

Love Glows Brightest  
When Flavour is Your Love Language

# 花 灯

## HANA AKARI

13 & 14 FEB 2026 • 6 PM - 10 PM

ROMANTIC  
6-COURSE  
SET DINNER

With a Complimentary  
Floral Bouquet

ADD-ONS

RM60 nett for 1 glass of Moët & Chandon Impérial Brut /  
French Bloom Le Blanc Alcohol-Free Sparkling Wine

RM150 nett for free-flow premium house pour  
Red / White Wine / Sake

RM1,200 nett  
per couple

Reservations Encouraged

For bookings or enquiries, contact [eat@imperiallexiskl.com](mailto: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. \* Closed on Sundays.

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A property of Kuala Lumpur Metro Group.

Managed by Lexis Hotel Group



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HANA AKARI  
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ROMANTIC  
6-COURSE  
SET DINNER

With a Complimentary  
Floral Bouquet

MENU

APPETIZER

HOKKAIDO OYSTER

Topped with Uni, Caviar & Yuzu Jelly

SASHIMI COURSE

HAMACHI, NIHON MAGURO & BOTAN EBI

HOT DISH

HOKKAIDO SCALLOP

Seared with Melon Salsa & Topped with Sakura Ebi

MAIN

AUSTRALIAN WAGYU TENDERLOIN SUKIYAKI

Served with Onsen Tamago & Topped with Foie Gras

or

SALMON STEAK CAESAR

Served with Mango Salsa, Homemade Caesar Dressing  
& Topped with Uni and Ikura

RICE

MINI IKURA DON & GRILLED CHŪTORO STEAK

Served over Sushi Rice with Homemade Yuzu Teriyaki Sauce

DESSERT

AIR-FLOWN JAPANESE STRAWBERRIES

Served with Silky Vanilla Ice Cream & Soft Mochi

or

VEGETARIAN MENU

APPETIZER

HOKKAIDO TOMATO WITH YUZU JELLY

CARPACCIO STYLE

TOFU & YUBA CARPACCIO

Silken Tofu & Yuba layered in carpaccio style with a light  
Citrus-Soy Dressing

SUSHI COURSE

VEGETARIAN SUSHI QUARTET

Chef's selection of four Seasonal Vegetarian Sushi

MAIN

EGGPLANT DENGAKU

Japanese Eggplant grilled and glazed with Sweet Dengaku Miso

NOODLE

INANIWA UDON WITH TOMATO ESSENCE

Delicate Inaniwa Udon served with a special Tomato Sauce

DESSERT

STRAWBERRY DAIFUKU

Served with Matcha Ice Cream

RM 1,200 nett per couple

ADD-ONS

RM 60 nett for 1 glass of Moët & Chandon Impérial Brut / French Bloom Le Blanc Alcohol-Free Sparkling Wine

RM 150 nett for free-flow premium house pour Red / White Wine / Sake

Shellfish Soy Wheat Dairy Eggs Sesame Vegetarian

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