



SINCE 2018, WE HAVE SHARED
OUR PASSION FOR THE ASIAN CONTINENT.

COUVERT (PER PERSON) 3,50€



STARTERS 开胃菜

INDIA

KEEMA SAMOSA 脆皮三角饼 🍴 🍷

MINCED GOAT MEAT SAMOSA, CURRY, MANGO CHUTNEY,
YOGURT AND MINT SAUCE

9,00€

KOREA

DAKGANGJEONG 韩式炸鸡翅 🌶️ 🍴 🍷 🍷

DEEP FRIED CHICKEN WINGS WITH
KOREAN SAUCE AND SESAME SEEDS

9,50€

THAILAND

TUNG TONG (THAI MONEY BAGS) 金钱袋 🍴 🍷 🍷 🍷

FRIED DIM SUM WITH CHICKEN
AND WATER CHESTNUT

11,00€

VIETNAM

GÔÎ CUÔN 越南春卷 🍴 🍷 🍷 🍷

FISH AND SHRIMP SPRING ROLL,
CUCUMBER, BASIL AND PEANUT

11,50€

JAPAN

MAGURO TARTAR WITH CRUNCHY RICE 金枪鱼鞑靼锅巴 🍴 🍷 🍷 🍷 🍷

CRISPY RICE WITH TUNA TARTARE, PONZU SAUCE,
JAPANESE MAYO, KIZAMI WASABI AND SESAME

12,00€

JAPAN

ROBATA NO HOTATE 炉端烧干贝 🍴 🍷 🍷 🍷

ROBATA GRILLED SCALLOPS SEARED WITH BUTTER,
SHIMEJI MUSHROOMS AND NIKIRI SAUCE

21,00€

JAPAN

SHRIMP TEMPURA SALAD 虾天妇罗沙拉 🍴 🍷 🍷 🍷 🍷

SHRIMP TEMPURA, LETTUCE MIX, EDAMAMES,
GREEN BEANS AND SPICY MAYONNAISE

21,00€

SOUPS 汤

THAILAND

TOM YUM KUNG 泰式虾肉/鸡肉酸辣汤 🌶️ 🍴 🍷 🍷 🍷

SOUP SEASONED WITH LEMONGRASS,
KAFFIR LIME, CHILI, MUSHROOMS AND SHRIMP

15,00€

VIETNAM

PHO 河粉 🍴

RICE NOODLE AND BEEF SOUP, TENDERLOIN, SEASONED
WITH LIME AND VIETNAMESE SPICES

17,50€

DIM SUM 点心

CANTON

CHAMPAGNE, LOBSTER AND PRAWNS

香槟、龙虾和对虾点心

11,00€

CANTON

SCARLET PRAWN WITH CUTTLEFISH INK

墨鱼汁大红虾

18,50€

GUA BAO 刈包

CANTON

ROASTED PORK BELLY WITH HONEY BUN

(CHINESE BBQ PORK BUN)

