

STARTERS TO SHARE

RAW

tuna **JEAN GEORGES**, yuzu, jalapeño, soy — 130

beef **TARTAR**, ginger, wasabi, onion x 3 — 140

CEVICHE, scallops, shrimps, crispy shiso, "tom ka gai" emulsion — 129

DUMPLINGS AND ROLLS

lobster, **UDON NOODLES**, lobster sauce, kimchi — 199

crispy shrimp, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 120

RICE PAPER ROLLS, fermented portabello, avocado, pickled mango, cilantro — 120

chicken, "**GYOZA**", peanut sauce, gem lettuce, silverskin onion — 120

shrimp, "**DUMPLINGS**", red curry, daikon, mint — 120

SPRING ROLLS, tiger prawns, cauliflower, curry, ginger — 120

WARM AND COLD

vegetables **TEMPURA**, ponzu, yuzu aioli — 110 *vegan*

HOISIN DUCK, caramelized onion, pickled cucumber, truffle mayonnaise — 120

crispy pork, **PALM SUGAR**, peanuts, mango, cilantro crème, papaya — 120

DEEP FRIED SHRIMP, emulsion with red chili, cashew nuts — 120

KOREAN TACO

bao, **PORK**, korean bbq, cucumber, srirachamayonnaise — 75/PCS

bao, **SHRIMP**, gari mayonnaise, mango — 75/PCS

bao, **PORTABELLO**, soybeans, ginger, yuzu aioli — 75/PCS *vegan*

broccoli "**GENERAL TSO`S**" deep fried tofu, puffed rice, chili — 120

scallops, **DASHI BEURRE BLANC**, crispy wonton, cilantro — 155

CHILI CHICKEN, bell pepper, peanuts, yuzu aioli — 125

deep fried **TUNA**, gari, ponzu, lobster and curry mayonnaise — 155

SOYBEAN TARTAR, coconut, thai basil, deep fried noodles — 120 *vegan*

CURRY, roasted cauliflower, cashew nuts, pickled tomatoes — 120 *vegan*

GAGGA, avocado, chickpeas, tamarind, mint — 120 *vegan*

pork, **TONKATSU**, sweet and sour sauce, jalapeño, korean cucumber — 139

OKONOMIYAKI, bleak roe, japanese pancake, wasabi, yuzu onion — 159

SIGNATURE, deep fried shrimp, trout roe, avocado, roasted cashew nuts, ginger vinaigrette, noodles — 135

tuna, **NAAN**, avocado crème, pickled mango, cilantro, gruyère — 135

SNACKS & SIDES

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

PIMIENTOS sesame stir fried — 69

DIRTY RICE, fried rice, pickled mango, chili, cilantro — 49

FRENCH BEAN FRIES, tempura fried haricot verts, nori, sesame, pickled onions, sriracha mayo — 99

TASTING MENU

served to minimum 2 persons

— 385 / PERSON

TUNA JEAN GEORGES
yuzu, jalapeño, soy

DEEP FRIED SHRIMP
emulsion with red chili, cashew nuts

HOISIN DUCK
*caramelized onion, pickled cucumber,
truffle mayonnaise*

CHILI CHICKEN
bell pepper, peanuts, yuzu aioli

BEEF TARTAR
ginger, wasabi, onion x 3

SHARING MENU

requires participation of the entire table

— 555 / PERSON

GAGGA
avocado, chickpeas, tamarind, mint

TUNA JEAN GEORGES
yuzu, jalapeño, soy

HOISIN DUCK
*caramelized onion, pickled cucumber,
truffle mayonnaise*

"GYOZA"
*chicken, peanut sauce, gem lettuce,
silverskin onion*

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

CRÈME BRÛLÉE
ginger and yuzu sorbet

DESSERTS

ASIAN BABA — 110
banana cake soaked in rum, deep fried banana and peanut ice cream

CRÈME BRÛLÉE — 110
ginger and yuzu sorbet

CHOCOLATE FONDANT — 120
baked chocolate with sesame, miso caramel, pineapple and star anise ice cream

ICE CREAM/SORBET — 39/SCOOP

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