

Jamaican Dumpling

Pumpkin, chili & yuzu jam

Watermelon Nigiri

Crispy rice, chive & lemon sprout

Wild Mushroom Dim Sum

Seasonal mushrooms, fresh truffle & wild mushroom broth

Carrot Xiaolong Bao

Lemongrass & crisp chili sauce

Eggplant Taco

Tempura, choy sum & spicy sweet-sour sauce

Grilled Cauliflower

Fermented cashew ricotta, vegan XO sauce & pea shoots

Vegan Fried Rice

Corn & gan lan cai

Greens

Asparagus, green beans, snow peas & jalapeños

Mango Mousse

Lychee granita, tapioca pearls & coconut milk

Wine pairing: 60€

Don Julio Oyster

Nashi pear, mango, Don Julio Reposado & wasabi

Bluefin Tuna Nigiri

Crispy rice, spicy mayo & Chinese mahogany

Scallop Ceviche

Bonito broth, lime & leek

Duck Croquettes

Sweet plum sauce

Soft-Shell Crab

Chinese cabbage, pineapple chutney & gochujang mayo

Ibérico Pork "Secretos"

Marinated with honey, lime & achiote

Vegan Fried Rice

Corn & gan lan cai

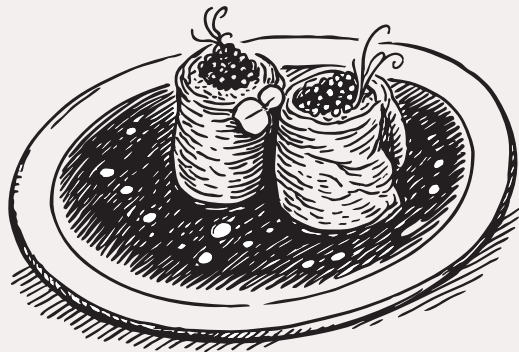
Greens

Asparagus, green beans, snow peas & jalapeños

Buñuelos

Kaffir lime ice cream, white chocolate, beetroot & agave

Wine pairing: 60€



Swap ribeye for Wagyu – 140 pp

Don Julio Oyster

Nashi pear, mango, reposado tequila & wasabi

Bluefin Tuna Nigiri

Crispy rice, spicy mayo & Chinese mahogany

Surf & Turf Gunkan

Wagyu, brioche, tuna & imperial caviar

Scallop Ceviche

Bonito broth, ginger & leek

Duck Croquettes

Plum broth

Soft-Shell Crab Taco

Tempura, chutney & gochujang

Entrecôte

Rubia Galega, 24-day dry-aged & soy

Vegan Fried Rice

Corn & gan lan cai

Mushrooms

Porcini broth

Tempura Ice Cream

Mexican vanilla & butterscotch

Wine pairing: 60€

ATTENTION!

Be aware of the possibility of cross-contamination.

We can easily identify allergen traces.

Please speak to your table manager.

All taxes include VAT at the current legal rate.