

MENU

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

PIMIENTOS *sesame stir fried* — **69**

tuna **TARTAR**, cucumber, sesame, wasabi — **120**

BEEF LOIN, JG sauce, crushed avocado, onion x 2 — **130**

SALMON TATAKI, carrot, ginger, JG sauce, crispy noodles — **120**

crispy shrimp, **VIETNAMESE ROLLS**, pickled mango — **120**

RICE PAPER ROLLS, fermented portabello, avocado, pickled mango, cilantro — **120**

chicken, "GYOZA", peanut sauce, gem lettuce, silverskin onion — **120**

SPRING ROLLS, tiger prawns, cauliflower, curry, ginger — **120**

vegetables **TEMPURA**, ponzu, yuzu aioli — **110** *vegan*

YUZU CHICKEN, broccoli, puffed rice, sriracha mayonnaise — **125**

duck, **MANDARIN**, hoisin, rawfood, truffle — **120**

shrimp, **SPICY**, guacamasshu, yellow chili, cilantro — **120**

venison, **TERIYAKI**, sesame, shiitake, truffle — **145**

stew, **GREEN CURRY**, fish, shrimp, champagne, lemongrass — **125**

crispy pork, **PALM SUGAR**, peanuts, mango, cilantro crème, papaya — **120**

DEEP FRIED SHRIMP, emulsion with red chili, cashew nuts — **120**

KOREAN TACO

bao, **PORK**, korean bbq, cucumber, srirachamayonnaise — **75/PCS**

bao, **SHRIMP**, gari mayonnaise, mango — **75/PCS**

bao, **PORTABELLO**, soybeans, ginger, yuzu aioli — **75/PCS** *vegan*

broccoli "GENERAL TSO`S" deep fried tofu, puffed rice, chili — **120**

CURRY, roasted cauliflower, cashew nuts, pickled tomatoes — **120** *vegan*

SIGNATURE, shrimp, trout roe, avocado, roasted cashew nuts, ginger vinaigrette, noodles — **135**

SHARING MENU

served to a minimum of two persons

— 449 / PERSON

PIMIENTOS

sesame stir fried

DEEP FRIED SHRIMP

emulsion with red chili, cashew nuts

SALMON TATAKI

carrot, ginger, JG sauce, crispy noodles

BEEF LOIN

JG sauce, crushed avocado, onion x 2

YUZU CHICKEN

broccoli, puffed rice, sriracha mayonnaise

CRISPY PORK PALM SUGAR

peanuts, mango, cilantro crème, papaya

CHOCOLATE FONDANT

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

BOOST MENU 200 /PERSON

TERIYAKI

venison, sesame, shiitake, truffle

GREEN CURRY

stew, fish, shrimp, champagne, lemongrass

DESSERTS

DEEP FRIED DUMPLINGS — 110

banana, nut crème, ginger cream cheese, five spice and peanut ice cream

CRÈME BRÛLÉE — 110

ginger and yuzu sorbet

CHOCOLATE FONDANT — 120

baked chocolate with sesame, miso caramel, pineapple and star anise ice cream

ICE CREAM/SORBET — 39/SCOOP

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