

STARTERS TO SHARE

SNACKS

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

SESAME WOKED PIMIENTOS — 59

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

RAW

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

TATAKI salmon, apple, lime dressing, rice chips — 110

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

SASHIMI, venison, tamarind, kimchi, grated miso — 110

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

GARDEN ROLL, *bleak roe*, yuzu, potato — 120

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

korean taco **SURF AND TURF**, *pork and korean barbecue*, salmon and chili — 125

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

ASPARAGUS, *avocado crème*, *pommes allumettes*, shiso — 110 *vegan*

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

TIGER PRAWNS ROBATA

asparagus, lemongrass, yuzu
245

LIME CHICKEN

avocado, chili, deep fried rice
199

ENTRECÔTE

truffle, teriyaki, ginger
299

SHARING MENU

requires participation of the entire table

— 495 / PERSON

EDAMAME - PIMIENTOS

TATAKI

salmon, apple, lime dressing, rice chips

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

CHOCOLATE FONDANT

baked chocolate with sesame, miso
caramel, fruit salad and yuzu ice cream

WITH WINE — 835 / PERSON

DESSERTS

THAÏ BANANE RÔTI — 105

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

CHOCOLATE FONDANT — 110

baked chocolate with sesame, miso caramel, fruit salad and yuzu ice cream

ICE CREAM /SORBET — 39/SCOOP

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