

TAPAS AND SNACKS

- Spicy tuna on crispy Japanese rice with jalapeno peppers 590.-



- King crab & mango Maki roll served wasabi mayo and spicy sauce 690.-

- Prawn tempura Maki roll with Unagi sauce 490.-



- Asian style deep fried salted cod fish balls with Sriracha red pepper remoulade and fresh cilantro 590.-

- Korean style smoked salmon tartines with cream cheese, Gochujang aioli and tobiko 490.-



- Homemade fries with nori seaweed flakes, chili and octopus mayonnaise 350.-

CRUDOS

- Angus beef tataki carpaccio. Served with Japanese vinaigrette, green apples, coriander and radish. Complimented with wasabi mayonnaise 690.-
- French style marinated salmon with fresh Asian herbs sauce and Korean kimchi 550.-
- Japanese spicy Hamachi tartar with crispy black tapioca croutons and avocado 630.-



- Fresh oyster served with Mignonette sauce, Thai seafood sauce and Thai classic condiments 690.-



APPETIZERS AND SALADS

- Seared scallops wrapped in pancetta. Pumpkin-truffle puree, Chinese ratatouille and Shaoxing wine-ginger sauce 790.-
- Seared lightly cured tuna, serve with wasabi-herbs sauce, fresh herbs and parmesan cheese 630.-
- Burratina & comfit tomatoes, tomato-Sambal emulsion and Taggiasca olives 630.-
- Rocket and radicchio salad with bacon, poached egg, Bulgogi duck breast and pecorino cheese 490.-
- Thai style blue swimming crab, avocado and mango. As a salad with Dijon mustard-ginger dressing 590.-



PASTAS & RISOTTO

- Creamy saffron-sesame risotto with Miso butter poached lobster and chives

1090.-



- Linguine with Mentaiko (cod fish roe) in cream sauce

450.-



- Spaghetti Pad Khee Mao with Andaman seafood and octopus 560.-

- Lobster Agnolotti in Spicy Gochujang Tomato Vodka Sauce with Sesame and ginger 590.-

- Creamy lemongrass and asparagus risotto topped with Thai marinated fresh oysters 750.-

SANDWICH AND BURGERS



- Pulled Adobo pork sandwich in soft bun, served with pickled jalapeno and garlic Mayo. Served with French fries and jalapeno-garlic sauce

550.-



- Korean style pork burger with kimchi slaw and Goghujang Mayo, served with deep fried masa chips

580.-

- Grilled Thai marinated chicken breast banh mi with Asian slaw and Sriracha Mayo. Served with okra fries

450.-

- Teriyaki Foie Gras beef burger with caramelized onions, Asian pickles and Wasabi Mayo. Served with sweet potato fries and Gorgonzola sauce

1290.-

- Canadian lobster roll in brioche bun with ginger-scallion sauce. Served with sweet potato fries Sambal Mayo

990.-



MAIN COURSES

- Cobia fillet Tandoori on pepper mousseline. Served with cucumber salad and yogurt marinated potato 460.-
- Andaman king mackerel marinated in Sriracha grilled, served with Ponzu, crispy onions and slice jalapeño 460.-
- Korean inspired grilled salmon with sautéed bok choy, shitake and baby carrots 690.-
- Charcoal grilled octopus in miso butter and Thai inspired lemongrass sauce 790.-
- Spicy Japanese style gratin tiger prawns with sautéed bok choy and wakame 750.-
- Grilled Phuket lobster infused with Asian butter compound, served with a trio of Asian sauces and stir-fried vegetables 1190.-
- Grilled Wagyu flank crusted in Sichuan pepper served with mango Chimichurri and mango puree 1190.-
- Black Angus fillet Rossini style with pan-seared foie gras. Served with brioche, soy glazed vegetables and Asian sauce 1390.-
- Tobanyaki style Australian Wagyu beef striploin with stir fried noodle, shitake, enoki and asparagus 1090.-
- Braised Massaman lamb shank served with homemade ricotta gnocchi 750.-
- BBQ pork spare ribs served with a Phuket style BBQ sauce. Complimented with a roast corn, potato and bacon salad 720.-
- Grilled Kurobuta pork chop marinated in Sriracha sauce, served with pineapple-cilantro salad and wild rocket 650.-
- Grilled baby rooster in Thai North Eastern style, served with deep fried polenta chips, Guasacaca and Jaew spicy sauce 1290.-

SHARE DISHES



Mix grilled seafood platter

- Mix grilled seafood platter : tiger prawns, Phuket lobster, squid, mussels, scallops and imported octopus. Served with a trio of Asian sauces
3690.-



Sashimi platter

- Sashimi platter 3900.-
- Crudos platter : a medley of all our signature crudos 3100.-
- French Seabass oven roasted wrapped in banana leaf, with Asian herbs and trio sauce 1690.-
- Grilled Angus beef Tomahawk steak marinated in Asian style. Served with wasabi mash potatoes, glazed shitake and baby carrots. Complimented with Chinese dry rub, XO sauce and Jew sauce 5200.-

DESSERT



- MACHA TIRAMISU & MOJI VANILLA 350.-
Chocolate Sauce & Fruit Parisian
- MOJI STRAWBERRY WITH MANGO STICKY RICE 320.-
Fresh Mango with Sticky Rice
- CHOLAVA WITH KALAMANSI 320.-
Strawberry compost & Fresh Fruit
- PANAN COTTA WITH MACHA CREM BRULEE 320.-
Raspberry sauce & Fruit Parisian