

## Desserts

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**Chocolate Brownie Pagoda**

13  
€



**Dragon Egg Nest**

9  
€



**Revelled Wontons**

9  
€



**Fortune Cookies and Cream**

8  
€



**Fresh Pineapple**

3  
€



**Asian Pear Sticky Toffee Pudding\***

9  
€



**Stony Muscat de Frontignan**

8  
€



**Akashi Tai Honjonzo Genshu**

8  
€



**Akashi Tai Umeshu Sake**

6  
€



**Akashi Tai Daiginjo Genshu**

9  
€

## Alcoholic Drinks

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**Tsingtao**



**Tanqueray**

5  
€

## Pasta

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**Spaghetti with sardines**

7

## Vegetarian

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**Singapore Noodles**

13  
€

## Snacks

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**Lotus Chip Mess**

8  
€



**Crispy Kale Seaweed\***

6  
€



**Salted Edamame\***

6  
€

## SIDES

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**Steamed Jasmine Rice\***

5  
€



**X.O Fried Rice**

9  
€



**Beansprout Noodles**

6  
€



**Special Fried Sweet Potato\***

7  
€



**Tenderstem Broccoli\***

6  
€

## Cocktails

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**Rose and Lychee**

3  
€



**Red Lotus**

5  
€



**Aviation**

6  
€

## Soft drinks

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**Diet Coca Cola**

3  
€



**Double Dutch Soda Water**

3  
€



**Double Dutch Ginger Beer**

3  
€



**Double Dutch Ginger Ale**

3  
€



**Coke**

3  
€

## Spirits

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**Americano**

1  
3  
€



**Brugal Blanco**

5  
€



**Nikka Gin**

8  
€

## Dim Sum

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**Chicken Truffle Shumai**

9  
€



**Wild Mushroom Spring Rolls\***

10  
€



**Lobster and Prawn Toast**

10  
€

## Special Rolls

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**Seared Tuna**

11  
€

## Beer\*

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**Lucky Buddha**



**Peacock Apple Cider**

## Säfte

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**Fresh Orange**

3  
€

## Tempura

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**Szechuan Rock Shrimp**

11  
€



**Sweet and Sour Vegetable Tempura**

9  
€

## **Fancy Maki**

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**Cherry Blossom**

10  
€

## **Juices Small (0,3l)**

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**Fresh Apple**

3  
€

## **Asiatische Getränke**

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**Asahi**



**Kirin**

## **Sushi Sashimi Mix**

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**Hibiki**

## Rum

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**Diplomático Exclusiva**

6  
€



**Mount Gay XO**

7  
€



**Kraken**

5  
€



**Havana 7**

6  
€



**Plantation Pineapple**

7  
€



**Ron Zaccapa 23**

9  
€



**Mount Gay 1703**

21  
€

## Pizza - Klein Ø 22cm

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**Belvedere**

6  
€

## Inside-Out Futomaki

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**Crispy Duck Rolls**

9  
€

## Whisky

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**Talisker 10**

6  
€

## Gin

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**Mason Tea**

6  
€



**Warner Edward Rhubarb Gin**

6  
€



**Sing Gin**

6  
€



**Botanist**

6  
€



**Brockmanns**

6  
€



**Martin Millers**

6  
€





**Tanqueray 10**

6  
€



**Monkey 47**

7  
€



**Mason Original**

7  
€



**Roku**

6  
€



**Ki No Bi**

8  
€

## Tequila

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**1800 Coconut**

6  
€



**Casamigos Anejo**

10  
€



**Cantinerero Blanco**

5  
€



**Cazcabel Coffee**

5  
€



**Cazcabel Honey**

5  
€

## Vodka

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**Stolichnaya Red**

5  
€



**Stolichnaya Vanilla**

5  
€



**Grey Goose**

6  
€



**Crystal Head**

7  
€

## Whiskey

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**Nikka**

## Pizza - Ø 24cm

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**Tiger**

## Alkoholische Geträmk

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**Fernet Branca**

5  
€

## Energie Drinks

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**Red Bull Sugar Free**

3  
€

## Brandy

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**Remy Carte Blanche 1st Release**

34  
€

## Champagne

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**Laurent-Perrier la Cuvée NV, France**



