

Press Release
For Immediate Release

Zeniya Launches New Express Executive Set Lunch And Other Menus With New Prices

Savour the treasures of Kanazawa and Ishikawa



*Left: Takiawase Course - Wagyu Beef and Kabura with Bekkoan (available in both \$188++ and \$388++ menus).
Right: Hashiyasume Course - Fried Managatsuo topped with Yurine Tempura and Uruka (only available in the \$388++ menu)*

Singapore, 22 February 2024 - Zeniya Singapore is the only international outpost of Two Michelin-starred Zeniya Kanazawa. They source up to 80% of their ingredients from Kanazawa and Noto Peninsula which are part of the Ishikawa Prefecture. With its abundant fishing grounds and rich pastures, Ishikawa is renowned for its quality and diversity of its fresh seafood and produce.

When the elevator doors open on the 24th floor of Shangri-La Singapore, a quiet calm greets guests; a nondescript entrance welcomes diners into a different world. Zeniya Singapore's philosophy is an extension of its original hallmarks: respect for produce and devotion to ancient tradition, intertwined with innovative culinary expressions.

Zeniya has fast become the doorway to Kanazawa standard Kaiseki in Singapore. Savour and support the treasures of Kanazawa and Ishikawa with their new range of menus.

Their Express Executive Set Lunch at \$88++ (typically comes 5-6 courses) can be enjoyed in the dining room while their \$188++ menu (typically comes with 9-10 courses) can be enjoyed at the counter, dining room and private dining rooms.

For dinner, their \$188++ menu (typically comes 9-10 courses) can be enjoyed in the dining room while their \$388++ menu (typically comes with 11-13 courses) can be enjoyed at the counter, dining room and private dining rooms.

Guests can also enjoy a sake pairing at \$98++ (flight of 4) together with their meal.

EXPRESS EXECUTIVE LUNCH SET



Left: Sakizuke salad course, Wanmorikae crab chawanmushi and Tsukuri sashimi course from Zeniya's new \$88++ executive express lunch set. Right: Maguro Don.



Zeniya is thrilled to announce the launch of its \$88++ Express Executive Set Lunch, tailored to offer an unparalleled culinary experience in a time-efficient manner. Designed with the busy professional in mind, this exclusive lunch is a testament to their commitment to providing exceptional gastronomic experiences while accommodating the demands of today's fast-paced lifestyle. Perfect for a business lunch or those simply seeking a culinary escape during their busy day.

SAMPLE EXPRESS EXECUTIVE LUNCH SET

SAKIZUKE

Salad

WANMORIKAE

Crab Chawanmushi, Ginger

TSUKURI

Today's Sashimi

YAKIMONO

Choice of

Cod,
Salmon
or Chicken

GOHAN

Choice of

Oyakodon (Chicken and egg on rice)
Tendon (Tempura on rice)
or Maguro don (Tuna on rice) with Soup and Pickles

DESSERT

Handmade Ice Cream

NEW SEASONAL MENUS



Left: Gohan Course – Kani Gohan (\$388++ menu only). Middle: Wanmori Course – Kani Shinjo with Noto115. Right: Sakizuke Course – Mibuan, Kani, Daikon and Ninjin.

This season, Zeniya has crafted a series of captivating new menus that showcase the finest seasonal ingredients from Kanazawa and Ishikawa, expertly prepared and presented. Their \$188++ menu (9-10 courses) is available for both lunch and dinner while their \$388++ (11-13 courses) menu is available for dinner. All ingredients for each guest's meal are procured fresh from Japan on a seasonal basis and menus might differ from week to week.

Each dish is a symphony of flavours, textures, and aesthetics, reflecting delicate yet harmonious flavours while embracing contemporary techniques and influences. These menus enhance accessibility without compromising on the quality and integrity of our offerings. With a range of menu selections to suit every palate and occasion.

As kaiseki is evolved from the traditional tea ceremony, the welcome ritual at Zeniya Singapore reflects the same spirit. Once seated, guests are offered a cold towel to reinvigorate paired with Shiso Kosen, a welcome beverage made with finely chopped shiso leaf, salt and lukewarm water,—the 'easiest' drinking state to quench their thirst, refresh them from their journey, as well as to open the palate. A small pour of 'kanpai sake' is poured for each guest, who is encouraged



to toast to their dining partner, for good luck, and to signal the beginning of a special meal they will soon partake in.

SAMPLE 388++ MENU

SAKIZUKE

Mibuan, Kani, Daikon, Ninjin

WANMORI

Kani Shinjo, Yuzu

TSUKURI

Aori Ika
Buri Someroshi
Sushi

HASHIYASUME

Seasonal Soba

SUSUMEZAKANA

Fried Managatsuo, Yurine Tempura, Uruka

YAKIMONO

Nodoguro

TAKIAWASE

Kabu, Wagyu Beef, Bekkoan, Shoga

GOHAN

Kani

FRUIT

Seasonal Fruits

KASHI

Dried Persimmon

Zeniya Singapore will also feature an extensive selection of sake, notably a curated range from Kanazawa and Ishikawa, known for its historic breweries, as well as wines, with a variety of options by the glass. Wine enthusiasts are also invited to request for Zeniya's private cellar collection, which houses Les Amis Group's handpicked repository of ultra-premium labels, with a rotating list that features hard-to-find vintages, to complete the culinary journey.



Left: Zeniya Counter. Right Zeniya Private Dining Room

In a fast-paced, unrelenting world, Zeniya Singapore offers much more than a meal. It is a nourishing experience where the devoted team of chefs is able to share with each guest the decades they have given to perfecting their craft and preserving ancient tradition. Every dish is meticulously crafted, and every step of service is carefully considered. At the end of each meal, every guest is gently farewelled with the hope that they will return once again to rediscover the flavours and changing seasons of Kanazawa.

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About Zeniya Singapore

Opened in August 2023, **Zeniya Singapore** is the only international outpost of two Michelin-starred and Relais & Châteaux awarded Zeniya Kanazawa. Perched on the 24th floor of Shangri-La Singapore, in the city's famed Orchard belt, Zeniya Singapore will offer its signature Contemporary Kaiseki experience with an innovative twist. Zeniya Singapore is led by Head Chef Shuji Yoshitaki and Sous Chef Akinori Nakano. It is a partnership between Les Amis Group, Shangri-La Group, and Zeniya Kanazawa, led by second-generation owner Chef Shinichiro Takagi.

Address: Shangri-La Singapore, Level 24, 22 Orange Grove Road Singapore, 258350

Telephone: (+65) 6213 4571

Opening Hours: Tue - Sun
12:00 pm - 3:00 pm (Last seating at 1:30 pm)
6:30 pm - 11:00 pm (Last seating 8:00 pm)

Reservations: <https://www.zeniya.com.sg>
(Reservations open 60 days in advance)

Seating Capacity: 43 seats
Counter – 9 Seats
Dining Room – 18 Seats
Private Dining Room (Small) – 6 Seats
Private Dining Room (Big) - 10 Seats

Website: www.zeniya.com.sg

Instagram: [@zeniya.sg](https://www.instagram.com/zeniya.sg)

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