

zuma new year's eve dinner menu

chef's premium selection of a la carte and signature dishes
a choice for the whole table

spicy crab soup with clams, coriander and lemon zest

grilled scallops with umeboshi butter and mentaiko

sliced yellowtail, green chili relish, ponzu and pickled garlic

japanese wagyu tataki with truffle ponzu

fried soft shell crab with wasabi mayonnaise

chef's premium selection of sushi and sashimi

miso marinated black cod wrapped in hoba leaf

japanese wagyu sirloin a4 grade, with truffle sauce and chili ponzu

robata grilled asparagus with wafu sauce (v)

deluxe dessert platter

7500++ per person

(v) vegetarian

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