

SIGNATURE Degustation Menu

Selection of sushi

Oyster tempura with Japanese dressing

Seared Ahi tuna on seaweed salad

ORIENTAL CACHET

Warm lobster avocado, cucumber and noodle glass salad
with Vietnamese dressing

Duck wrapped in pancake
Duck gyosa
Smoked duck and pumpkin
Served with miso sauce

Teppanyaki beef fillet with wasabi sauce

SWEETS

Vanilla fried ice cream
coconut and chocolate crème caramel
lychee and rose petal sorbet

Green tea and petit fours

€100 per person

Minimum 4 persons | to be booked 1 week in advance

PREMIUM Degustation Menu

ASIAN INTRIGUES

Smoked Duck
with mango spheres, miso jel and curry oil

Selection of sushi

Malaysian fish and shellfish Laksa Lemak with coconut froth

Lychee Sorbet

Lobster in a red curry sauce

Teppanyaki Beef
with Foie Gras ponzu and apple ginger sauce

SWEET TEMPTATIONS

Ringo Filo
Green Tea Drizzle cake
Chocolate coconut crème caramel
Exotic Fruits
Fried Ice cream

Green tea and petit fours

€135 per person
Minimum 4 persons | to be booked 1 week in advance