

懷石の夜 KAISEKI NO YORU

When Flavours Enchant, Fireworks Dazzle, and Hearts Connect
5-COURSE NEW YEAR'S EVE SET MENU

STARTER

Botan Ebi Carpaccio 🍤 🌿 🍷
Japanese spot prawn, caviar, yuzu ponzu

OR

Golden Samurai Oyster 🍤 🌿
with **Tosazu Gelée**
Tosazu dressing

SASHIMI

Ōtoro, hotate, hamachi, salmon, tai, and hirame

MAIN COURSE

Wagyu Trio 🍖 🌿 🍷 🍴
Wagyu sukiyaki bites with onsen egg, saikoro steak with teriyaki, and Wagyu katsu style

OR

Kasago Shioyaki 🍤 🌿
Grilled rock fish with salt and truffle yuzu teriyaki sauce

RICE

Mini Chirashi Don 🍣 🌿
Uni, ikura, grilled toro, and gold dust

DESSERT

Matcha Ice Cream 🍦
with red bean

Vegetarian-Friendly Menu

STARTER 🌿

Sweet white corn, Japanese air-blown tomato, asparagus, eggplant, and lotus root with bright yuzu dressing

SUSHI 🍣 🌿 🍷

Four kinds of vegetarian sushi, each representing health, happiness, prosperity, and peace

MAIN COURSE 🍖 🌿 🍷

Charcoal-Grilled Eggplant
Glazed with teriyaki

Tempura 🍤 🌿

Assorted vegetables fried to a golden crisp

NOODLES 🍜 🌿 🍷

Handmade Sanuki Noodles
with Japanese mushrooms

DESSERT 🍦 🌿

Matcha Ice Cream
with red bean

Add-Ons:

RM150 nett for free-flow premium house pour red wine / white wine / sake
RM60 nett per glass of Moët & Chandon Champagne

🌰 Peanuts 🌳 Tree Nuts 🥥 Coconut 🍤 Shellfish 🍲 Soy 🌾 Wheat 🥛 Dairy 🥚 Eggs 🌱 Sesame 🌿 Vegetarian

RM
nett **2026**

Window-Seat Table for 4
(with 1 glass of bubbly
per person)

RM
nett **1026**

Window-Seat Table for 2
(with 1 glass of bubbly
per person)

RM
nett **900**

Table for 2
(with 1 glass of bubbly
per person)

For bookings or enquiries, contact eat@imperiallexiskl.com or +6010-784 0176 (WhatsApp only) now!

* Terms & conditions apply. All prices are quoted in Malaysia Ringgit (MYR) and are nett, inclusive of prevailing Sales & Service Tax. Images shown are for illustration purposes only.