

BOWLS

TO SHARE

Chicken Finger Rolls	8 ⁰⁰
Tsiu Yim Squid	10 ⁰⁰
Veggie Roll (v)	6 ⁰⁰
Samosa Curry Trigon (v)	6 ⁰⁰
Karaage Chicken	8 ⁰⁰
Tempura Prawns	12 ⁰⁰
Pork Satay	10 ⁰⁰
Nem Ran	8 ⁰⁰

BOWLS

BBQ Char Siu	18 ⁰⁰
honey glazed roasted pork – sweet soy sauce – rice	
Sichuan Chicken	16 ⁰⁰
sweet spicy chicken – rice	
Gado Gado (v)	15 ⁰⁰
soy sprouts – sugar snaps – zucchini – shitake – cabbage – sate sauce – nuts – rice noodles	
Pepper Beef	20 ⁰⁰
stone bowl – premium beef – corn – mozzarella black pepper soy sauce – rice	
Scallops Crispy Noodles	24 ⁰⁰
scallops – bean sprouts – soy sauce – season vege- tables – egg noodles	

Black Bean Prawns	22 ⁰⁰
prawns – black beans – seasonal vegetables – soy sauce – rice	
Pho Bo	18 ⁰⁰
thin sliced beef – beef broth – bean sprouts – basil – mint – coriander – lime – chili – rice vermicelli	
Sashimi Rice Bowl	20 ⁰⁰
salmon – tuna – scallops – edamame – cucumber – pickled ginger – fish roe – sushi rice	
Terriyaki Salmon	20 ⁰⁰
salmon – teriyaki sauce – edamame – rucola – sesame – cherry tomatoes – rice	

SIDE BOWLS

Fried Rice	3 ⁵⁰
Fried Rice Noodles	3 ⁵⁰
White Rice	3 ⁰⁰
Salad Bowl (sesame dressing)	5 ⁰⁰
Stir Fried Vegetables	9 ⁵⁰

DESSERT

Dame Blanche	9 ⁵⁰
Mango Sorbet	8 ⁰⁰
Coffee goes nuts	7 ⁰⁰

Food allergies? Ask our team!



APERERO

Taittinger Coupe / Bottle	14 ⁰⁰ 80 ⁰⁰
Bernard Massard Coupe / Bottle	6 ⁵⁰ 40 ⁰⁰
Cava (Royal)	7 ⁰⁰
Hendrick's Gin & Tonic	12 ⁰⁰
Copperhead Gin & Tonic	13 ⁰⁰
Campari Pure / Orange	5 ⁰⁰ / 8 ⁰⁰
Whisky Coke / Rum Coke	8 ⁰⁰
Ricard	8 ⁰⁰
Martini	6 ⁰⁰
Kir	6 ⁵⁰
Porto	5 ⁰⁰
Pineau de Charentes	5 ⁰⁰
Sherry	5 ⁰⁰
Aperitif Lychee	5 ⁵⁰

COCKTAILS & LONG DRINKS

Moscow Mule	12 ⁰⁰
Dark 'n' Stormy	12 ⁰⁰
Pimm's	8 ⁰⁰
Aperol Spritz	8 ⁰⁰

SOFT DRINKS

Homemade Iced tea	3 ⁵⁰
Lime Lychee Lemonade	3 ⁵⁰
Kiwi Mint Lemonade	3 ⁵⁰
Coca-Cola / Zero / Light	2 ⁶⁰
Fanta	2 ⁶⁰
Schweppes Tonic	2 ⁸⁰
Looza Appel / Orange	4 ⁰⁰
Canada Dry	2 ⁷⁰
Schweppes Ginger Beer	3 ⁰⁰

WATER

Spa 20 / 50 cl	2 ⁶⁰ / 5 ⁰⁰
Galvanina 75 cl	10 ⁰⁰

HOT DRINKS

Tea Jasmin / Fresh Mint	3 ⁵⁰
Lungo / Espresso	3 ⁵⁰
Cappuccino	4 ⁰⁰
Latte Macchiato	4 ⁵⁰

WINE

glass bottle

WHITE

Paniza-Viura	5 ⁰⁰ 23 ⁰⁰
Sauvignon Blanc Due Uve Bianco-Pinot Grigio	6 ⁰⁰ 27 ⁰⁰
Chenin Blanc Brown Brothers	6 ⁵⁰ 30 ⁰⁰
Chardonnay "Estate Series", Errazuriz	8 ⁰⁰ 36 ⁰⁰

ROSE

Paniza Garnacha Rosado, Cariñena DO	5 ⁰⁰ 23 ⁰⁰
Gris Blanc, Gerard Bertrand	6 ⁵⁰ 30 ⁰⁰

RED

Paniza Garnacha-Tempranillo, Cariñena DO	5 ⁰⁰ 23 ⁰⁰
Syrah Vieilles Vignes, élevé en fût de chêne	6 ⁰⁰ 27 ⁰⁰
Tarrango, Brown Brothers (served chilled)	7 ⁰⁰ 32 ⁰⁰
La Torre	8 ⁵⁰ 40 ⁰⁰

BEERS

DRAFT

Stella Artois 25 cl / 50 cl	2 ⁸⁰ / 5 ⁰⁰
Seasonal Beer	

BOTTLED

Omer	4 ⁰⁰
Westmalle Tripel	4 ⁵⁰
Orval	4 ⁵⁰
Duvel	4 ⁰⁰
Lost in Spice	3 ⁵⁰
Filou	3 ⁵⁰
Hoegaarden	3 ⁵⁰
Liefmans Kriek	3 ⁰⁰
Somersby Cider / Blackberry	3 ⁵⁰
Leffe 0%	3 ⁰⁰
Tank 7	4 ⁵⁰

SAKÉ

Mio 5% 150 ml	15 ⁰⁰
sparkling, soft, sweet and fruity	
Nigori Junmai 10.5% 240 ml	18 ⁰⁰
soft, strong body, non filtered	

DRINKS