蜜汁肉包

6,00€

CANTON

PULLED PORK, BLACK BEAN SAUCE, CORIANDER, CUCUMBER AND PEANUTS

碎猪肉、豆豉、芫荽、黄瓜和花生

9,00€

CANTON

DUCK WITH ORANGE, KAFFIR LIME AND TERIYAKI

鴨子配橙子、青檸和照燒

9,00€

CANTON

SAUTED SHITAKE, BROWN HON SHIMEJI, WHITE HON SHIMEJI MUSHROOMS AND SWEET CUCUMBER

鲍菇

9,00€

CANTON

PORK BELLY, HOISIN SAUCE, CORIANDER, PORK RIND AND CUCUMBER

五花肉、海鲜酱、芫荽和猪皮

9,00€

CANTON

WAGYU BURGER, ICEBERG LETTUCE, QUAIL EGG, GARLIC MAYO AND CRISPY ONION

和牛

14,00€

CANTON

LOBSTER, ASIAN COLESLAW, SWEET CUCUMBER AND TOBIKO

龙虾

14,00€

CANTON

SOFT SHELL CRAB WITH KIMCHI MAYONNAISE, CUCUMBER AND ASIAN PEAR

软壳蟹配韩国泡菜酱包 佩皮诺 沙梨 苹果梨

14,50€

CHEF'S RECOMMENDATIONS 主厨推荐菜品

INDONESIA

NASI GORENG AYAM / UDANG 炒饭鸡肉 / 炒饭虾

FRIED RICE WITH SOYBEAN SPROUTS, CARROTS, FRIED EGG
SWEET SOY SAUCE, CHICKEN/SHRIMP AND SHRIMP CHIPS

17,00€/18,00€

THAILAND

VEGETARIAN PAD THAI 泰式斋饭

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

21,00€

THAILAND

SOM TAM KUNG 宋潭宫

GREEN PAPAYA SALAD WITH SHRIMP
SEASONED WITH LIME, PEANUTS AND CHERRY TOMATO

25,00€

THAILAND

GREEN/RED CURRY 绿咖喱

CHICKEN/SHRIMP CURRY WITH COCONUT MILK,
BASIL, BELL PEPPER, KAFFIR LIME AND THAI RICE

19,50€/22,00€

THAILAND

PAD THAI GAI/KUNG 泰式炒河粉/虾肉炒粉

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

21,00€/22,00€

JAPAN

VEAL LOIN TATAKI 泷和牛

VEAL LOIN TATAKI WITH JAPANESE MASHED POTATO,
POTATO AND GARLIC CRISPS AND TERIYAKI

27,00€

THAILAND

PAD THAI KUNG HXY CHELL 泰式泰式虎虾扇贝

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

45,00€

JAPAN

ROBATA WAGYU TO KINOKO 和牛配蘑菇

180GR OF GRILLED WAGYU BEEF
WITH WASABI PONZU SAUCE

49,50€

JAPAN

ISE EBI NO SASHIMI 伊势海老の刺身

LOBSTER IN KG, PREPARED
IN SASHIMI/CURRY/PAD THAI

129,00€/KG

JAPAN

FISH ROBATA 炉端烧鱼

DAILY FISH ROBATA

67€/KG

SIDES ON CHEF'S RECOMMENDATION

3,50€/PER PERSON

SIDES 配菜

JASMINE RICE 香米

3,50€

GLUTINOUS RICE 糯米

3,00€

FRIED RICE 炒饭

4,00€

PLAIN BAO 简单包

3,50€

SHARI 大米

3,50€

KIMCHI 朝鲜泡菜

4,00€

PICKLED NAPA CABBAGE, CARROTS AND TURNIP FERMENTED IN KIME

SUSHI & SASHIMI

GYAKUMAKI(8 PIECES) 逆巻き   
SALMON ROLL, AVOCADO AND SHRIMP

15,00€

SPICY TUNA(6 PIECES) スパイシー鮪    
SPICY TUNA ROLL, ASPARAGUS,
TOGARASHI AND KIMCHI

17,00€

NEGUTORO MAKI(6 PIECES) ネギトロ巻き  
TUNA BELLY ROLL, CHIVES AND SESAME

19,00€

SALMON SKIN (8 PIECES) 鮭の皮巻き     
CRISPY SALMON SKIN ROLL AND JAPANESE
MAYONNAISE, SWEET CUMCUMBER WITH SALMON AND ROE TOPPING

17,50€

SOFT SHELL CRAB MAKI(8 PIECES) ソフト殻蟹巻き  
SOFT SHELL CRAB ROLL, AVOCADO,
CHIVES AND FLYING FISH ROE

19,00€

EBI MAKI(10 PIECES) 海老巻き       
TIGER PRAWN ROLL, ASPARAGUS,
RED TOBIKO AND KIMCHI MAYONNAISE

29,50€

SOAO MAKI(8 PIECES) 東洋巻き    
EEL ROLL, ASPARAGUS, AVOCADO,
TOPPED WITH TUNA BELLY, TERYAKY AND YUKARI

35,00€

USUZUKURI PREGADO 白栗大菱鰯    
THIN TURBOT SASHIMI WITH PONZU, TRUFFLE AND CASHEW

16,00€

URAMAKI SCARLETT PRAWN 浦巻红虾       
SCARLETT PRAWN IN TEMPURA, AVOCADO, ASPARAGUS,
TOBIKO AND SCARLETT PRAWN SAUCE

27,00€

CHIRASHI 散らし   
BOWL OF RICE WITH VARIOUS SASHIMI TOPPINGS

35,00€

SASHIMI NO MORIAWASE 刺身の盛り合わせ  
SASHIMI VARIETY OF THE DAY'S SPECIALS

45,00€

SUSHI & SASHIMI (20 PIECES)

44,00€/54,00€

SUSHI & SASHIMI (34 PIECES)

69,50€/79,50€

JAPÃO

ROBATA

ASIAN FOOD AROUND THE ROBATA

SWEET POTATO 甘薯	5,00€
SHITAKE 香菇  	8,50€
EGGPLANT 茄子  	9,00€
ASPARAGUS 芦笋	9,00€
SHIMEJI 志地  	10,50€
SEA BASS FILLET WITH YUZO SHISO 柚子鲈鱼片    	19,00€
ROBATA WAGYU TO KINOKO 和牛配蘑菇   180GR OF GRILLED WAGYU BEEF WITH WASABI PONZU SAUCE	49,50€

WE HAVE VEGETARIAN OPTIONS AVAILABLE

CARLOS SANTOS CHEF

ALLERGENS

											
CORN	EGG	MILK	FISH	SHELLFISH	MOLLUSK	PEANUT	MUSTARD	SESAME	SOY	DRIED FRUITS	SULFITES