



TANTRA MENU

SPICY TUNA SMOKE FURIKAKE

Spicy tuna roll with rocket salad and smoked furikake.

GREEN PAPAYA SALAD (V)

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing.

BEEF GYOZAS

Organic Iberian beef with nam prik marinade, pineapple, Thai basil and roasted chilli.

SOFT SHELL CRAB (BAO)

Crispy soft shell crab with Indian spices, shiso, "pico de gallo", pineapple, coriander and paharganj sauce.

PAD THAI (N)

Rice noodles, bean sprouts, egg, roasted peanuts and coriander.

VIETNAMESE FRIED CHICKEN (N)

Organic Iberian chicken, curry crumble, jalapeño & mint jam.

ANNI XIAN BING

Mango and ginger creme brûlée with caramelized mango and fresh coconut.

90€ Per person
(VAT Included)



EROTIC MENU

AJIPANGA TIRADITO CHUTORO

Sustainably fished wild tuna with plum sauce, chilly and basil vinaigrette.

SEAFOOD SHUMAI

Red prawn & cod, kaffir lime leaves, red chili, shaoxing wine and red Tobiko

SALMON PHILLY URAMAKI

Salmon, cream cheese, avocado and sesame seeds

DOUCHI SEA BASS

Deep-fried wild sea Bass with black bean sauce, bak choy and onion sesame crumble

WAGYU BURGER (BAO)

Organic mini beef patties, chili jam and Zhong sauce.

THAI RED DUCK CURRY

Crispy duck confit, seasonal vegetables pineapple and coconut red curry sauce, topped with coriander

TOFFEE & CEREALS PANACOTTA

Chocolate and miso ganache, caramelised cereals and salty butter sand.

110€ Per Person
(VAT Included)



SILK ROAD BAMBUDDHA TASTING MENU

YUZU HAMACHI

Sustainably farmed yellowtail sashimi, Japanese plum sauce, red chili, yuzu juice and fresh basil.

SPICY BEEF SALAD

Organic Iberian beef marinated and seared, mango, green beans, mint, basil, peanuts with spicy Thai dressing.

DIM SUM SELECTION

Beef Gyoza, Crispy Truffle Dumpling and Seafood Shumai.

KOWLOON KING CRAB

Wild Alaskan crab, spicy tobanjan creamy sauce and chili flakes.

WAGYU BURGER

Organic mini beef patties, chilli jam and Zhong sauce.

STICKY SPARE RIBS

Organic Iberian pork, braised and marinated in five Chinese species, cooked in aromatic oyster sauce, red chili and kaffir lime leaves.

MALAYSIAN TIGER PRAWNS CURRY

Wok seared tiger prawns, coconut and tamarind curry sauce and papadums.

TOFFEE AND CEREALS PANACOTTA

Chocolate and miso ganache, caramelised cereals, salty butter sand.

KISETSU

Tonka cheesecake, cherry and yogurt sponge.

130€ Per person

(VAT Included)