

THAI MENU

ENTREE/APPETIZERS

Crunchy wonton cups with tuna or salmon avocado cubes, spicy lemongrass, and lime sauce (2 pcs) OR

Kung hom sabai - fried shrimp rolled in pastry served with sweet and sour spicy sauce (3 pcs)

FIRST COURSE

Pad Thai rice noodles with shrimp, vegetables and peanuts in creamy tamarind sauce OR

Kao Pad Sapparod jasmine stir-fried curried rice with pineapple, seafood, cashews

MAIN COURSE

Chicken Satay skewers in coconut and curry peanut sauce OR

Crying tiger Thai style steak with spicy Thai nam jim jaem dipping sauce

DESSERT

Sticky rice mango

JAPANESE MENU

ENTREE/APPETIZERS

Asari Miso soup Japanese soup with fresh clams

FIRST COURSE

Yaki Udon, stir-fried udon noodles with local vegetables, pancetta and cardoncelli mushrooms

MAIN COURSE

Fish of the day in miso glaze served with steamed salicornia or "sea asparagus" and roasted baby potatoes

SUSHI COURSE

Chef small selection of sushi (5 pcs)

DESSERT

Matcha tiramisu

COST:

€39-46 per person (Please note minimum spend of €280 for 1 to 6 people, plus €30 per additional person). Cost of ingredients added on top, upon provision of store receipts. All shopping, cooking, service and cleaning included.

**Note: Vegetarian and Vegan options available upon request*