



willow lunch menu

Sample 2026

starter

japanese whelk

scallop | horseradish | sea grapes

additional course

beignet

amur caviar(9g) | bonito cream
+32

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

a5 miyazaki wagyu

kyoto manganji peppers | black garlic
+42

dessert

liang teh

honey | yoghurt | peach gum

beh teh saw

sesame | shallots

choice of 1 main \$98++

choice of 2 mains \$138++





willow dinner menu

Sample 2026

to start

herring

cucumber

cauliflower

duck bacon

chutoro

daikon

japanese whelk

scallop | horseradish | sea grapes

chicken

french poulet | scallion croissant

additional course

beignet +32

amur caviar(9g) | bonito cream

saltwater prawn

kami no ebi | xo sauce | rice blanket

or

tilefish - signature +32

crispy-scaled amadai | conpoy | snow crab
with shark fin +28

dry-aged duck

maqaw pepper | prune gastrique

or

a5 miyazaki wagyu +42

kyoto manganji peppers | black garlic

premium fish maw

slow-braised 花胶 | onigiri | roasted fish bone soup

liang teh

honey | yoghurt | peach gum

beh teh saw

sesame | shallots

\$258++

