



BAR MENU

SIDES

EDAMAME

Steamed soy beans with Maldon sea salt. 9

Or

Wok fried with shallots and Indonesian sambal oelek. 9

PRAWN CRACKERS & BREAD

Hummus and black olive tapenade. 5

KOREAN TUNA TARTARE

Sustainably fished wild tuna, homemade kimchi, walnuts and roasted red pepper sauce. 26

GREEN PAPAYA SALAD (V)

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing. 18

DIM SUM

(Bite size portions that 'Touch your Heart', 4 per portion)

CRISPY SPRING ROLLS (V)

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 15

LAND

CHICKEN SATAY KUSHI

Grilled organic Iberian chicken on bamboo skewers, Thai peanut & red curry sauce. 18

CRISPY DUCK

Aromatic Chinese style roasted duck, cucumber, leek, Chinese pancakes, sweet chilli and plum & hoisin sauce. 36

VIETNAMESE FRIED CHICKEN

Organic Iberian chicken, red curry crumble and peanuts with jalapeño & mint marmalade. 24

SUSHI URAMAKI *(8 pieces)*

KING CALIFORNIA

Alaskan king crab, avocado, Japanese mayonnaise, cucumber, allspice, sesame seeds and orange tobiko. 26

NEW YORK

Salmon or tuna with avocado and sesame seeds. 22

PHILLY

Salmon or tuna, cream cheese, avocado and sesame seeds. 22

*Prices are in Euro and include VAT. | All dishes marked (V) are vegetarian.
Please ask for a full list of allergens and please inform us of any dietary requirements.*