

Pampagana

GREEN PAPAYA SALAD

Grated Green Papaya Dressed with Garlic, Coriander and Tamarind Vinaigrette with a Dash of Chili and Sugar Finished with Crushed Peanuts

MAGURO TATAKI

Tuna Marinated with Orange Juice, Yuzu and Garlic With Mango Thai Salad and Yellow Beetroot Salad

VEGETABLE SPRING ROLLS

Deep Fried Spring Rolls, Stuffed with Seasonal Vegetables Sautéed in Oyster Sauce, Served with Sweet and Sour Sauce

VIETNAMESE SUMMER ROLL

Coriander, Mint, Basil, Cucumber, Mango, Carrot, Takuan, Haruzame and Jicama, Wrapped in Rice Paper

Sashimis & Nigiris

HAMACHI SASHIMI

Fine Slices of Hamachi with Fried Leek Juliennes, Mint, Slices of Serrano Pepper and Green Jalapeño Vinaigrette with Ponzu Sauce

OCTOPUS TIRADITO

Accompanied with Red Onion, Serrano Pepper, Coriander and Ponzu Sauce

SALMON SASHIMI

Salmon Sashimi with Ikura Accompanied by Julienne Vegetables

TUNA SASHIMI

Tuna Sashimi Accompanied by Julienne Vegetables

EEL NIGIRI (3 pieces)

HAMACHI NIGIRI (3 pieces)

KING CRAB NIGIRI (3 pieces)

SALMON NIGIRI (3 pieces)

SHRIMP NIGIRI (3 pieces)

TUNA NIGIRI (3 pieces)

From Malaysia to Japan Our Soups

CHICKEN AND COCONUT THAI SOUP

Scented with Lemon Grass, Shallots, Coriander, Galanga and Fish Sauce

MALAY COCONUT SOUP

Coconut Milk Base, Eggplant, Broccoli and Green Beans Choice of Green, Red or Yellow Curry Served with White Rice or Shrimp Crackers

UDON SOUP WITH EGG AND TOFU

Udon Noodles, Tofu, Spring Onions, Wakame Seaweed and Quail Egg

From the Wok

CHICKEN GAI PAD MED
Chicken with Vegetables, Cashews, Bell Peppers,
Pepper Sauce, Coriander and Chilis

KUROBUTA CHOP
Marinated with Sake, Garlic and Ginger
Sautéed with Vegetables and Cherry Tomato
With Mint and Basil Sauce

MARINATED BEEF WITH VEGETABLES
Sautéed with Shitake Mushrooms and Hoisin Sauce
Onions, Carrots and Bell Peppers
Served with White Rice

PAD THAI INDOCHINE
Rice Noodles Sautéed with Chef's Sauce
Based on Tamarind, Lemon Grass and Chili

WITH CHICKEN
WITH SHRIMP

PEKING DUCK
(For Two Persons)
Subject to Availability

SHRIMP WITH CORIANDER AND COCONUT CURRY
Marinated in Coconut Milk, Cardamom and Fennel Seeds
Accompanied with Wok Vegetables and Basmati Rice

SPICY GARLIC SHRIMP
Blend of Peppers and Citrus Flambé with Sake
With Seasonal Vegetables
Served with White Rice

Asian Tradition

BLACK COD
Glazed with Sweet White Miso
Served with Bok Choy and Hajikami

CHICKEN SATAY
Chicken Skewers Marinated in Yellow Curry, Sugar and Soy Sauce
Served with White Rice and Peanut Sauce

CORNISH HEN WITH ORANGE MISO
Stuffed with Goat Cheese, Spinach and Mushrooms
Accompanied with Pumpkin Purée with
Ginger and Orange Marmalade

DEEP FRIED GROUPEL
Fillet Coated in Cornstarch
Sweet and Spicy Tamarind Sauce
Served with White Rice and Bok Choy

GRILLED BLACK ANGUS FILLET
With Demi-Glace and Teriyaki Sauce
Served with Sautéed Vegetables and Malaysian Fried Rice

TIKKA MASALA LOBSTER
Lobster Marinated with Cardamom, Paprika and Cumin
Accompanied with Basmati Rice with Garlic and
Raita Sauce with Cucumber and Mint

SOLE FISH WITH SHRIMP AND SAKE REDUCTION
Sole Fish Fillet, Accompanied with Shrimp, Patipan,
Baby Potatoes, Asparagus and Sake with Thyme Reduction

SWEET MUSTARD CHILEAN SEA BASS
Accompanied with Vegetables in Beet Reduction
Asian Salad and Raspberry Vinaigrette
Served with White Rice

Sushi

BANANA MAKI

Avocado, Cheese Cream,
Shrimp, Fried Plantain.
With Eel and Sesame Seed Sauce

BLACK COD TEMPURA

Eel and Black Cod Tempura,
Cucumber, Avocado Eel and
Sesame Seed Sauce

DRAGON ROLL

Breaded Shrimp, Kanikama
Tempura, Cucumber, Mango and
Avocado. With Tamarind Sauce

HAMACHI SPICY

Hamachi, Sambal, Chives,
Tanuki and Spicy Mayonnaise in
Soy Paper

LOBSTER ROLL

Lobster Tempura, Cucumber,
Avocado, Grated Fried Potato,
Lobster Salad, Cheese Cream
and Habanero Pepper.
With Tamarind Sauce

NIZUC ROLL

Garlic Fish, Coriander, Onion,
Tomato and Avocado.
With Seaweed Salad and Black
Tobiko

RAINBOW SALMON SKIN

Shrimp, Tuna, Salmon,
Cucumber and Avocado
Accompanied with Seafood Salad,
Yuzu and Crisp Salmon

SALMÓN MAKI

Shrimp, Cucumber, Salmon and
Avocado

SPICY TUNA ROLL

Tuna, Sriracha Sauce and Sambal,
Sesame Seed, Avocado and
Cucumber

SHRIMP CAJUN ROLL

Salmon, Shrimp, Mint, Asparagus
Tempura and Chipotle Miso
Reduction

TUNA MAKI

Eel, Cucumber, Tuna and
Avocado.
With Eel and Sesame Seed Sauce

VEGETARIAN MAKI

Cucumber, Avocado, Takuan,
Carrot, Shitake, Asparagus and
Lettuce.
With Seaweed outside



DESSERTS

TAPIOCA WITH COCONUT CREAM

Creamy Tapioca with Coconut Milk,
Lychee & Forest Berries

CRISP GINGER AND PLUM

Deep Fried Ginger Ice Cream with Plum Liquor Foam

FRESH MANDARIN AND COCONUT

Cold Mandarin Soup and Coconut Ice Cream
Accompanied with Crisp Fennel and Peanut

NECTARINE WITH CURRY MOUSSE

Cardamom Semi Sphere, Nectarine with Curry and
Green Apple Gelee

ICE CREAM SELECTION