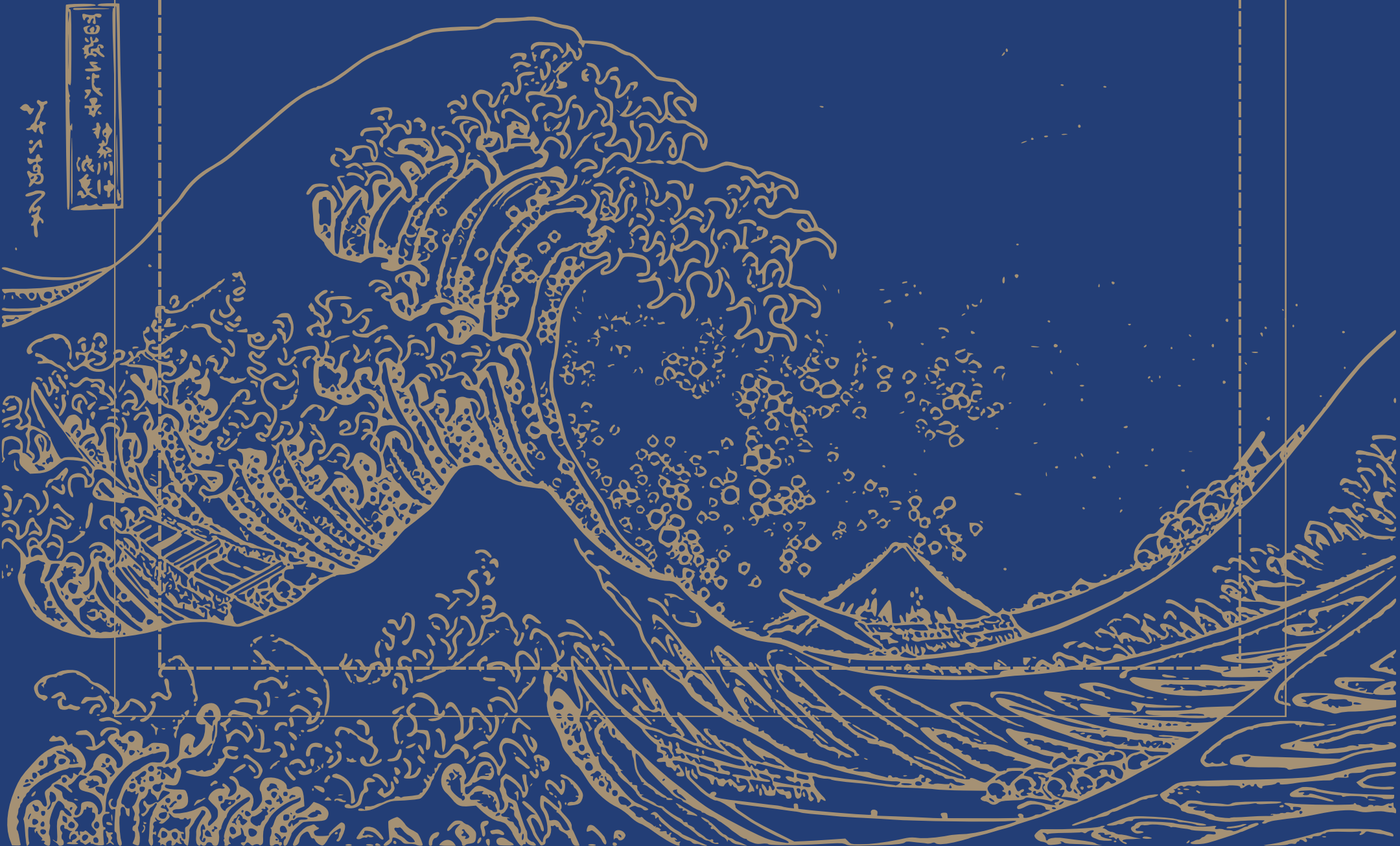


LYOJJE
DINING
& BAR

Menu



●●● SMALL PLATES ●●●

Get 1 glass of red / white wine at RM18.0
when you order 2 SMALL PLATES

- ✓ MUSHROOM CROQUETTES** RM20.0
housemade mushroom paste | mustard
- ✓ SPANISH OMELLETE** RM20.0
washed potato | truffle kombu aioli
- CHORIZO STEW** RM22.0
red wine | chickpea
- ✓ CAULIFLOWER** RM20.0
tongarashi | onion pickle | lime aioli
- CHICKEN CUTLET** RM23.0
truffle oil | onsen egg | scallion
- ✓ SAUTEED SUMMER VEGGIE** RM20.0
seasonal veggie | almond flakes
- PORK BELLY** RM28.0
furikake | honey | lime
- EBI GYOZA** RM28.0
prawn | sriracha cream
- KAKI KOROKKE** RM30.0
oyster | Japanese tartar sauce
- TAKO WASABI & TSUBUGAI** RM26.0
white corn | shallot | onion sauce
- ANGUS SIRLOIN (150G) ⓔ** RM85.0
black garlic puree | yakiniku sauce

✓ **TRUFFLE FRIES** RM15.0
truffle oil | parmesan cheese

✓ **CHILI FRIES** RM15.0
house blended chili | parmesan cheese | scallion

GARLIC PRAWN RM30.0
house blended chili | white wine

BROKEN EGG RM26.0
shredded potatoes | chorizo | mustard

HOUSE SALAD RM25.0
prawn | cranberry | gingerflower dressing



BIG PLATES



MAZMEN RM36.0
prawn | XO souce | ramen noodles

EYT MENTAICO PASTA RM36.0
tempura prawn | cod roe | hot sauce | spaghettini

HAKATA SOFT BUNS (2pcs) RM30.0
glazed pork belly | crunchy cabbage | pickle

TEMPURA DON RM42.0
prawn | cherry blossom shrimp | onion | carrot | soft-cooked egg

GYU DON RM42.0
steamed rice | tamanegi | spring onion | soft-cooked egg

BEEF RAGOUT PASTA RM35.0
wagyu beef | iberico pork | parmesan cheese | spaghettini

PAN SEARED SALMON RM36.0
lemon cream sauce | chives all | pineapple chutney

SEAFOOD AGLIO OLIO RM35.0
prawn | squid | clam | chili padi | spaghettini



SIGNATURE



| | |
|--|--------|
| SAKURA KAKIAGE tempura onion beetroot sakura shrimp teriyaki sauce | RM26.0 |
| E TOMOROKOSHI V grilled white corn shoyu butter | RM26.0 |
| E KOHITSUJI YAKI (250G) grilled lamb rack sweet potato puree harissa dip | RM80.0 |
| UNI KOROKE sea archin croquette lime aioli | RM30.0 |
| E IBERICO PLUMA (200G) grilled spanish acorn-fed pork lao gan ma dip | RM65.0 |
| DRUNKEN CLAMS sake shichimi salt | RM30.0 |
| CHICKEN KARAAGE honey tongarashi lime | RM28.0 |
| HYGGE LAKSA prawn chicken fishcake curry laksa broth | RM30.0 |
| IBERICO PORK DON housemade yakiniku sauce onsen egg tobiko roe | RM33.0 |
| FLAMED SALMON akita sushi rice ikura roe tosaka seaweed | RM46.0 |

E Available from 6PM onwards

V Vegetarian (Contain garlic, onion, egg).

Please let our server know if you have any food allergies.

All prices are subject to a 10% service charge.



SWEET



BANANA BUTTERSCOTCH CAKE

walnuts | ice cream | crumble

RM20.0

WHITE COFFEE TIRAMISU

rum alcohol | coffee crumb

RM22.0

PURIN

japanese custard pudding | soft caramel

RM26.0

PROFITEROLES

- MATCHA ICE CREAM
- VANILLA ICE CREAM

RM25.0

RM22.0

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CHEF TASTING MENU

TAKO WASABI & TSUBUGAI

white corn | shallot | onion sauce

TOMOROKOSHI

grilled white corn | shoyu butter

UNI KOROKE

sea urchin croquette | lime aioli

EBI GYOZA

prawn | sriracha cream

IBERICO PLUMA (200G)

grilled spanish acorn-fed pork | lao gan ma dip

OR

KOHITSUJI YAKI (250G)

grilled lamb rack | sweet potato puree | harissa dip
(*supplement RM50.0)

SUSHI

salmon | ikura roe | tosaka seaweed

DESSERT

matcha ice cream

RM138+/pax minimum 2pax

Please let our server know if you have any food allergies.

All prices are subject to a 10% service charge.

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神奈川
依良
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