



## willow lunch menu

may 2026

### 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 dinner menu

may 2026

### to start

#### **herring**

cucumber

#### **cauliflower**

duck bacon

#### **chutoro**

daikon

### red seabream

kelp-cured tennen madai | kumquat | marigold

### 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*

#### **hanwoo striploin** +42

kyoto manganji peppers | black garlic

### 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++

