

CHEF LUÍS CARDOSO AND HIS TEAM BRING YOU ALONG ON THIS JOURNEY, WHICH HAS A TOUCH OF INNOVATION, WHILST REMAINING FAITHFUL TO THE CORE INGREDIENTS THAT LIE AT THE CENTRE OF THE CUISINE OF THESE COUNTRIES.

## STARTERS 开胃菜

INDIA

### KEEMA SAMOSA 脆皮三角饼

MINCED GOAT MEAT SAMOSA,  
CURRY AND YOGURT & MINT SAUCE | 7,50€

VIETNAM

### GÓI CUÔN 越南春卷

FISH AND SHRIMP SPRING ROLL, CUCUMBER,  
BASIL AND PEANUT SAUCE | 9,50€

KOREA

### DAKGANGJEONG 韩式炸鸡翅

DEEP-FRIED CHICKEN WINGS  
WITH KOREAN SAUCE AND SESAME SEEDS | 8,00€

KOREA

### KIMCHI 朝鲜泡菜

PICKLED NAPA CABBAGE, CARROTS  
AND TURNIP FERMENTED IN KIMCHI | 6,50€

VIETNAM

### CHA MUC 鱼饼

DEEP-FRIED SQUID PATTIES WITH MAYONNAISE,  
CODFISH ROE AND YUZU | 9,50€

## SOUPS 汤

THAILAND

### TOM YUM KUNG/GAI 泰式虾肉/鸡肉酸辣汤

SOUP SEASONED WITH LEMONGRASS,  
KAFFIR LIME, CHILI, MUSHROOMS, SHRIMP  
OR CHICKEN | 11,50€

VIETNAM

### PHO 河粉

RICE NOODLE AND BEEF SOUP, SEASONED  
WITH LIME AND VIETNAMESE SPICES | 13,50€

JAPAN

### KAKIAGE UDON/SOBA 天麸罗荞麦面/乌冬面

SOBA OR UDON NOODLES IN A LIGHT  
JAPANESE BROTH WITH SQUID AND SHRIMP  
TEMPURA | 9,50€

## GUA BAO 刈包

A CLASSIC TAIWANESE STREET FOOD SNACK, ALSO KNOWN AS  
BAO. IT IS A STEAMED BUN SANDWICH USUALLY FILLED WITH  
BRAISED PORK BELLY.

### PULLED PORK, BLACK BEAN SAUCE, CORIANDER, CUCUMBER AND PEANUTS | 8,00€

碎猪肉、豆豉、芫荽、黄瓜和花生

### WAGYU, PEANUTS | 9,50€

和牛、花生

### DEEP-FRIED OYSTERS AND ASIAN PEAR | 9,00€

面包屑裹牡蛎、雪梨

### PORK BELLY, HOISIN SAUCE, CORIANDER

AND PORK RIND | 8,50€

五花肉、海鲜酱、芫荽和猪皮

WE HAVE VEGETARIAN OPTIONS AVAILABLE



## DIM SUM 点心

A UNIQUE STYLE OF CANTONESE CUISINE PREPARED  
AS SMALL BITE-SIZED PORTIONS SERVED IN STEAMER BASKETS.  
GENERALLY SERVED ALONG WITH TEA.

