



LILY BEACH RESORT & SPA  
AT HUVAHENDHOO, MALDIVES

# TEPPANYAKI

## LUNCH MENU

The word teppanyaki is derived from “Teppan”, which means iron plate, and “yaki” which means grilled or pan-fried. The originator of teppanyaki-style steakhouse is the Japanese restaurant Misono. It was the first one to introduce western influence in the cooking concept on the teppan table in 1945.

The Teppanyaki Chef prepares the dishes in front of you on the iron table and interacts with you to make your experience special.

### Hotate Cabbage Salad

Scallop / Cabbage / Sesame Mayo

### Prawn Miso Soup

Prawn / Soybean Soup with Tofu / Spring Onion / Seaweed


### Gyuniku Rib Eye

Rib Eye / Garlic Fried Rice

### Yuzu Macha

Yuzu Cream Tartlet / Green Tea Ice-cream

USD  
**88++**

 All of the above dishes contain gluten

Add on to  
your main course  
or to share



**Lobster**  
(market price)  
**USD 26/100g**



**Wagyu Beef Striploin**  
(approx. 150g)  
**USD 55**

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.  
All prices are in US Dollars & subject to 10% service charge plus 16% GST.