

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 V 10 with spicy soy sauce

Quinoa Timbale V 10 with avocado, sweet potatoes and crunchy pita bread with olive paste



MAIN DISHES

Seafood Red Curry 25

with king prawns, red snapper, onions, garlic, baby corn and coconut milk served with steamed rice

Tuna Fillet Tataki 23

coated with crushed mix pepper corns served with garlic lime sauce, stir fried rice noodles and vegetables

Broiled Black Cod 34

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 24

with roasted sweet potatoes, parsnip puree served with Peking duck sauce

Orange Chicken 21

with orange sauce and chilies served with steamed rice

Beef Fillet 36

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 25

with cinnamon, garlic, fennel seeds, paprika, chili powder, yoghurt and fresh coriander served with steamed rice

Pad Thai Noodles V 15

Stir fried noodles with vegetables, peanuts and fresh lime optionally: add chicken 6

Vegetable Green Curry V 18

served with steamed rice



DESSERTS

Traditional Millefeuille 10

Mango and chocolate Melody 10

Mascarpone caramel cake 11

Pineapple coconut sensation 10

Pistachio Opera Cake 10

Prices include all taxes and fees