

# “Warm your heart” Sake Night

\$75 Banquet Menu

with matching warm Sake



Hakushika Junmai 300ml for 4

Poached ocean trout  
with grapefruit, radicchio, sweet pepper soy & wasabi mascarpone

Japanese Udon with Tempura

Slow-cooked pork belly  
with cucumber salsa & Japanese mustard miso

Tengumai ‘Yamahai Jikomi’ 300ml for 4

Sake lees marinated chicken  
with herb salad & sesame chilli sauce

Slow-cooked lamb shoulder  
with red wine, miso,  
crispy leeks & Mexican turnip

Mixed vegetables sukiyaki  
with slow-cooked egg

Dessert

Minimum 4 pax



# LILOTANG

## BUSINESS LUNCH

\$65 per person

Kingfish sashimi with shallot ginger soy

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Tuna crispy sushi with sea urchin egg sauce,  
crispy nori

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Slow-cooked pork belly with cucumber salsa &  
Japanese mustard miso

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Poached ocean trout with wassabi mascarpone,  
almond & radicchio salad

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Green tea soba noodle

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Chicken thigh marinated in sake Lees  
with herb salad & sesame dressing

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Chargrilled scotch fillet with herb miso,  
spicy dried plum & Japanese spices

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Puru-puru ume and coconut milk custard  
with shiso umeshu

Minumum 2 people

# BENTO BOX

Braised beef oyster blade with roasted carrot [GF]	18
Japanese croquette with creamy mushroom sauce	18
Chicken katsu with Japanese curry	18
Agedashi tofu with seaweed	18

Add miso soup for \$3

## \*Winter Special\*

Udon noodle with kakiage tempura (deep-fried vegetable and seafood) and pickles	16.5
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# A-LA-CARTE

## SMALL

### DESIGNED TO SHARE

Kingfish sashimi with shallot ginger & moro miso [GF OP]	18
Poached Ocean trout with grapefruit, radicchio, sweet pepper soy & wasabi mascarpone	18
Slow-cooked pork belly with cucumber salsa & Japanese mustard miso [3pcs]	15
Japanese style stir-fried greens with shaved bonito flakes [GF]	14

## MAIN

### DESIGNED TO SHARE

Grilled Alfonsino saikyo yaki with yuzu rice malt & yuzu kosho apple [3pcs] [GF]	36.5
Vegetable sukiyaki with slow-cooked egg [GF OP]	29
Sake lees marinated chicken with herb salad & sesame chilli sauce	31.5
Chargrilled scotch fillet herb miso with spicy dried plum & Japanese spices [GF OP]	38
Steam rice	3
Miso soup [GF]	6

## SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans w/ Japanese 7 Spices Salt [GF]	5
Sake Steamed Oyster w/ Beef Tataki, Lime Ponzu [4pcs] [GF OP]	18
Tuna Sashimi w/ Avocado, Crispy Potato nest, Wasabi, Soy [GF OP]	17
Lilotang Seasonal Assorted Sashimi Plate	38
Chef's Special Sushi Plate [Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi] [6pcs] [GF OP]	24
Poached Ocean Trout w/ Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Baby Octopus Salad w/ Fennel, Grapes, Yuzu Honey Dressing [GF OP]	18
Robata Skewers [Chicken Yakitori & Pork Belly w/ Yuzu Japanese Pepper Miso] [4pcs] [GF OP]	16.5

## MAINS TO SHARE

Sake Lees Marinated Grilled Chicken w/ Herb Salad, Sesame Chilli Sauce	31.5
Chargrilled Scotch Fillet w/ Herb Miso, Spicy Dried Plum, Japanese 7 Spices [GF OP]	38
12-Hours Slow-cooked Pork Belly w/ Cucumber Salsa, Daikon, Japanese Mustard Miso [5pcs] [N]	35
Houji Tea Duck Breast Sukiyaki w/ Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Grilled Alfonsino Fish Saikyo Yaki w/ Yuzu Rice Malt, Spicy Pickled Apple [GF]	34
Assorted Vegetable Sukiyaki w/ 65°C Onsen Egg [GF OP]	29

## SIDES TO SHARE

Grilled Cauliflower w/ Shitake Mushrooms, Walnut, Anchovy Garlic Dressing [GF OP] [N]	14
Japanese Style Stir-fried Greens w/ Shaved Bonito Flakes [GF]	14

## SET MENU



## Lilotang's Tasting Menu

### Sashimi Plate

Kombu Umami Cured Snapper  
Black Tiger Prawn, Chilli Tosazu

Yuzu Soy Marinated Scallop  
Wasabi Octopus Relish

Daily Special Sashimi  
Parsley Karashi Su Miso

Chargrilled Lobster & Egg Tofu  
Dashi Broth, Chive Oil, Blood Orange Powder

### Sushi Plate

Tuna Crunchy Sushi  
Sea Urchin Egg Sauce, Crispy Nori

Kingfish Nigiri Sushi  
Sakura, Dried Plum, Grated Daikon

Braised Sea Eel Sushi  
Sweet Soy Sauce, Shitake Mushroom Reduction, Sansho Pepper

Seaweed Oyster Tempura  
Oyster Ice Cream, Seaweed Salad, Grape Ponzu

Poached Ocean Trout  
Wasabi Mascarpone, Almond, Radicchio Salad

Grilled Cauliflower  
Shitake Mushroom, Walnut, Anchovy Garlic Dressing

Chargrilled Scotch Fillet  
Herb Miso, Spicy Dried plum, Japanese 7 Spices

Wasabi Ice Cream  
Seaweed Jelly, Apple Sheep Yogurt, Yuzu Gel, Wasabi Stem

Seafood Tasting Menu [Minimum 2 People]

95pp