



Japanese Whiskey Dinner 23rd May 2019

Japanese Roku Gin and Tonic on arrival

Appetiser

Sashimi selection of Atlantic salmon, Yellow fin tuna, SA Kingfish and Smoky Bay oyster served with a sesame soy sauce
(Suntory Toki Blended Whisky)

Teppanyaki

Lobster tail with herb butter
(Hibiki Harmony)

Premium Darling Downs wagyu beef sirloin with fried garlic
(Yamazaki 12 Years Old)

Bok choy with portobello mushroom
(Hakushu Distillers Reserve)

Chicken and garlic fried rice served with miso soup
(Yamazaki Distillers Reserve)

Dessert

Dark chocolate mousse dome with layers of raspberry jelly, coconut cream and milk chocolate custard
(Hakushu 12 Years old)

Coffee or tea

\$150 per
person

THE EXCHANGE


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