

NOCHE ASIÁTICA

SALMÓN GLASEADO **\$260**

Marinado en humo líquido, sellado a la plancha y cocinado al horno con salsa de mango; con guarnición tibia de hongos orientales, espinacas, brotes de bambú y chiles rojos.

PESCADO MANDARÍN **\$210**

Crujiente filete de pescado con salsa de mandarina, acompañado con arroz al vapor, puré de patatas con wasabi y filamentos de vegetales.

CAMARONES TEMPURA **\$320**

Rebozados en pasta tempura, con fresca ensalada de zanahoria, jícama y col china; salsa de ciruela con ostras y vinagre de arroz con mostaza.

PATO ROSTIZADO **\$270**

Al horno, marinado con jengibre y té de limón; servido con salsa de tamarindo y acompañado con chutney de mango y croqueta de patata frita.

PECHUGA TERIYAKI **\$160**

De pollo, marinada con salsa teriyaki y especias chinas; lentamente asada, con pasta de arroz y vegetales, y salpicada con cebollín y ajonjolí.

POLLO MALAYO **\$160**

Asado lentamente al carbón y marinado con salsa de ostión y especias; con salsa de cacahuete dulce – picante y acompañado con arroz y vegetales.

SALTEADO DE RES Y VEGETALES **\$260**

Tiras de filete de res con especias asiáticas, salteadas con brócoli, col, cebolla, castañas de agua y chiles rojos; bañadas con salsa de ternera, soya y acompañadas con arroz al vapor.

CRUJIENTE KATSU DE CERDO **\$190**

Chuleta de cerdo orgánica con panko frito, sobre col finamente rebanada, jitomates uva, lechugas, pepinos, limón real y salsa tonkatsu especial.

COSTILLAS DE CERDO ORIENTALES **\$190**

En salsa agridulce al estilo chino con ajonjolí, acompañadas de arroz al vapor, vegetales mixtos y frituras de pasta de arroz.

ROLLOS PRIMAVERA **\$150**

Fritura de pasta wonton rellena con vegetales, acompañados con arroz al vapor, vinagre de mostaza y salsa picante Sriracha.

ASIAN NIGHT

GLAZED SALMON

\$260

Marinated in liquid smoked, seared on the grill and roasted in the oven with mango sauce; accompanied by warm Asian mushrooms with spinach, bamboo shoots and red chilies.

MANDARIN-STYLE FISH FILET

\$210

Crispy filet of fish with tangerine sauce, served with steamed rice, wasabi mashed potatoes and julienned vegetables.

JAPANESE TEMPURA PRAWNS

\$320

Deep fried and served with fresh carrot, jicama and Chinese cabbage salad, plum sauce with oysters and rice vinegar with mustard.

ROASTED DUCK

\$270

Marinated in ginger and lemongrass, slow-roasted in the oven and served with tamarind sauce, mango chutney and fried potato croquette.

TERIYAKI CHICKEN BREAST

\$160

Marinated in teriyaki sauce and Chinese spices, slowly grilled, served with rice and vegetables and sprinkled with chives and sesame seeds.

MALAYSIAN CHICKEN

\$160

Marinated in oyster sauce and Malaysian spices, grilled and served with sweet and spicy peanut sauce, steamed rice and vegetables.

STIR-FRIED BEEF AND VEGETABLES

\$260

Strips of beef tenderloin with Asian spices, broccoli, cabbage, onion, water chestnuts and red chilies in veal stock and soy sauce, served with steamed rice.

CRISPY PORK KATSU

\$190

Pork chop breaded in panko, deep fried and served with cabbage, cherry tomatoes, spring lettuce, cucumber, lemon and special tonkatsu sauce.

ASIAN PORK RIBS

\$190

In Chinese-style sweet and sour sauce with sesame seeds, served with steamed rice, mixed vegetables and rice paper crisps.

SPRING ROLLS

\$150

Wontons filled with vegetables and deep fried, served with steamed rice, mustard vinegar and Sriracha sauce.

