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TASTE OF  
*Shangri-La*

## JAPANESE HIGHLIGHT

### NON VEGITERIAN

INR 2500 All Inclusive

#### Amuse Bouche

Croquet with miso paste & Paneer with wasabi sauce

#### Starter: SUSHI / (SASHIMI)

Dragon maki grilled eel roll and sliced tuna with traditional condiments

#### Second starter: TEMPURA

Crispy fried prawn and vegetable with traditional dipping sauce, matcha salt and lemon wedge

#### Main: TEPPANYAKI

Sauteed salmon and vegetable garnish with butter soy sauce  
Served with Yakimeshi fried rice as a staples

### VEGITERIAN

INR 2500 All Inclusive

#### Amuse Bouche

Croquet with miso paste & Paneer with wasabi sauce

#### Starter: SUSHI

Tempura veg maki roll and spicy avocado maki roll with traditional condiments

#### Second starter: TEMPURA

Crispy fried vegetables with traditional dipping sauce, matcha salt and lemon wedge

#### Main: TEPPANYAKI

Sauteed vegan meat and vegetable garnish with spicy miso sauce  
Served with Yakimeshi fried rice as a staples

#### DESSERT


Matcha ice cream parfait with Japanese red bean jam and cut fruits




#### Paired with

The Source Reserve, Chenin Blanc



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