

TANOSHII
CHRISTMAS SPECIAL

–24th 25th Dec–

*Tanoshii only serves **TWO** special courses
on 24th and 25th December*

Minimum order of one bottle of wine/sake per table

Reservation fee: \$200

—Tanoshii Paynow: UEN 201813693N—

No bringing of own alcohols during Christmas period

** If there is any menu you would like to replace due to food restrictions
kindly inform our staff **in advance****

** If you would like to add other menu, please inform our staff **in advance****

** These may cause change in price, please contact with our staff for more details**

TANOSHII COURSE

158+

Abalone Porridge

Hokkaido Truffle Ikura Onsen Tamago

Steam Abalone

A5 Wagyu Yakiniku

Escargot

Grilled Burikama

Truffle Pasta or Beef Soup

Dessert

—Korean Traditional mochi + sweet rice beverage (Sikhye)—

Add \$40 for seasonal sashimi

Minimum order: 2

Tanoshii uses **LIVE abalones for all abalone dishes**

Inform our staff in advance to add/change the menu

May be subject to change in menu according to availability

TANOSHII SIAWASE COURSE

258+

Live Abalone Porridge

Russian Caviar

—1 oz of caviar is served with baguette—

Hokkaido Truffle Ikura Osen Tamago

Hokkaido Bafun Uni

Hokkaido Ishidai Sashimi

Steamed Abalone with Uni

A5 Wagyu Yakiniku

Uni Chirashi Don or Wagyu Yakiniku Don

Dessert

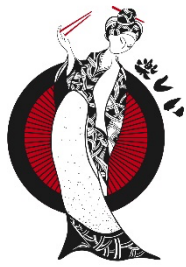
—Korean Traditional mochi + sweet rice beverage (Sikhye)—

Minimum order: 2

Tanoshii uses **LIVE abalones and oysters**

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TANOSHII

RESERVATION

Tel: 6219-3482

Website: www.tanoshii.sg