**Laurent-Perrier Rosé Brut, France**



**Bollinger NV Special Cuvée, AY**



**Krug NV Grande Cuvée, Reims**



**Ace of Spades Brut Gold MV Armand de Brignac, Reims**



**Dom Perignon Rosé, Moët, Epernay**

## Tea

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**Jasmine Pearl Green**

3  
€

## Bakery

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**Bar**

## Coffee

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**Cappuccino**

9  
4 €



**Espresso**

10  
3 €

## Signature Drinks

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**Tiger Lily**

11  
€

## Small Plates

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**Shishito Peppers\***

6  
€



**Chilli Salt Baby Squid**

10  
€



**Sticky Beef Short Rib**

11  
€



**Lamb Lion's Head Tacos**

13  
€



**Chilli Crusted Tofu\***

10  
€



**Peking Duck Bon Bons**

13  
€



**Chilli and Sesame Roasted Scallops**

17  
€

## Large Plates

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**Wok Fired Angry Bird**

18  
€



**Chicken Curry Clay Pot**

19  
€



**Ribeye Steak Bulgogi**

27  
€



**Caramel Soy Beef Fillet**

35  
€



**Sweet and Sour Iberico**

19  
€



**Japanese Black Wagyu Ribeye/200gr**

92  
€



**King Oyster Mushroom Hot Pot\***

18  
€



**Vegetarian Chicken and Black Bean**

16  
€



**Balsamic Teriyaki Salmon**

21  
€



**Pan Fried Szechuan Sea Bass**

23  
€



**Ginger Miso Black Cod**

35  
€



**Thai Style Monkfish**

30  
€

## Bao

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**Crispy Shredded Chilli Beef**

## Signature Maki Rolls

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**Soft Shell Crab XO**

18  
€

## Rose

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**Whispering Angel, Château d'Esclan, Provence, France**

## Whites

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**Riesling, White Rabbit, Germany**

## Hot Tea

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**Dragon Well Green**

3  
€

## Red Wines

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**Château Montaguillon, Montagne-Saint-Emilion, France**

## Salads & Bowls

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**Coconut Chicken Salad**

16  
€

## Sparkling

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**Prosecco, Ca' del Console, Italy**



**Mezza di Mezza, Mezzacorona, Italy**



**Rosé Viticoltori, Acquesi Brut, Italy**

## Bourbon

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**Makers Mark**

6  
€



**Woodford Reserve**

6  
€



**Four Roses Small Batch**

6  
€



**Blanton's Gold**

9  
€

## Half Bottles

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**Tignanello, Antinori, Italy**

## Rosé Wine

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**M de Minuty, Chateau Minuty, Provence, France**



**Zinfandel, Golden State, California, USA**

## Rosé Wines

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**Pinot Grigio Rose, Mannara, Italy**

## Sake

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**Akashi Tai Ginjo Yuzushu**

7  
€



**Akashi Tai Honjozo**

7  
€



**Akashi Tai Yuzushu**



**Akashi Tai Umeshu**



**Akashi Tai Honjozo Genshu**



**Akashi Tai Junmai Daiginjo Genshu**

## Liqueurs

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**Bénédictine**

5  
€

## Blended Whisky

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**Copper Dog**

6  
€

## American Whiskey

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**Four Roses Original**

5  
€

## Sharing

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**Dead Man's Chest – Four People**

46  
€



**The Samurai's Garden Two People**

23  
€



**Into the Unknown**

34  
€

## Cognac

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**Cointreau Noir**

5  
€



**Louis XIII**



**Remy Martin 1738**

8  
€



**Remy X.O**

19  
€

## Single Malt

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**Macallan Gold**

7  
€

## Tequila & Mezcal

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**Clase Azul Reposado**

18  
€

## Raw and Seared

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**Hamachi Kiwi Sashimi**

13  
€



**Salmon Sashizza**

10  
€



**Asian Style Beef Carpaccio**

17  
€



**Tuna Yuzu Ceviche**

13  
€

## Non Alcoholic

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**Sweet Skulduggery**

5  
€

## Vietnamese Sandwiches

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**Chinese Barbecue Chicken**

## Champagne and Sparkling Wines

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**Dom Perignon, Epernay**

## Featured Cocktails

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**Han Dynasty**

11  
€

## Hot Drink

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**Hot Chocolate**

3  
€

## Large

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**Duck Egg Fried Rice**

6  
€

## Getting Serious

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**Sailor Jerrys**

5  
€

## Scotch

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**Laphroaig Quarter Cask**

7  
€



**Octomore**

17  
€



**Johnnie Walker Blue**

23  
€

## Coffee\*

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**Latte**

4  
€

## Vintage

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**Cristal, Louis Roederer, Reims**

## Japanese

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**Yamazaki**

## House of Suntory

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**Haku**

6  
€

## Bourbon & Rye

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**Four Roses Single Barrel**

7  
€

## Lobster and Crab

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**Whole Lobster**

63  
€

## Juices and Soft Drinks

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**Fever-Tree Light Lemonade**

3  
€



**Double Dutch Tonic**

3  
€



**Double Dutch Skinny Tonic**

3  
€



**Fresh Cranberry**

3  
€

## Bottled Beers and Cider

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**HEINEKEN 0.0**

3  
€



## Rich & Full Bodied

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**Glenfiddich 15**

9  
€

## Tequila & Mescal

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**Don Julio 1942**

21  
€

## Beer, Ale and Cider

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**Peacock Mango and Lime Cider**

## Aromatic and Fruity

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**Sauvignon Blanc, Mount Holdsworth, Wairarapa, New Zealand**



