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| First Courses | SASHIMI HAMACHI & BLUE RUNNER | 77 |
| | Cured in kombu seaweed, Idan's lentil miso, Salsa of plums, shallots, and padron, green emulsion and olive oil. | |
| | WATERMELON SALAD | 32 |
| | Feta, Mint, and Campari gel. | |
| | LAOS SALAD | 52 |
| | Mango, cucumber, green papaya, cashews, fragrant leaves. | |
| | ZUCCHINI SALAD ALA ROMA | 44 |
| | Raw fresh julienne zucchini, white truffle oil, Lemon juice and Italian Pecorino Romano. | |
| A little bit more | ISTANBUL MANTI | 69/89 |
| | Star-shaped dumplings filled with sea musar fish and herbs, With yogurt and saffron sauce, pine-nuts, and chive oil. | |
| | KOMBU CURED MACKREL | 85 |
| | Somen noodles, dashi broth, Japanese pickles, Bok-choy, broccoli, and togarashi. | |
| | LOBSTER CHAWAN MUSHI | 76 |
| | Japanese steamed dashi shiso custard, Lobster, edamame, and furikake. | |
| | OCTOPUS CARPACCIO | 98 |
| | Tuscan salsa "Rustica" of hard-boiled eggs, shallots, capers, lemon, parsley, and olive oil. | |
| | SALTIMBOCCA | 76 |
| | Thinly sliced veal rump steak, rolled and grilled with prosciutto, Fried sage, tempura figs, and balsamic. | |
| Mains | CRISPY SKIN SEA BREAM FILLET | 160 |
| | Vietnamese haute cuisine sauce of shallot, kaffir lime and black pepper. With salad of glass noodles, fragrant herbs, beansprout, Thai basil, and fruit of the season. | |
| | PINK RISOTTO SCALLOPS | 168 |
| | Beetroot risotto, Seared scallops, grilled asparagus, And sauce of tarragon and parsley. | |
| | FRESH CRYSTAL SHRIMP CAPELLINI | 125 |
| | Fresh local crystal shrimps with Handmade capellini, Cherry tomatoes with sauce of crab, shrimp, and saffron stock. | |
| | GRILLED DUCK BREAST | 170 |
| | Potato puree with chopped Bok-Choy, Tempura champignons And green onions, Lapsang-Souchong smoked tea and mandarin glaze. | |
| | BEEF FILET (SERVED RARE TO MR ONLY) | 190 |
| | Roasted eggplant in white and shiro miso, Asparagus tempura and green onion. | |

Please ask your waiter for our nightly glutenfree / vegetarian / vegan menu.