

DININGS  
TLV

DINNER EVENTS  
WINTER 2019



For more information please contact: [diningevents@thenorman.com](mailto:diningevents@thenorman.com)

## 375 MENU

*All the following dishes will be served in multiples to the center of the table, so that all guests will be able to try all dishes.*

### **NIBBLES**

EDAMAME WITH SPICY CITRUS DEEP AND CHILLI SALT  
PADRON PEPPERS WITH SPICY SWEET MISO AND SESAME

### **TARTAR CHIPS**

AKAMI TUNA WITH YAKI MISO  
SALMON WITH SPICY MISO

### **COLD TAPAS**

WHITEFISH YUZU TIRADITO WITH PINK PEPPERCORNS & CHIVES OIL  
SALMON TARTARE WITH WASABI-JALAPENO VINAIGRETTE & CAVIAR  
SOBA NOODLE SALAD WITH SESAME DRESSING

### **HOT TAPAS**

“NASU MISO” WITH DEN MISO AND WHITE SESAME  
WHITE FISH “TOBAN YAKI” WITH ASSORTED MUSHROOMS  
AGED SIRLOIN WITH “BONITO TARE” DRESSING

### **SUSHI ROLLS**

SPICY TUNA WITH SPICY SESAME SAUCE  
CRISPY YELLOWTAIL WITH JALAPENO MAYONNAISE  
SHRIMP TEMPURA WITH SWEET SOY

### **DESSERTS**

UMESHU PANNA COTTA WITH SEASONAL FRUITS  
CHEESE CREAM WITH CRUMBLE, FRUIT SORBET AND SEASONAL FRUITS

*The menu is not final and subject to change according to the seasons and the chef decision*

### **BEVERAGES**

AQUA PANNA / ST. PELLEGRINO  
COFFEE / TEA

\*OPTIONAL SOFT DRINKS PACKAGE : 25 NIS PER GUEST

\*\*OPTIONAL WINE PACKAGES: 75 NIS PER GUEST AND UP

## 425 MENU

*All the following dishes will be served in multiples to the center of the table, so that all guests will be able to try all dishes.*

### **NIBBLES**

EDAMAME WITH SPICY CITRUS DEEP AND CHILLI SALT  
PADRON PEPPERS WITH SPICY SWEET MISO AND SESAME

### **TARTAR CHIPS**

AKAMI TUNA WITH YAKI MISO  
SALMON WITH SPICY MISO  
WHITEFISH WITH YUZU AIOLI

### **COLD TAPAS**

WHITEFISH YUZU TIRADITO WITH PINK PEPPERCORNS & CHIVES OIL  
TUNA TARTARE WITH SESAME SOY & CRISPY RICE PAPER  
SOBA NOODLE SALAD WITH SESAME DRESSING  
BEEF TATAKI WITH JALAPENO PONZU AND CRISPY SOBA TEA

### **HOT TAPAS**

“NASU MISO” WITH DEN MISO AND WHITE SESAME  
WHITE FISH “TOBAN YAKI” WITH ASSORTED MUSHROOMS  
AGED SIRLOIN WITH “BONITO TARE” DRESSING

### **SUSHI ROLLS**

SPICY TUNA WITH SPICY SESAME SAUCE  
WHITEFISH TARTARE WITH AVOCADO, ASPARAGUS AND YUZU AIOLI  
SOFT SHELL CRAB WITH ASSORTED FIELD GREENS AND YUZU-GARLIC DRESSING

### **DESSERTS**

UMESHU PANNA COTTA WITH SEASONAL FRUITS  
CHEESE CREAM WITH CRUMBLE, FRUIT SORBET AND SEASONAL FRUITS

*The menu is not final and subject to change according to the seasons and the chef decision*

### **BEVERAGES**

AQUA PANNA / ST. PELLEGRINO  
COFFEE / TEA

\*OPTIONAL SOFT DRINKS PACKAGE : 25 NIS PER GUEST

\*\*OPTIONAL WINE PACKAGES: 75 NIS PER GUEST AND UP

## 475 MENU

*All the following dishes will be served in multiples to the center of the table, so that all guests will be able to try all dishes.*

### **NIBBLES**

EDAMAME WITH SPICY CITRUS DEEP AND CHILLI SALT  
PADRON PEPPERS WITH SPICY SWEET MISO AND SESAME

### **TARTAR CHIPS**

AKAMI TUNA WITH YAKI MISO  
SALMON WITH SPICY MISO  
LOBSTER WITH JALAPENO AIOLI

### **COLD TAPAS**

WHITEFISH YUZU TIRADITO WITH PINK PEPPERCORNS & CHIVES OIL  
TUNA TARTARE WITH SESAME SOY & CRISPY RICE PAPER  
SOBA NOODLE SALAD WITH SESAME DRESSING  
SEARED BEEF TENDERLOIN WITH JALAPENO PONZU AND CRISPY SOBA TEA

### **HOT TAPAS**

“NASU MISO” WITH DEN MISO AND WHITE SESAME  
WHITE FISH “TOBAN YAKI” WITH ASSORTED MUSHROOMS  
AGED SIRLOIN WITH “BONITO TARE” DRESSING

### **SUSHI**

AKAMI RED TUNA WITH KIZAMI WASABI  
SALMON WITH CARAMELIZED ONION JAM  
YUZU INFUSED SEA BASS WITH YUZU KOSYO

### **SUSHI ROLLS**

SPICY TUNA WITH SPICY SESAME SAUCE  
WHITEFISH TARTARE WITH AVOCADO, ASPARAGUS AND YUZU AIOLI  
SOFT SHELL CRAB WITH ASSORTED FIELD GREENS AND YUZU-GARLIC DRESSING

### **DESSERTS**

UMESHU PANNA COTTA WITH SEASONAL FRUITS  
CHEESE CREAM WITH CRUMBLE, FRUIT SORBET AND SEASONAL FRUITS

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### **BEVERAGES**

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