**Grenache Blanc, Côtes-du-Rhône Samorëns blanc, Ferraton, France**



**Rioja Blanco, Conde Valdemar, Finca Alto Cantabria, Spain**



**Pinot Gris, The Pointer Coopers Creek, Marlborough, New Zealand**



**Sauvignon Blanc, Mahi Boundary Farm, New Zealand**



**Sancerre, La Croix du Roy, Crochet, France**

## Party Drinks

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**Crouching Tiger**

11  
€

## Dessert\*

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**Dessert**

## Tequila Selections

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**Don Julio Blanco**

6  
€

## Bottle Conditioned Cocktails

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**Cherry Blossom Negroni**

11  
€

## Canton Loose Leaf Tea

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**Red Berry and Hibiscus**

3  
€

## Canapés Dessert

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**Green Tea Donuts**

## Tattu Favourites

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**Empress Jade**

11  
€



**Geisha's Secret**

11  
€



**Qin Shi**

11  
€



**Peep Show Bellini**

11  
€



**Flight of the Phoenix**

10  
€



**Tattu Twinkle**

17  
€



**Koko Tattu**

10  
€

## Tattu Signatures

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**Skull Candy**

11  
€



**Lucky Number 8**

11  
€



**White Espresso Martini**

11  
€

## Light, Dry and Mineral

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**Pinot Grigio, Mezzocorona, Castel Firmian, Italy**



**Gavi di Gavi, La Contessa, Italy**



**Catarratto, Angelo, Sicilia, Italy**



**Grillo, Feudo Arancio, Sicilia, Italy**



**Torrontes, Finca La Colonia, Argentina**



**Pansa Blanca, Raventós de Alella Pansa Blanca, Barcelona, Spain**



**Portuguese White Blend, Quinta da Cassa Branco, Douro, Portugal**



**Godello, Minius, Spain**

## **Richer, Fuller Flavours**

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**Chardonnay, Deakin Estate, Victoria, Australia**



**Viognier Marsanne, Mathilda, Tournon, Victoria, Australia**



**Petit Chablis, Jean-Marc Brocard, France**



**Chardonnay, Buena Vista, Carneros, California, USA**



**Chablis 1er Cru Montmains, Jean-Marc Brocard, France**



**Chardonnay, Cervaro della Sala, Antinori, Italy**



**Chardonnay, Puligny-Montrachet 1er Cru Sous Le Puits, Henri de Villamont, France**

## **Medium Bodied, Fruit Forward**

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**Merlot, Mezzocorona, Castel Firmian, Italy**



**Shiraz, Mathilda, Tournon, Victoria, Australia**



**Angelo Nero d'Avola, Sicilia, Italy**



**Pinot Noir, Lost Angel, California, USA**



**Chassagne Rouge Les Chênes, Philippe Colin, France**



**Pinot Noir, Lucia, Pisoni, California, USA**

## **Smooth with Hints of Spice**

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**Cabernet Sauvignon, Deakin Estate, Victoria, Australia**



**Rioja Crianza, Conde Valdemar, Spain**



**Côtes-du-Rhône Samorëns rouge, Ferraton, France**



**Chianti Superiore, Santa Cristina, Toscana, Italy**



**Zinfandel, Sebastiani, California, USA**



**Gigondas Les Murailles, Ferraton, France**



**Merlot, Mt George, Silverado Vineyards, USA**

## **Big, Rich and Complex**

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**Shiraz Mourvèdre Viognier, Front Row, South Africa**



**Winemaker's Reserve Malbec, Bodegas Norton, Argentina**



**Founders Block Cabernet Sauvignon, Katnook Estate, Australia**



**Crozes-Hermitage, La Matinière, Ferraton, France**



**Valpolicella Classico Superiore, Toar, Masi, Italy**



**Cabernet Sauvignon, Buena Vista, North Coast California**



**Malbec Cabernet, Privada Family Blend, Bodegas Norton Argentina**

## **Vintage Red Wines**

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**Amarone della Valpolicella Classico Riserva, Costasera, Masi, Italy**



**Hermitage Les Miaux rouge, Ferraton, France**

## **Vintage Red Wine**

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**Dry Red Wine No 1 Yarra Yering, Australia**



**Sassicaia, Italy**



**Solaia, Antinori, Italy**



## Pizza Al Forno 12"

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**Beefeater**

5  
€

## COCKTAILS \$10

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**Silk Road**

11  
€



**Auld Reekie**

11  
€

## Lowland Single Malt

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**Auchentoshan Three Wood**

7  
€

## New In Town

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**From Islay with Love**

11  
€



**Eastern Julep**

11  
€

## Herbal Infusions (Naturally Caffeine Free)

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**Triple Mint**

3  
€

## Teas \$5

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**English Breakfast**

9  
3  
€

## Mr Eion Artisan Roasted Coffee

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**Double espresso**

4  
€

## Premium Bourbons & Ryes

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**Eagle Rare**

9  
€

## Gyoza (Dumplings)

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**Beef Gyoza**

9  
€

## Sushi Chef's Special Rolls

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**Hidden Dragon**

5  
€

## Uncategorized

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**Williams Chase Pink Grapefruit**

6  
€



**Royal Tea**

5  
€



**Hendricks**

6  
€



**Laphroaig quarter cask**

6  
€



**Jinzu**

6  
€



**Woodford Reserve Rye**

7  
€



**Remy V.S.O.P**

6  
€



**SAN COSME MEZCAL**

6  
€



**Sake Sour**

10  
€