







ASIAN MENU

SELECTION OF SUSHI AND SASHIMI

APPETIZERS

GYOZAS(VEGETABLES, SHRIMP, PORK OR CHICKEN).

RISE PAPER WRAPS VIETNAMESE WITH CRUDITES.

BAKED SCALLOPS WITH MISO SPICY SAUCE AND DASHINOMOTO.

TUNA TARTAR WITH PONZU, WHITE MISO AND IRANIAN PISTACHIOS.

CHICKEN SATAY WITH PEANUT SAUCE.

MAIN COURSES

TOFU STEAK WITH SHIITAKE, ONIONS WOK- SAUTEED, GRILLED VEGETABLES AND PONZU SAUCE.

CHICKEN AND SHRIMPS WOK-SAUTEED WITH SWEET CORN, MUSHROOMS AND JASMINE RICE.

SMOKED BLACK COD WITH MISO, GINGER AND BAKED ASPARAGUS.

GRILLED BEEF ENTRECOTE WITH TERIYAKI MUSHROOMS.

VEGETABLES, TOFU AND EGG PHAD THAI.





<u>POSTRES</u>

YUZU CUP IN TEXTURES.

CHEESE CAKE WITH COCONUT AND CARAMELIZED PINEAPPLE.

PASSION FRUIT SORBET.

90€ per Guest (VAT 21% not included)

Included: Catering Service, Chef, Transport, set up and cleaning