



3 Course Menu € 44,50

Autumn 2022

STARTERS (Individually ordered €17,50)

NEW ZEALAND SEARED MINI SCALLOP SALAD – Wasabi wakamé • Yuzu mayo • Lotus root • Little gem
HAWAIIAN TUNA TATAKI – Red tuna • Spring onion • Pickled cucumber • Cashew crumble
JAPANESE MUSHROOM DASHI BOUILLION – Pork dimsum • Wild mushroom • Tamago omelette • Quail egg
KOREAN CROCODILE NUGGETS – Kimchi • Chili garlic sauce • Pepper leaf • Soy infused sesame
AUSTRALIAN KANGAROO TARTAR + €2 – Cederwood smoked • Organic egg yolk • Fried capers • Truffle mayo
ITALIAN LANGOUSTINE RAVIOLI + €2,50 - Garlic shrimp • Lobster foam • Green peas • Parmesan crumble
CHINESE STICKY CHICKEN SKEWERS – Honey glazed chicken • Beansprout salad • Black bean Sauce • Garlic crisps

MAINCOURSES (individually ordered €26,50)

ITALIAN SLOW COOKED VEAL BRASATO – Truffle ravioli • Green Asparagus • Barolo jus • Pancetta crumble
JAPANESE MISO CHICKEN BENTO BOX – Chicken kara-age • Edamame • Sticky rice • Miso mayo
SCANDINAVIAN LAX – baked salmon • Smoked beetroot • Celeriac pureé • Mustard beurre blanc
SPANISH CONFIT DUCK LEG – Chorizo chucrut • Saffron mashed potatoes • Smoked Aioli • Pickled onions
THAI RED CURRY SHRIMP + €2,50 – Jasmin rice • String beans • Pickled green papaya • prik nam pla
NEW ZEALAND VENISON STEAK + €3,50 – Roasted parsnip • Green pea purée • Venison croquettes • Piccalilly foam
ARGENTINIAN BEEF BAVETTE – Grain fed beef • Baby potatoes • Grilled corn • Smoked chimichurri

DESSERTS (Individually ordered €10)

SOUTH AFRICAN MALVA CAKE – Sticky toffee pudding • Walnut ahorn ice cream • Brandy Syrup • Almond crumble
INDONESIAN COCONUT PANNA COTTA – Pandan cream • Coconut crumble • Mango sorbet • Pineapple chips
USA SNICKERS FONDANT – Chocolate pie • Mascarpone sorbet • Chocolate pop rocks • Peanut caramel
FILIPINO CALAMANSI BANANA PIE – Banana biscuit • Calamansi mousse • Caramalised banana cream • Peanut ice Cream
ITALIAN TALEGGIO CHEESE FONDUE + €2 – Grilled focaccia • Truffle • Basil • Balsamic pearls
SWEET TASTE OF THE WORLD + €2,50 – Malva cake • Calamansi pie • Snicker fondant • Coconut panna cotta
SPANISH CAFÉ CARAJILLO – • Espresso shot • Liqueur 43 • Chocolate stuffed churros • Orange custard

VEGETARIAN MENU € 37,50

VEGETARIAN STARTERS

JAPANESE MUSHROOM DASHI BOUILLION – Cabbage dimsum • Wild mushrooms • Tamago Omelette • Quail egg
CHINESE STICKY NO-CHICKEN SKEWERS – Honey glazed skewers • Beansprout salad • Black bean sauce • Garlic crisps

VEGETARIAN MAINCOURSES

JAPANESE MUSHROOM BENTO BOX – Mushroom kara-age • Edamame • Sticky rice • Miso mayo
SCANDINAVIAN VEGETARIAN FRITTERS – Smoked beetroot • Celeriac pureé • Green asparagus • Herb mustard

If you have any food allergies or food restrictions, please let us know