

# Cocktails

5cl

## SAKÉ SAKÉ —155

*hernö navy strength, saké, yuzu saké, creme de mure, lime, sugar, cilantro*

## BASIL ´N COCONUT —155

*gin, thai basil, lemon, coconut*

## YUZONI —155

*yuzu infused gin, campari, red vermouth, yuzu purée*

## SMOKED PINA 2.0 —155

*roasted coconut, rum, galliano, lemon, pineapple syrup, coconut cream*

## RASPBERRY N' WHITE CHOCOLATE —155

*vodka, st germain, lemon, raspberry syrup, white chocolate foam*

## SWEET PASSION —155

*rum, lime, passionfruit syrup, champagne foam*

# Mocktails

## BASIL ´N COCONUT —85

*thai basil, lemon, sugar, coconut*

## PASSIONATE —85

*passionfruit, lime, sugar, cucumber*

# Menu

## Snacks

**EDAMAME** – 49

**WONTON CHIPS, AVOCADO DIP** – 79

**PAD THAI, CROQUETTES WITH DIP** – 79

## Raw

**TUNA, "JEAN GEORGES", YUZU, JALAPEÑO, SOY** – 130

**BEEF TARTAR, GINGER, WASABI, ONION X 3** – 140

**VENISON, TATAKI, GREEN ASPARAGUS, BLACK GARLIC, DEEP FRIED NOODLES** – 130

## Bao buns

**PORK, KOREAN BBQ, CUCUMBER, SRIRACHAMAYONNAISE** – 79/ST

**SHRIMP, GARI MAYONNAISE, MANGO** – 79/ST

**PORTABELLO, SOYBEANS, GINGER, YUZU AIOLI** – 79/ST *vegan*

## Smårätter

**RICE PAPER ROLLS, FERMENTED PORTABELLO, AVOCADO, PICKLED MANGO, CILANTRO** – 110 *vegan*

**VIETNAMESE ROLLS, CRISPY SHRIMP, PICKLED MANGO** – 120

**DEEP FRIED SHRIMP, SPICY MAYO, CASHEW NUTS** – 120

**DEEP FRIED CHICKEN, "COCO", LIME, COCONUT, THAI BASIL, JALAPEÑO** – 120

**VEGETABLE TEMPURA, YUZU AIOLI** – 110 *vegan*

**SIGNATURE, SHRIMP, TROUT ROE, AVOCADO, ROASTED CASHEW NUTS, GINGER VINAIGRETTE, NOODLES** – 135

**THAI TACO, SHRIMP, AVOCADO, RED CURRY, PEANUTS** – 125

**ASPARAGUS, "SPICY MISO", PEANUT DRESSING, GARI** – 99 *vegan*

**CAULIFLOWER, "SWEET & SOUR", RAW FOOD, PAPAYA** – 99 *vegan*

**SPICY SHRIMP, "GUACAMASSHU", YELLOW CHILI, CILANTRO** – 120

**GREEN CURRY, SALMON, THAI BASIL, MISO** – 149

**SATAY TIGER PRAWNS, ON SKEWERS, PAPAYA, PEANUT SAUCE** – 119

**LUCKY PIG, LIME PORK ON SKEWER, AVOCADO, JALAPEÑO** – 119

**VENISON, TERIYAKI, SESAME, MUSHROOM, TRUFFLE** – 159

**JUST ASQ, DUMPLING COMBO, SHRIMP, DUCK X 10 & ACCOMPANIMENT** – 225

## Sharing menu

—499 / PERSON

REQUIRES PARTICIPATION OF THE ENTIRE TABLE  
A MINIMUM OF TWO PERSONS

**DEEP FRIED SHRIMP**  
SPICY MAYO, CASHEW NUTS

**WONTON CHIPS**  
AVOCADO DIP

**THAI TACO**  
SHRIMP, AVOCADO,  
RED CURRY, PEANUTS

**TUNA**  
"JEAN GEORGES", YUZU,  
JALAPEÑO, SOY

**DEEP FRIED CHICKEN**  
"COCO", LIME, COCONUT,  
THAI BASIL, JALAPEÑO

**VENISON**  
TERIYAKI, SESAME,  
MUSHROOM, TRUFFLE

**TROPIC MELT**  
CHOCOLATE, PASSION FRUIT,  
MANGO, PINEAPPLE,  
CHOCOLATE SAUCE WITH CHILI,  
COCONUT-VANILLA ICE CREAM

## Sharing menu vegan

—499 / PERSON

**CAULIFLOWER**  
"SWEET & SOUR", RAW FOOD, PAPAYA

**WONTONCHIPS**  
AVOCADO DIP

**PORTABELLO**  
BAO, SOYBEANS, GINGER, YUZU AIOLI

**ASPARAGUS**  
"SPICY MISO", PEANUT DRESSING, GARI

**RICE PAPER ROLLS**  
FERMENTED PORTABELLO, AVOCADO,  
PICKLED MANGO, CILANTRO

**VEGETABLE TEMPURA**  
YUZU AIOLI

**CHINA GARDEN**  
DEEP FRIED BANANA, LIME SYRUP,  
SORBET

## ASQ FOR DESSERT

**TROPIC MELT** — 129

CHOCOLATE, PASSION FRUIT, MANGO, PINEAPPLE,  
CHOCOLATE SAUCE WITH CHILI,  
COCONUT-VANILLA ICE CREAM

**CHINA GARDEN** — 109

DEEP FRIED BANANA, LIME SYRUP AND FIVE SPICE ICE CREAM

**CRÈME BRÛLÉE** — 109

SOY, ROASTED WHITE CHOCOLATE, SESAME AND MANGO ICE CREAM

**ICE CREAM/SORBET** — 49/scoop

KINDLY ASQ US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY