

TERASU TOKYO EXPERIENCE

\$160 PP

STARTER

スターター

- Clear soup, abalone, shiitake mushroom & gold leaf df (M)
- Blue swimmer crab chawanmushi, caviar & crispy mushroom gf | df (I)

ENTRÉE

オードブル

- Salmon ceviche, passion fruit & crispy golden sweet potato (A)
- Wagyu beef tartare, quail egg yolk, truffle soy & rice cracker
- Sesame prawn toast, nori & kaffir lime (I)

MAIN

メインコース

- Miso-spiced lamb rack, nashi pear & pickled fennel df
- Grilled market fish, kombu butter & saikyo miso (A)
- Steamed koshihikari rice gf | df | v | vegan
- Japanese potato salad, prosciutto & onsen egg gf

DESSERT

デザート

- Matcha Gâteau
- Matcha crèmeux, chocolate, strawberry sorbet

(A) Australian | (I) imported | (M) mixed
df dairy free | gf gluten free | v vegetarian | vegan
Terms and conditions apply. Subject to availability, cancellation and change.
Available at Terasu 16 to 31 October 2026. Vantage Rewards discounts applicable. Visit ardohotel.au for details. Drink responsibly.
Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.