

## **festive tasting menu**

chef's selection of a la carte and seasonal dishes  
only available as a choice for the whole table, minimum of 2 guests

7500 per person

**spicy crab soup with seasonal mushrooms**

**grilled scallops, umeboshi butter and mentaiko**

**thinly sliced sea bass with yuzu, truffle oil and salmon roe**

**Japanese wagyu tataki, truffle ponzu**

**crab salad, sesame dressing and tobiko**

**tiger prawn, seabass and pumpkin tempura**

**chef's premium sushi and sashimi selection**

**chilean sea bass with green chili ginger dressing**

**Japanese wagyu a4 grade with signature sauces**

**grilled maitake mushroom with sea salt and lime (v)**

**deluxe dessert platter**

vegetarian (v)

all dishes are designed to be shared  
prices are in thai baht, subject to a 10% service charge and 7% government tax  
for information on allergen and dietary requirements please ask your server for assistance

**ZUMA**