IMPERIAL LEXIS®

KUALA LUMPUR



5-COURSE SET MENU

AMUSE BOUCHE

Snowflake Tofu with Caviar & Gold Leaf 🏽 🚀 🤚

Silken homemade tofu topped with caviar, edible gold, snowflake cheese, and yuzu dressing

STARTER



Festive sushi roll with fried jumbo prawn, avocado, and cucumber wrapped in seaweed, topped with red ebiko

SASHIMI

Christmas Sashimi Garden 🤎



An elegant selection of toro, hamachi, botan ebi, salmon, maguro, white tuna, tako, and shime saba

MAIN COURSE

Waqyu Tenderloin Rossini 🤚 🤒



Australian wagyu beef topped with foie gras, truffle sauce, and seasonal vegetables

or

Chutoro Katsu with Black Garlic Miso 🗼 🐉 🥵

Deep-fried breaded tuna with aromatic black garlic miso

RICE

Christmas Snow Crab Chirashi Don 🏻 🔮 🐉 🥵





Tiramisu and Vanilla Mochi 🖇 🧤 🤒

Layers of soft mascarpone cream and coffee biscuits, finished with a dusting of snowy coconut powder

Vegetarian-Friendly Menu

AMUSE BOUCHE

Festive Snowflake Tofu 🗼

Lightly glazed silken tofu

STARTER

Aka to Midori no Wa

Hokkaido Tomato & Avocado Harmony

SUSHI

Vegetarian Sushi Medley 💃 🤊

Asparagus, inari, grilled enoki, piman, and kanpyo

SOUP

Golden Pumpkin Miso 🕻 🐉

Rich miso soup infused with golden pumpkin

MAIN COURSE

Miso-Glazed Japanese Eggplant 🧳

Charcoal-grilled eggplant brushed with sweet miso glaze

Inaniwa with Tomato Essence

Delicate Inaniwa udon served in a light, flavourful tomato broth

DESSERT

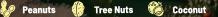
Tiramisu and Vanilla Mochi 💃 🧗 💽

Layers of soft mascarpone cream and coffee biscuits, finished with a dusting of snowy coconut powder

RM 420 nett Per Person

ADD ON:

RM 150 nett for free-flow premium house pour red wine / white wine / sake

















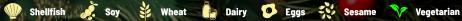












For bookings or enquiries, contact eat@imperiallexiskl.com or +6010-784 0176 (WhatsApp) now!