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## Blossom into *Spring*

Indulge in the refreshing taste of spring with  
Chef Takizawa's exquisite 6-course set menu,  
showcasing seasonal specialties like succulent  
Wagyu beef wrapped in fig, delightful claypot rice  
with Kyoto bamboo shoot and crispy beancurd  
skin, and more.



1 March - 30 April 2024

【春の味覚コース】  
プロモーション  
SPRING COURSE PROMOTION

**APPETIZER 前菜**

和牛無花果包 胡麻あん 胡瓜 花穂  
汲み湯葉 生雲丹 べっ甲あん 山葵  
Fig Rolled with Wagyu Beef, Sesame Cream  
Tofu Skin topped with Sea Urchin

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**HOT DISH 吸物**

甘鯛桜蒸し  
餅米 卸し生姜 銀あん  
Steamed Tilefish and Sticky Rice

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**SASHIMI 造り**

桜鯛浅月巻 鮪 青利烏賊  
あしらい 土佐醤油  
Seasonal Sea Bream with Green Onion,  
Tuna and Squid

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**DEEP-FRIED DISH 揚げ物**

煮穴子フリッター 舞茸  
煮卸し 柚子胡椒 刻み葱  
Simmered Conger Eel Fritter, Maitake Mushrooms  
with Grated Japanese White Radish

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**RICE DISH 食事**

京竹の子と油揚げの炊き込みご飯  
赤出し 香物  
Rice with Kyoto Bamboo Shoot and Fried Tofu  
Cooked in a Claypot  
served with Red Miso Soup and Pickles

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**DESSERT デザート**

苺のムース  
苺 生クリーム  
Strawberry Mousse with Strawberry  
and Whipped Cream

RM390 nett per person ㊦1430

㊦ SHANGRI-LA CIRCLE  
POINTS REDEMPTION

Prices include 10% service charge and 6% government tax (SST).