

# Morita - Dinner

---

## Amuse bouche

---

A bite sized appetiser

## Hors d'oeuvre

---

Today's Meat Hors d'oeuvre

Fresh market seafood

## Soup

---

Chawanmushi

## Main

---

Homard Lobster sauté in Sauce Americaine

Slow Cooked Wagyu Beef

\$80.0

New Zealand Crayfish in Sauce Americaine

Venison sauté in Japo Wasabi Sauce or

Lamb in Foie gras Truffle Sauce

\$100.0

New Zealand crayfish in Sauce Americaine

Roasted Duck in Manuka Honey Red Wine Sauce

\$120.0

Fresh Paua in Paua Sauce

Wagyu Steak in Wasabi Soy Sauce

\$150.0

## Sushi

---

O-ebi, Wagyu tataki and Market fish

## Dessert

---

Chef's Special of the Day

\*Prices and availability subject to change without notice  
Up to date as of 13/04/2012

This menu is brought to you by **menus**

