

Concert surprise menu

three courses

36

The Chef surprises you with a starter, main dish and dessert

Choose from the menu: you pay for a starter and main dish

You receive your dessert or coffee/tea for free.

- departure before 20.00 hrs

Surprise menu

three courses*	38,5
four courses*	46
five courses	54
* optional supplement (dining course instead of dessert)	+5

Pairing wines

three glasses	19,5
four glasses	26
five glasses	32,5
per glass starting from	6,5

Cold starters

Thai salad with mango and a sweet spicy dressing and a choice of: - chicken or - prawns +2,5 supplement	10
Salad with tenderloin beef and Korean kimchi sauce	12,5
Carpaccio of Wagyu tenderloin with pan fried duck liver and soy-caramel	21,5
Tartar of wild salmon, wasabi mayonnaise and herring roe	11,5
Sashimi mix of wild salmon, tuna, scallop and Yellow Tail	15
Japanese salad with half a lobster and a galantine of dashi	19,5
Vietnamese wrap filled with salad, enoki, wakame and glass noodles [v] - with chicken +2,5 supplement	7,5

Hot starters

Dim sum selection (4 pcs steamed) – (minimum 10 minutes cooking time) 1 pc. Sieuw Mai filled with pork, 2 pcs. Ha Kau filled with prawns and 1 pc. Sui Long Pao, a pouch filled with pork	11,5
Chinese vegetable broth with a choice of: - vegetable dumplings 3 pcs. [v] or - Sieuw Kau, filled with prawns 4 pcs. +1,5 supplement	9,5
Japanese dumplings 3 pcs. filled with a choice of: - enoki, glass noodles and tofu [v] or - Wagyu and vegetables +5 supplement	7,5
Spring rolls 3 pcs. filled with a choice of: - Cha Sieuw of Iberico pork or - Wagyu and vegetables + 2,5 supplement	11
Trio of duck: crème brûlée of duck liver, smoked duck breast and a fried wonton of duck leg	15
Wagyu burger on top of Chinese bread with a compote of red onion and Gon Bao sauce 2 pcs.	16
Prawns in tempura 3 pcs.	12
Soft shell crab in tempura 2 pcs.	12
Vegetables in tempura [v]	9,5
Dim sum selection fried (4 pcs) 1 pc. Spring roll filled with Wagyu, 1 pc. Spring roll filled with Iberico pork, 1 pc. Wonton of duck leg and 1 pc. Wonton filled with prawns	14,5

Special dishes of the Chef

Lobster, stir fried with vegetables and an oyster sauce (peeled)	37,5
Wagyu tenderloin 80 gr, grilled, sauce made with duck liver	39,5
This "Kobe style" beef is considered as the most tender and tasty meat in the world. The story goes that this Japanese bovine breed gets massage and beer to give tender and tasty meat.	
Double portion 160 gr	77

Main course, served with fried rice

Chicken stir fried, with Gon Bao sauce	19,5
Beef tenderloin stir fried, with a sweet soy sauce	24
Rack of lamb grilled, with Chinese old vinegar sauce	25
Black Angus tournedos grilled, with soy-caramel sauce	29
Codfish steamed, with abalone sauce	21
Wild sea bass pan fried, with a XO fish sauce and a tiger prawn	24
Thai fish pot with green curry and coconut milk	25
tiger prawn – turbot – scallop and sea bass	
'Black Tiger' prawns stir fried, with Szechuan pepper sauce	26
Vegetables pot, filled with Udon noodles, tofu and a kimchi sauce [v]	17,5
Chinese mushrooms stir fried, with a sweet sour sauce [v]	17,5

Side dishes only in combination with a main course*

Luxury fried rice, with prawns and beef	7,5	Edamame soy beans	5
Udon noodles	5,5	Salad, with wakame and lime dressing	5
Chinese thin noodles	5	Beef skewers, 2 pcs.	8
Baby Bok Choy, stir fried	6,5	Yakitori skewers, 3 pcs.	8
Vegetable Mix, stir fried	6,5		

Desserts

Crème brûlée of lemon grass, mousse of 'five spices' and chocolate sorbet ice	9
Panna cotta of 'Yuzu' citrus, meringue with thyme and pistachio ice cream	9
Mango bavarois with caramel, pandan cake and ginger ice cream	9
Cheese cake, wild strawberry sorbet ice and passion fruit sauce	9
Hazelnut parfait, marinated pine-apple with Szechuan pepper and cold soya-sabayon	9
Hot dark chocolate pastry with red pepper and coconut sorbet ice	9
(minimum 10 minutes cooking time)	