
A live culinary journey celebrating Japanese cooking techniques, premium seafood, superior cuts of beef and refined Asian flavours; prepared before you on the Teppanyaki grill, through aromatic and visual rituals.

Shared Table–Fixed Seating–Approx. 90 minutes

ZENSAI–WELCOME

Edamame

Lightly seasoned with sea salt & yuzu zest

Contains: 8, 12

SUSHI SELECTION–CHEF’S OMAKASE

Chef’s selection of maki, nigiri & sashimi

Contains: 1, 2, 4, 5, 8, 11, 12, 13

SOUP–ASIAN INFUSION

Clear lobster & dashi broth

Infused with lemongrass & kaffir lime

Contains: 2, 5, 6, 8, 10, 12

TEPPANYAKI SIGNATURE I–UMAMI SELECTION

Scallops

With salicornia & sweetcorn purée, finished with brown butter essence & yuzu zest

Contains: 2, 6, 8, 12

TEPPANYAKI SIGNATURE II–CHEF’S SHOWCASE

King prawns

Flash-grilled on the teppan, finished with sea salt flakes & yuzu olive oil

Contains: 2, 6, 8

PALATE CLEANSER

Yuzu sorbet

A refreshing Japanese citrus interlude

PRICING

Asian fusion Teppanyaki experience: **80 PP**

Important information

Experience begins at the reserved time – Menu applies to the entire table; guests may share courses or be served individually – Premium upgrades are recommended to be pre-booked – Allergies and dietary requirements must be communicated in advance – An extra charge of 35 euro per person applies for the choice of Chilean sea bass or Wagyu beef tenderloin A5 as a main course, instead of the grilled rib eye steak – Prices are in euro and include VAT & Taxes

Please refer to the last page for Allergens & Notices

MAIN COURSES

Please choose one:

Teppanyaki beef selection

Grilled rib eye steak

Japanese yakiniku sauce

Contains: 6, 8

OR

Chilean sea bass [+35 PP]

Chilli butter soy glaze

Contains: 5, 6, 8

OR

Wagyu beef tenderloin A5 [+35 PP]

Finished with sea salt flakes and a subtle touch of sichuan pepper

Contains: 6, 8

TEPPANYAKI RICE PERFORMANCE

Teppanyaki egg fried rice

Prepared live with seasonal vegetables

Contains: 4, 6, 8, 12

DESSERT–ASIAN FUSION FINALE













Thai mango sticky rice

Creamy sweet, sticky rice served with sweet mango & coconut sauce

Contains: 12, 16, 17

Allergens & Notices

Please note that all known allergens are used within our kitchens, bars and restaurants, therefore we cannot guarantee an allergen-free environment.

-  **1** Gluten / Γλουτένη
-  **2** Crustacean / Οστρακοειδή
-  **3** Molluscs / Μαλάκια
-  **4** Egg / Αυγό
-  **5** Fish / Ψάρι
-  **6** Milk / Γάλα
-  **7** Peanuts / Φυστίκι
-  **8** Soy / Σόγια
-  **9** Tree Nuts / Ξηροί Καρποί
-  **10** Celery / Σέλινο
-  **11** Mustard / Μουστάρδα
-  **12** Sesame / Σουσάμι
-  **13** Sulphur Dioxide & Sulphites / Διοξείδιο του Θείου & Θεώδη Άλατα
-  **14** Lupin / Λούπινο
-  **15** Hot / Καυτερό
-  **16** Vegetarian / Χορτοφαγικό
-  **17** Vegan / Ολική Χορτοφαγία
-  **18** Local Dish / Τοπική Κουζίνα
- AI** Included in / Μέσα στο All Inclusive