

zuma brunch menu

food only 3900 per person
champagne 5300 per person

starters

miso soup with spring onions
steamed edamame with sea salt (v)
thinly sliced seabass with yuzu, truffle oil and salmon roe
steamed spinach with sesame sauce (v)
fried soft shell crab with wasabi mayonnaise
tomato with roasted eggplant and ginger dressing (v)
white shrimp tempura with chili mayonnaise and lime
sweet potato with teriyaki glaze and sesame (v)
grilled chicken wings with sea salt and lime
pork gyoza with spicy dipping
sweet corn with shiso butter (v)

sashimi and nigiri

ama ebi
salmon
hamachi
chu toro tuna
akami tuna

maki

chirashi
salmon and avocado
california
ginger, cucumber, avocado (v)

select one main course per person

spicy beef tenderloin with sesame, red chili and sweet soy
pork ribs with sweet ginger soy and crushed cashew nuts
barley miso marinated chicken oven roasted on cedar wood
grilled hamachi kama with lemon and ponzu sauce
teriyaki salmon filet with pickled cucumber
takana fried rice with chili and garlic (v)
chilean sea bass with green chili ginger dressing additional 520
roasted lobster, garlic, shiso and ponzu butter additional 580
wagyu sirloin, a4 grade, with yuzu kosho mayo additional 980

dessert

deluxe dessert platter

(v) vegetarian

all dishes are designed to be shared

any beverage not listed above will be added to your bill

all prices are in thai bhat and subject to a 10% service charge and 7% gov taxes

for information on any allergen and dietary requirements please ask your waiter for assistance

The logo for ZUMA, featuring the word "ZUMA" in a bold, blue, sans-serif font.