

RAW SELECTION

SUSHI

Sashimi

Scottish Salmon, Bluefin Tuna, Yellowtail
3 Variations (9 pcs)

Nigiri Balls

Scottish Salmon, Bluefin Tuna, Yellowtail, Uni
3 Variations (9 pcs)

CAVIAR

Beluga (100g)
Kristal (100g)
Oscietra (50g / 100g)

GILLARDEAU OYSTERS

6 pcs
12 pcs
24 pcs

SUSHI

MAKIS

Soft-Shell Crab, Asparagus, Avocado, Carrots,
Cucumber, Wasabi Mayo

Smoked Salmon, Shrimp, Wasabi Mayo,
Chives, Black Caviar

Bluefin Spicy Tuna, Creamy Spicy Mayo, Teriyaki,
Sesame Seeds

Black Crispy California, Crab Meat, Wasabi Mayo,
Cucumber, Avocado

Wagyu Beef Tartare, Baby Asparagus, Mushrooms,
Gochujang Mayo

Shrimp Tempura, Avocado, Chili Garlic Mayo

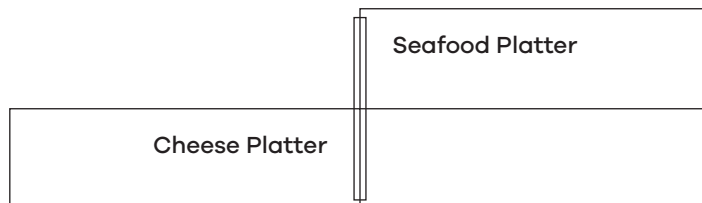
Alaska Roll, Fresh Salmon, Avocado, Green Onions,
Chili Garlic Mayo

Veggie Maki, Cucumber, Asparagus, Avocado,
Carrots, Lettuce, Wasabi Avocado Salsa

Maki Platter (24 pcs)
Sashimi 6 pcs, Nigiri 6 pcs, Maki 12 pcs

Maki Platter (48 pcs)
Sashimi 9 pcs, Nigiri 9 pcs, Maki 30 pcs

PREMIUM PLATTERS



NIBBLES & STARTERS

COLD STARTERS

Mini Crab Tacos, King Crab, Nori Rice Taco Shell, Wasabi Mayo, Lime

Burrata (125g), Beef Tomato, Pesto Sauce, Balsamic Pearls

Mini Salmon Tacos, Scottish Salmon, Nori Rice Taco Shell, Kimchi, Teriyaki Sauce

Wagyu Beef Carpaccio, Crispy Parmesan, Baby Rocca, Olive Oil, Creamy Balsamic

Octopus Carpaccio, Citrus Dressing

Seabass Ceviche, Physalis Leche De Tigre, Coriander, Chili, Cucumber

Shrimp Ceviche, Aji Rocoto, Sweet Potato, Red Onion, Mango

Veggie Summer Roll, Cucumber, Carrots, Rice Noodles, Avocado, Ponzu

Special Tartare, Avocado Wasabi, Salmon, Tuna, Ponzu Glaze

HOT STARTERS

Salty Edamame, Maldon Salt

Spicy Edamame, Gochujang Glaze

Cheese Potato Puff
Creamy Feta Truffle, Fresh Truffle

Wagyu Slider, Tomato Jam, Aged Cheddar Cheese, Roasted Aioli Mayo

Vegan Burger, Vegan Mayo and Cheese, Tomato Jam

Crispy Chicken
Dynamite Sauce, Sweet Chili Sauce

Glazed Wagyu Beef (Grade 8-9) (120gr/portion)
Honey Glazed Sauce

Fried Calamari, Herb Greek Yogurt Sauce

Chicken Anticuchos, Aji Amarillo Marinade

Rock Shrimp, Spicy Creamy Sauce

Wagyu Beef Gyoza, Foie Gras

Spinach Pie, Tzatziki Dip

SALADS

Burrata (500g), Heirloom Tomato, Peach, Black Olives, Green Oil, Broccolini, Basil Onion Pickles

King Crab, Grapefruit, Avocado, Roasted Almonds, Coriander, Soy Lemon Sauce

Goat Cheese, Balsamic Mayo Sauce, Brick Sheet, Chicory Red, Caramelized Almonds

White Salad, Mix Green, Gluten Free Sauce, Dry Mango, Pomegranate

Greek, Feta cheese, Heirloom Cherry Tomatoes, Cucumber, Olives, Capers

Shrimp Soba Noodles, Carrots, Cabbage, Baby Rocca, Honey Ginger Soy Sauce

Smoked Salmon, Arugula, Fennel, Mustard Lemon Oil

Grilled Artichoke, Mache, Crispy Parmesan, Vinaigrette Dressing

Quinoa Kale, Almonds, Mix Herbs, Feta cheese, Mustard Lemon Oil

MAINS

Tiger Prawns

Wagyu Beef Tenderloin, Potato Gratin,
Cep Mushroom Sauce

Roasted Corn-Fed Baby Chicken
Baked Baby Potato, Herb Yogurt Dip,
Vine Cherry Tomato

Wagyu Beef Anticuchos, Red Salsa

Linguini Lobster (Half/Full)
Homemade Bisque and Tomato Sauce

Risotto, Dried Cep, Mushrooms,
Parmesan, Truffle Oil, Berries

Grilled Octopus, Baby Potato, Green Salsa

Mix Grill Plater, Baby Chicken,
Beef Anticuchos, Lamb Rack

Seabass (2.5kg), Rock Salt Crust, Rosemary,
Lemon Herb Sauce, Honey Truffle Lemon Oil

Wagyu Tomahawk (1.8kg) (Grade 8-9)
Roasted Vegetables, Mustard Gravy Sauce

Grilled Scottish Salmon
Roasted Garlic Mashed Potato,
Broccoli Rabe, Tomato Confit

Wild Sea Bream, Sauteed Vegetables

SIDES

Roasted Garlic Mashed Potato
Baked Vegetables
Broccolini
Green Salad
Mushroom Mix

Premium Platter

Chef's Selection of Desserts & Fruits

White Chocolate Fondant

Raspberry

Chocolate Fondant

Vanilla Ice Cream

Fruit Platter

Pineapple Carpaccio

Pomegranate, Lime Sorbet

Sphere Cheese Cake

White Chocolate, Exotic Fruits, Raspberry Coulis

Chocolate Pavlova

Chantilly, Raspberry

Homemade Sorbet

Chef's Selection

DESSERTS