

**ZIPANGU**  
SUPER • DINING  
BY  
NADAMAN

 SHANGRI-LA CIRCLE

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## *Kaiseki* *Ryori* Dinner Menu

Experience an exquisite 7-course  
Kaiseki Ryori menu by Chef Takizawa,  
perfectly complemented by exclusive sake  
and shochu selections, thoughtfully curated  
in collaboration with Makoto House Malaysia.



18 January - 31 March

RM450 nett for food menu only.

RM550 nett for food with sake pairing menu.

## 「日本酒」ペアリングディナー

### 先付

漬けマグロ湯霜とアボカド  
貝割 ミニトマト ザクロ 小蕪 山葵ソース

### 前菜

3種寿司  
トロタク巻 め鯖炙り寿司 サーモン腹身とイクラ  
燻製醤油

### 吸物

甘鯛餅粉揚げ 雲仕立て  
焼餅 青味 針柚子 白髪葱

### 煮物

炙り真鯛の和風アクアパッツァ  
帆立貝 浅利 トマト オリーブ ピメント 大葉

### 焼物

A5和牛香味焼 賀茂なす田楽  
温玉 浅月

### 食事

ずわい蟹と木の子の釜炊きご飯  
香物 赤出し

### デザート

冬苺とみかん リコッタチーズ  
トリュフ蜂蜜

## KAISEKI RYORI DINNER MENU

### *Okunomatsu Adatara Ginjo*

#### AMUSE

Lightly boiled soy-marinated tuna and avocado  
Daikon radish sprouts, mini tomato,  
pomegranate and turnip, wasabi dressing  
[F] [E] [SO]

### *Ginrei Gassan Setchu Jyukusei Junmai Ginjo*

#### SUSHI

Prime tuna and pickled daikon radish roll  
Seared pickled mackerel sushi  
Salmon belly and salmon roe sushi  
Served with smoked soy sauce  
[F] [SO]

#### SOUP

Deep-fried tilefish, grilled rice cake  
in soup with grated white radish  
[F] [SO]

### *Ichiko Silhouette Mugi Shochu*

#### SIMMERED DISH

Japanese style acqua pazza  
Seared sea bream, scallop, asari-clam  
and vegetables  
[F] [A]

### *Wakabotan Junmai Ginjo Yamada-Nishiki*

#### GRILLED DISH

Grilled A5 wagyu beef with kohmi sauce  
Kamo-eggplant with miso, soft-boiled egg  
[E] [A] [SO] [B]

### *Ichiko Kogane no Imo*

#### MEAL

Rice with snow crab meat and  
kinoko-mushrooms cooked in a claypot  
Served with seasonal pickles and red miso soup [S]

### *Kiku Masamune 3 Years Aged Umeshu*

#### DESSERT

Winter strawberry and mandarin orange  
with ricotta cheese, truffle honey [D]