

zuma baikingu brunch menu

food only 3500 per person
champagne 4900 per person

cold dishes

fried soft shell crab with wasabi mayonnaise
wagyu gyoza with truffle sauce
thinly sliced sea bass with yuzu, truffle oil and salmon roe
steamed spinach with sesame sauce (v)
avocado salad with tenkasu and spicy lemon dressing

sashimi and nigiri

ama ebi
salmon
hamachi
chu toro tuna
akami tuna

maki

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

hot dishes

steamed edamame with sea salt (v)
white shrimp tempura with chili mayonnaise and lime
grilled chicken wings with sake, sea salt and lime
grilled japanese sweet potato with teriyaki sauce and sesame (v)
miso soup with spring onions

select one main course per person

spicy beef tenderloin with sesame, red chili and sweet soy
glazed spicy pork rib with hoisin sauce
barley miso marinated baby chicken oven roasted on cedar wood
teriyaki salmon fillet with pickled cucumber
grilled hamachi kama with lemon and sea salt

japanese wagyu sirloin a4 grade 80g, served with zuma sauces additional 1000

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