

MASAMI

3-COURSE AT HOME MENU



STARTER

TEMARI SUSHI

Chef's choice | Japanese temari sushi balls

CHICKEN GYOZA

Japanese chicken gyoza | dim sum sesame dressing

THAI BEEF CEVICHE

Thai style beef ceviche | seasoning | spicy lime dressing



MAIN COURSE

KOREAN BBQ CHICKEN

450 Gr poussin sous-vide | baby broccoli | spicy honey kimchi sauce

ROCK GAMBAS

Chinese style wok gambas | seasonal mushroom | Japanese spicy yuzu dressing

SIDE

MASAMI FRIED RICE

Eggs fried rice with seasonal vegetables



DESSERT

MESSY MASAMI

Merengue | pandan cake | macarons | vanilla yuzu custard sauce

Wine pairing tip: Pinot Grigio