



CHRISTMAS DAY LUNCH

25th December 2025

6 Course Meal | \$280*pp

Includes a glass of Veuve Champagne

(V) Vegetarian

Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).



1ST COURSE | SANTENMORI

Oyster Uni Shooter

Nori Rice Cracker

With Yellowtail Tartare, Wasabi Salsa & Oscietra Gold Caviar

Steamed Baby Abalone

With Crispy Kombu Served with Abalone Liver Sauce

2ND COURSE

Nobu Shrimp Caesar Salad

with Wasabi Dressing

3RD COURSE

Japanese Toro Nigiri *with Caviar*

Tuna Akami Nigiri *with Truffle Salsa*

Aburi Tasmanian Salmon Hako Sushi

Market Whitefish Nigiri *with Lime Zest & Sea Salt*

NZ Scampi Nigiri *with a Scampi caviar*

4TH COURSE

Black Cod Miso

5TH COURSE

Wagyu Mayura 9+ *with Wasabi Salsa*

Roasted Wombok Cabbage and Yuzu Teriyaki

6TH COURSE

Blackberry and Apricot Pavlova