



# CHANG-i



Week 27 - 30  
2 July - 29 July

## - RECEPTION -

A lovely reception with Luxury CHANG-I Bites and/or a delicious aperitif

### CHANG-I BITES

2 st. fingerfood	10,- per person
3 st. fingerfood	12,50 per person

The Chef offer you a choice of:

Prawn in tempura	Little Wagyu beef Burger
Skewer of chicken	Skewer of beef
Springroll filled with Cha Sieuw of Iberico pork	Springroll filled with Wagyu beef and vegetables
Dumpling filled with enoki, glas noodles and tofu [v]	Dumpling filled with Wagyu beef and vegetables
Vietnamese wrap filled with salad, enoki and wakame [v]	Vietnamese wrap filled with chicken, salade, enoki and wakame

### APERITIFS

	Per glass	Per bottle
Cava Tresor Brut Reserva - Pere Ventura	6,50	39,50
Champagne Premier Cru Brut - Bertrand Delespierre	10	65
Asian G&T - KiNoBi Gin & Yuzu Ocha Tonic	12,75	
Sake Junmai	7	

## - MENU -

For groups our Chef offers the following two menu options

### CHEF'S MENU

3-courses*	37,50 p.p.	course 1-4-5
4-courses*	45,00 p.p.	course 1-3-4-5
5-courses	52,00 p.p.	course 1-2-3-4-5

\* optional supplement (no dessert) +5,-

#### Course 1

Beef Carpaccio with soy caramel

#### Course 2

Gyoza dumplings filled with chicken

#### Course 3

Stir fried strips of lamb fillet with black pepper sauce

#### Course 4

Steamed codfish with fried tiger prawn and miso sauce

#### Course 5

Bavarois of coconut and passion fruit sorbet ice

### SHARED DINING MENU

3-courses	47,50 p.p.	course 1-3-4
4-courses	57,50 p.p.	course 1-2-3-4

#### Course 1

Carpaccio of scallop  
Tataki of duck breast  
Spicy tofu salad

#### Course 2

Grilled Yellowtail 'hamachi'  
Gyoza dumplings filled with chicken  
Chinese mushrooms with sweet and sour sauce

#### Course 3

Thai fish pot with green curry  
Stir fried strips of lamb fillet with black pepper sauce  
Grilled tournedos with shiitake sauce

#### Course 4

Pastry of 'matcha' green tea  
Coconut bavarois  
Wild strawberry sorbet ice

The main courses are accompanied with fried rice

Please mention possible allergies at the reservation. Our chef takes it into account regarding the menu.