

# SPECIAL

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## **PANKO FRIED SCHNITZEL**

*chicken schnitzel, sweet and sour sauce, teriyaki wokked vegetables, aioli and french fries* — **145**

## **SALMON TATAKI**

*carrot crème, umami dressing, luke warm noodle salad with raw food and sesame* — **135**

## **PORTABELLO**

*morotscrème, umamidressing, ljummen nudelsallad med råkost och sesam* — **135**

## **SHRIMP SALAD**

*deep fried shrimp, trout roe, egg, avocado, roasted cashew nuts, ginger vinaigrette, marinated noodles and raw food* — **165**

# 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**

## **FOUR SMALL DISHES**

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*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*

— 299 / 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*

# 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