



AN ENDING IS ONLY THE  
BEGINNING OF SOMETHING NEW

*Say farewell to 2009 & welcome 2010 with  
a sumptuous 7 course Japanese Dinner  
at RIN Restaurant*



*DEC 31th 2009 & JAN 1st 2010  
starting from 18.00 hours*

*7 Course Osechi Ryouri Set Dinner  
S\$ 80++ per person*

*For reservations call number 0770 692505 ext. 1216  
email: [rin@nirwanagardens.com](mailto:rin@nirwanagardens.com)*

*NEW YEAR EVE & NEW YEAR*  
**DINNER**

**APPETIZER**

*Marinated Salmon Roe in Saikyo Miso*  
*Stir Fried Japanese Burdock Root with Sesame Sauce*  
*Simmered Black Soy Bean*  
*Boiled Sweet Prawn*  
*Soaked Japanese Kumquat with Sweet Syrup*  
*Red & White Broiled Fish Paste*  
*Herring Roe*

**SOUP**

*Bonito Stock Base Clear Soup with Rice Cake,*  
*Chicken Ball, Kouhaku, Japanese Trefoil & Japanese Lime*  
*(for New Year )*

*Buckwheat Noodles with Shoyu Base Dip with*  
*Spring Onion, Wasabi & Toasted Seaweed*  
*(for New Year Eve)*

**SASHIMI**

*Chef's Choice*

**GRILLED**

*Grilled Salmon Marinated with Shoyu & Japanese Lime*

**STEAMED**

*Steamed Ebi Imo (Japanese Yam) with Crab Sauce*

**RICE**

*Sea Bream Rice*

**DESSERT**

*Green Tea Ice Cream*

**COFFEE or JAPANESE TEA**