

STARTERS

Wonton Soup	8
with clear chicken soup, pork won ton, mushroom, soy sauce and spring onion	
Pan Fried Scallops	14
in sambuca tarragon sauce	
King Prawns Dim Sum	11
with spicy soy sauce	
Langoustine Wrap	14
wrapped in kataifi, served with sweet chili sauce	
Mussels Fish Cake	10
served with wasabi mayo	
Peking Duck Spring Rolls	10
with vegetables served with sweet chili sauce	
Seabass Ceviche	13
with lime, red onion, fresh coriander and soy sauce	
Vegan Dim Sum Vegan	10
with spicy soy sauce	
Quinoa Timbale Vegan	10
with avocado, sweet potatoes and crunchy pita bread with olive paste	

MAIN DISHES

Seafood Red Curry	27
with king prawns, red snapper, onions, garlic, baby corn and coconut milk served with steamed rice	
Tuna Fillet Tataki	25
coated with crushed mix pepper corns served with garlic lime sauce, stir fried rice noodles and vegetables	
Broiled Black Cod	36
with teriyaki sauce, served with stir fried vegetables and garlic sautéed potatoes	
Lamb Yakitori	27
marinated Japanese lamb skewers served with steamed rice	
Duck Fillet	26
with roasted sweet potatoes, parsnip puree served with Peking duck sauce	
Orange Chicken	23
with orange sauce and chillies served with steamed rice	
Beef Fillet	38
with Black bean sauce served with stir fried vegetables and sliced potatoes	
Mongolian Beef (Striploin)	28
in beef jus and green beans served with steamed rice	
Lamb Rogan Josh	26
with cinnamon, garlic, fennel seeds, paprika, chili powder, yoghurt and fresh coriander served with steamed rice	
Pad Thai Noodles Vegan	17
stir fried noodles with vegetables, peanuts and fresh lime (optionally: add chicken €6)	
Vegetable Green Curry Vegan	18
served with steamed rice	

DESSERTS

Traditional Millefeuille caramelised puff pastry with homemade crème patisserie	10
Mango and Chocolate Melody mascarpone and nutella parfait with chocolate crumble and mango ice cream	10
Mascarpone Caramel Cake almond biscuit with almond and hazelnut crème coated with hazelnut parfait	11
Pineapple Coconut Sensation papa soaked in rum with exotic fruit coulis and smooth coconut mousse	10
Green tea Brûlée silky crème brûlée infused with green tea	9
Pistachio Lava Cake white chocolate lava cake flavoured with pistachio served with vanilla ice cream	10

SIGNATURE COCKTAILS

Spicy Margarita Olmega, Triple Sec, Lime, Simple Syrup, Cajun Pepper	10
Ugly Swan Nuage Gin, Supasawa, Fresh Lime Juice, Fresh Ginger, Pistachio Liqueur, Hazelnut Liqueur	10
Mai Tai Havana Club, Captain Morgan, Triple Sec, Fresh Lime, Orgeat Syrup, Angostura Bitters	10
Shiso Mojito Havana Club 3, Shiso Liqueur, Sugar, Lime Wedge, Soda, Mint Leaves	12
Aged Negroni Nuage Gin, Cartron French Vermouth, Campari Infused Cacao, Chocolate Bitter	12

Prices include all taxes and fees.

Ginger