### CHAMPAGNE, LOBSTER AND PRAWNS | 7,50€

香槟、龙虾和对虾点心

### ROASTED PORK BELLY WITH HONEY BUN 蜜汁肉包

(CHINESE BBQ PORK BUN) | 5,50€

### WHITE FISH AND SCALLOP SHAOMAI | 8,50€

白鱼烧卖

### OTAK OTAK 香蕉菜包鱼片

ROBATA FISH CAKE, IN A BANANA LEAF | 7,50€

## CHEF'S RECOMMENDATIONS

### 主厨推荐菜品

JAPAN

### ROBATA WAGYU TO KINOKO

和牛配蘑菇

200G OF GRILLED  
WAGYU BEEF WITH WASABI  
PONZU SAUCE | 55,00€

THAILAND

### GREEN/RED CURRY 绿咖喱

CHICKEN/FISH CURRY WITH COCONUT  
MILK, BASIL, BELL PEPPER, KAFFIR  
LIME AND THAI RICE | 16,00€

THAILAND

### PAD THAI KUNG/GAI

泰式炒河粉/虾肉炒粉

STIR-FRIED RICE NOODLE DISH WITH EGGS,  
SHRIMP/CHICKEN, CHIVES, PEANUTS, SOYBEAN  
SPROUTS AND TAMARIND | 18,00€

SOUTH KOREA

### GALBIJJIM 韩式煨牛肉

MARINATED AND LOW  
BRAISED BEEF SHORT RIBS | 11,00€

JAPAN

### UNAJYU 烤鳗鱼

GRILLED AND CARAMELIZED  
UNAGI EEL ON RICE | 22,00€

THAILAND

### SOM TAM NEUA 青木瓜沙拉

GREEN PAPAYA SALAD WITH WAGYU  
BEEF SEASONED WITH LIME, PEANUTS  
AND CHERRY TOMATO | 15,50€

## RICE 大米

### JASMINE RICE | 2,50€

香米

### GLUTINOUS RICE | 2,50€

糯米





东方快车  
**ORIENT EXPRESS**  
85€

DISHES

INDIA

**KEEMA SAMOSA** 脆皮三角饼

MINCED GOAT MEAT  
SAMOSA, CURRY AND  
YOGURT & MINT SAUCE

JAPAN

**SASHIMI OR SUSHI**

**MORIAWASE** 刺身或寿司拼盘

SASHIMI OR SUSHI VARIETY  
OF THE DAY'S SPECIALS

VIETNAM

**GÓI CUÔN** 越南春卷

FISH AND SHRIMP SPRING  
ROLL, CUCUMBER, BASIL AND  
PEANUT SAUCE

CHINA

**DIM SUM** 点心

CHEF'S SELECTION

KOREA

**DAKGANGJEONG** 韩式炸鸡翅

DEEP-FRIED CRISPY  
CHICKEN WINGS WITH  
KOREAN SAUCE AND  
SESAME SEEDS

THAILAND

**PAD THAI KUNG/ GAI**

泰式炒河粉/虾肉炒粉

STIR-FRIED RICE NOODLE  
DISH WITH EGGS,  
SHRIMP/CHICKEN, CHIVES,  
PEANUTS, SOYBEAN  
SPROUTS AND TAMARIND

DRINKS

**OSAKINI** CHOYA

CHAMPANHE LAURENT  
PERRIER BRUT

**JAPAN SENCHA GREEN TEA**

ORIGIN: SLOPES  
OF MOUNT FUJI (JAPAN)  
INGREDIENTS: GREEN TEA

**JAPAN SENCHA GREEN TEA**

ORIGIN: SLOPES OF MOUNT  
FUJI (JAPAN)  
INGREDIENTS: GREEN TEA

**PU-ERH** ORIGIN: CHINA

INGREDIENTS: FERMENTED  
PU-ERH TEA

**JEJU** SOJU, MARASCHINO

LUXARDO, PEPPER SYRUP,  
ALMOND AND ROSE SYRUP  
AND LIME JUICE

**GREEN WINE**

**QTA. DE AZEVEDO**  
**RESERVA**

DESSERT

**LEMONGRASS, GINGER AND BASIL ICE CREAM**

柠檬香草姜味紫苏冰淇淋

OR

**CHOCOLATE & COCONUT SAMOSA**

巧克力椰子三角包

IF YOU DON'T WANT YOUR **ORIENT EXPRESS** TO BE  
ACCOMPANIED BY THE DRINKS SELECTED BY OUR HEAD  
BARTENDER, YOU ALSO HAVE THE POSSIBILITY TO ORDER  
ONLY THE SELECTION OF DISHES CHOSEN BY OUR CHEF  
LUÍS CARDOSO, WITHOUT DRINKS INCLUDED. THIS  
OPTION HAS THE VALUE OF **65€**.