



SHARING MENÜ „FUSION“

STARTER

PHAK PLATE

Edamame | Togarashi | Sea saltVegan
Beef carpaccio | Wild herbs | Goma dressing | Parmesan
Beetroot salad | Goat cheese | Walnut | Japanese dressing

MAIN COURSE

KAIZEN PLATE

Steamed cod | Wasabi nut crunch
Pink roasted veal loin | Teriyaki glaze
Tofu | Wok vegetables | Sweet and sour vegan
Lemongrass pumpkin ragout | Parsnip purée | Lime leaves
Sake ginger beurre blanc

DESSERT

PLUM AND CHOCOLATE CAKE

Yuzu caviar

MANGO SLICE

Chili crumble

69.00 EUR