

to start

herring

cucumber

cauliflower

duck bacon

chutoro

daikon

additional course

beignet

amur caviar(9g) | bonito cream

+32

red seabream

tennen madai, kobujime | kumquat | marigold

chicken

french poulet | scallion croissant

saltwater prawn

kami no ebi | xo sauce | rice blanket

or

tilefish - signature

crispy-scaled amadai | conpoy | snow crab

with shark fin +60

without shark fin +32

dry-aged duck

maqaw pepper | prune gastrique

or

hanwoo striploin

kyoto manganji peppers | black garlic

+42

premium fish maw

slow-braised 花胶 | onigiri | roasted fish bone soup

mandarin

mikan | oolong | almond & vanilla ice cream

beh teh saw

sesame | shallots

\$258++



willow

starter

red seabream

tennen madai, kobujime | kumquat | marigold

additional courses

beignet

amur caviar(9g) | bonito cream
+32

firefly squid

hotaru ika | homemade sambal
+25

choices of main

saltwater prawn

kami no ebi | xo sauce | rice blanket

seasonal japanese fish

koshihikari rice | roasted fish bone soup

dry-aged duck

maqaw pepper | prune gastrique

tilefish - signature

crispy-scaled amadai | conpoy | snow crab
+32

hanwoo striploin

kyoto manganji peppers | black garlic
+42

dessert

mandarin

mikan | oolong | almond & vanilla ice cream

beh teh saw

sesame | shallots

Choice of 1 main \$98++

Choice of 2 mains \$138++



willow