willow lunch menu sample 2026

starter

japanese whelk — curiosity
scallop | horseradish | verbena

additional course

beignet — pleasure
amur caviar(9g) | bonito cream
+32

choices of main

threadfin — craving
sauerkraut | cuttlefish | rattan pepper

seasonal japanese fish — home
koshihikari rice | roasted fish bone soup

lumina lamb belly — satisfaction
szechuan spices | summer squash

tilefish - signature — luxury
crispy-scaled amadai | conpoy | snow crab
+32

a5 satsuma wagyu — elevation
kyoto manganji peppers | black garlic
+42

dessert

liang teh — care
honey | winter melon | peach gum

'after eights' — joy
milo nama chocolate | spearmint

choice of 1 main $98++
choice of 2 mains $138++

willow dinner menu sample 2026

to start

tomato — appetite
umeboshi

carabinero — indulgence
uni

chutoro — discovery
orange peel

japanese whelk — curiosity
scallop | horseradish | verbena

chicken — nostalgia
french poulet | scallion croissant

additional course
beignet +32 — pleasure
amur caviar(9g) | bonito cream

threadfin — craving
sauerkraut | cuttlefish | rattan pepper

or

tilefish - signature +32 — luxury
crispy-scaled amadai | conpoy | snow crab

lumina lamb belly — satisfaction
szechuan spices | summer squash

or

a5 satsuma wagyu +42 — elevation
kyoto manganji peppers | black garlic

premium fish maw — home
slow-braised 花胶 | onigiri | roasted fish bone soup

liang teh — care
honey | winter melon | peach gum

'after eights' — joy
milo nama chocolate | spearmint

$258++