken Breast 180gm	20
NZ Rack of Lamb 250gm	40
MB-6 Australian Wagyu 180gm	50
Kobe Sirloin 200gm	160

Choice of Vegetables

Green Asparagus	15
Edamame	
Shimeji	
Mixed Vegetables	

Choice of Noodles and Rice

Udon Noodles	15
Garlic Fried Rice	

Chef's Special Dessert (Choose any ONE)

Coconut Crème Brûlée
Volcano Ice Cream Crêpes, Berry Compote
Textures of Chocolate

Should you have any allergies or dietary restrictions, please advise your server.
All prices are excluding applicable taxes and service charge.



PRIVATE

TEPPANYAKI NIGHTS

AVAILABLE ON SATURDAY | SUNDAY | TUESDAY | THURSDAY

SIGNATURE MENU 250++ per guest

Mixed Greens

Shredded Carrot, Apple Ginger Dressing, Toasted Sesame

Miso Shiru

Light Soybean Soup with Tofu, Wakame, Spring Onions, Shimeji

Seafood

Atlantic Salmon - Fillet

King Prawn

Yellow Fin Tuna

Meat

Cornfed Chicken Breast

Black Angus Tenderloin

Choice of the Day

Gourmet Teppanyaki Vegetables

Garlic Fried Rice

Chef's Special Dessert

Coconut Panna Cotta, Rum Gelée, Yuzu

Flambeed Fruits on Teppan

Matcha Ice Cream

Should you have any allergies or dietary restrictions, please advise your server.
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PRIVATE TEPPANYAKI NIGHTS

AVAILABLE ON SATURDAY | SUNDAY | TUESDAY | THURSDAY

SIGNATURE MENU 300++ per guest

Mixed Greens

Shredded Carrot, Apple Ginger Dressing, Toasted Sesame

Miso Shiru

Light Soybean Soup with Tofu, Wakame, Spring Onions, Shimeji

Seafood

Fresh Catch of the Day - Fillet

Canadian Scallop

Tiger Prawns

Lobster Tail

Meat

Cornfed Chicken

NZ Rack of Lamb

Black Angus Tenderloin

Choice of the day

Gourmet Vegetable Variation

Garlic Fried Rice

Udon Noodles

Chef's Special Dessert

Coconut Crème Brûlée

Flambeed Fruits on Teppan

Matcha Ice Cream



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PRIVATE TEPPANYAKI NIGHTS

AVAILABLE ON SATURDAY | SUNDAY | TUESDAY | THURSDAY

SIGNATURE MENU 350++ per guest

Miyako Wafu Salad

Mixed Greens Salad, Shredded Carrot, Boiled Egg, Tomatoes,
Soy Ginger Dressing, Black Sesame

Assorted Sushi, Sashimi and Nigiri

Condiments and Sauces

Miso Shiru

Light Soybean Soup with Tofu, Wakame, Spring Onions, Shimeji

Seafood

A-Grade Yellow Fin Tuna
Canadian Scallop
King Prawn
Lobster Tail

Meat

Cornfed Chicken
NZ Rack of Lamb
MB-6 Australian Wagyu

Choice of the Day

Gourmet Vegetable Variation
Green Asparagus, Edamame, Shimeji, Mixed Vegetables
Udon Noodles
Garlic Fried Rice

Chef's Special Dessert

Coconut Crème Brûlée
Volcano Ice Cream Crepes, Berry
Compote Textures of Chocolate

Should you have any allergies or dietary restrictions, please advise your server.
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