

# STARTERS TO SHARE

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## SNACKS

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

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

## RAW

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

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

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

**SALAD, UMAMI DRESSING** — 55

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## 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**

# SHARING MENU

*for a minimum of two persons*

— 495 / PERSON

## EDAMAME

## TUNA JEAN GEORGES

*yuzu, jalapeño, soy*

## DEEP FRIED SHRIMP

*emulsion with red chili, cashew nuts*

## HOISIN DUCK

*caramelized onion, pickled cucumber,  
truffle mayonnaise*

## SPRINGROLLS

*shellfish, cauliflower, curry, ginger*

## CRISPY PORK PALM SUGAR

*peanuts, mango, cilantro crème, papaya*

## BEEF TARTAR

*ginger, wasabi, onion x 3*

## CHOCOLATE FONDANT

*baked chocolate with sesame, miso  
caramel, pineapple 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, pineapple and yuzu ice cream*

ICE CREAM /SORBET — 39/SCOOP

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