

STARTERS TO SHARE

SNACKS

EDAMAME, soy, chili, ginger — 49 *vegan*

sesame stir fried **PIMIENTOS** — 59

vegetables **TEMPURA**, ponzu, yuzu aioli — 99 *vegan*

RAW

lax sashimi **CRYSTAL BREAD**, avokado, ginger, trout roe — 99/**PCS**

tuna **JEAN GEORGES**, yuzu, jalapeño, soy — 120

beef **TARTAR**, ginger, wasabi, onion x 3 — 130

DUMPLINGS AND ROLLS

lobster, **UDON NOODLES**, lobster sauce, kimchi — 145

shellfish filled **SPRINGROLLS**, cauliflower, curry, ginger — 100

crispy shrimp, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 110

RICE PAPER ROLLS, crispy shiitake, avocado, pickled mango — 100

CHICKEN DUMPLINGS, peanut sauce, pickled onion, thai basil — 100

WARM AND COLD

HOISIN DUCK, caramelized onion, pickled cucumber, truffle mayonnaise — 100

crispy pork, **PALM SUGAR**, peanuts, mango, cilantro crème, papaya — 110

DEEP FRIED SHRIMP, emulsion with red chili, cashew nuts — 110

taco **SURF AND TURF**, pork, korean bbq, cucumber, sriracha/shrimp, gari mayonnaise, mango —

125

crispy chicken **SWEET 'N' SOUR**, papaya, aioli, sweet and sour sauce — 110

fillet of beef **TATAKI**, ponzu, jalapeño aioli, daikon — 145

chickpea **FRITTERS**, cashew curry, sesame cucumber, watercress — 100

wagyu **TOAST**, brioche, wasabi, pickled silverskin onion — 155/**PCS**

green asparagus "**GENERAL TSO`S**" deep fried tofu, puffed rice, chili — 110

DIRTY RICE, fried rice, pickled mango, chili, cilantro — 45

SALAD, UMAMI DRESSING — 55

FOUR SMALL DISHES

a selection of frenchis starters (minimum of 2 persons) — 175 / **PERSON**

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH
DIRTY RICE, SALAD WITH UMAMI DRESSING
AND TEMPURA FRIED VEGETABLES

PEKING PORTABELLO

peanut hoisin, scallions, cilantro,
199 *vegan*

SALMON MISO

creamy lobster stock, red curry, ginger
220

LIME CHICKEN

avocado, chili, deep fried rice
199

FILLET OF BEEF

tamarind, truffle emulsion, cucumber
299

SHARING MENU

for a minimum of two persons

— 495 / PERSON

EDAMAME

TUNA JEAN GEORGES

yuzu, jalapeño, soy

HOISIN DUCK

caramelized onion, pickled cucumber,
truffle mayonnaise

SPRINGROLLS

shellfish, cauliflower, curry, ginger

DEEP FRIED SHRIMP

emulsion with red chili, cashew nuts

BEEF TARTAR

ginger, wasabi, onion x 3

CRISPY PORK PALM SUGAR

peanuts, mango, cilantro crème, papaya

CHOCOLATE FONDANT

baked chocolate with sesame, miso
caramel, pineapple and coconut sorbet

WINE SUGGESTIONS — 360 / PERSON

DESSERTS

THAÏ BANANE RÔTI — 105

banana, pancake, cashew nut spread, palm sugar ice cream, tamarind sauce

DEEP FRIED SPRINGROLL — 105

strawberry, five spice, vanilla cream and peanut ice cream

CHOCOLATE FONDANT — 110

baked chocolate with sesame, miso caramel, pineapple and coconut sorbet

ICE CREAM /SORBET — 39/SCOOP

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY