

ASIAN FOOD GLOSSARY

ANTICUCHO

PERUVIAN INSPIRED JAPANESE SPICY SAUCE

DAIKON

ASIAN ROOT VEGETABLE, A LITTLE LIKE RADISH

DIM SUM

LITTLE PIECES DEAR TO THE HEART

GYOZA

TRADITIONAL JAPANESE DUMPLING, STEAMED & FRIED

HOI SIN

SWEET AND SALTY CHINESE GLAZE

KIMCHI

SPICY KOREAN PICKLED CABBAGE

NAM JIM

SWEET AND SOUR CHILLI SAUCE

MISO

FERMENTED SOYA BEAN PASTE

PHAD THAI

TRADITIONAL THAI RICE NOODLE DISH

PO CHOI

GREEN LEAFY VEGETABLE

PONZU

CITRUS SOY SAUCE

SAN CHOI BAO

WOK FRIED SPICY MEAT ROLLED IN LETTUCE WITH NUTS

SIU MAI

TRADITIONAL STEAMED DUMPLING

TEMPURA

LIGHT JAPANESE BATTER

URA MAKI

INSIDE OUT SUSHI WITH RICE ON THE OUTSIDE OF THE ROLL

WASABI

JAPANESE HORSERADISH (HOT)

YUZU

JAPANESE CITRUS FRUIT

XO SAUCE

SPICY SEAFOOD REDUCTION



Please advise us if you have an allergy, and be aware that our kitchen prepares dishes that contain nuts. We cannot guarantee that a product has not come into contact with nuts or nut oils. Consuming raw eggs or under-cooked beef may increase your risk of food-borne illnesses. Prices are in euros and are inclusive of all taxes. The consumer is not obliged to pay if the receipt or invoice has not been received. The hotel must issue invoices or receipts for all purchases. Complaint forms are available at the entrance door. In charge of market regulations: Mr Ioannis Liakopoulos

Σε περίπτωση οποιασδήποτε αλλεργίας παρακαλώ ενημερώστε τον σερβιτόρο. Καταναλώνοντας ωμά αυγά ή μέτρια ψημένα κρέατα μπορεί να αυξηθεί ο κίνδυνος δηλητηρίασης. Οι τιμές είναι σε ευρώ και περιλαμβάνουν όλους τους φόρους. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο). Το ξενοδοχείο υποχρεούται σε έκδοση λιανικών αποδείξεων. Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θήκη δίπλα στην έξοδο, για την διατύπωση οποιασδήποτε διαμαρτυρίας. Αγορανομικός Υπεύθυνος : κος Γιάννης Λιακοπουλος

DIM SUM

EDAMAME, KIMCHI BUTTER
€ 5

MISO ROASTED
PUMPKIN GYOZA
€ 6

DUCK AND SPRING ONION
SIU MAI
€ 7.5

CHILLI SALT SQUID, ADJUD
€ 10.5

SEA URCHIN, PONZU
SAKE, YUZU JELLY
€ 11

PORK SAN CHOI BAO
€ 13.5

SPARE RIBS,
BLACK BEAN SAUCE
€ 14

PRAWN DUMPLINGS IN
MASTER STOCK
€ 9

SUSHI & SASHIMI

SHITAKE AND ROCKET
URA MAKI
€ 7.5

SEA BASS SASHIMI,
YUZU TRUFFLE
€ 14

SUSHI AND SASHIMI BOAT
FOR 2 € 22 / FOR 4 € 44

TUNA TARTARE
€ 10.5

SHRIMP TEMPURA ROLLS
€ 10

SALMON & AVOCADO ROLLS
WASABI TOBIKO
€ 8.5

SPICY TUNA ROLLS
€ 9

TEMPURA

SEASONAL VEGETABLE
TEMPURA
€ 9

ROCK SHRIMP TEMPURA,
ANTICUCHO MAYO
€ 14

SALADS

DAIKON, ENOKI, RED PEPPER
& AVOCADO SALAD ROLLS
€ 9.5

THAI BEEF SALAD,
NAM JIM DRESSING
€ 14

DUCK AND
WATERMELON SALAD
€ 14

CHOPPED SALAD,
SESAME & SOY
€ 11

BBQ & ROASTS

CANTONESE STYLE
KING PRAWN
€ 21

GRILLED OCTOPUS
WARM AUBERGINE SALAD
€ 18

ROBATA SALMON,
SESAME PONZU
€ 18

RIBEYE, ANTICUCHO
€ 32

BLACK PEPPER BEEF,
ASPARAGUS
€ 26

CHICKEN MUGI MISO
WITH PICKLES
€ 19

CRISPY DUCK & PANCAKES
€ 25 / € 50

SPECIALS

BLACK COD, SWEET MISO
€ 38

CHARGRILLED CHICKEN
ROASTED VEGETABLE
GREEN CURRY
€ 14.5

E&O PHAD THAI,
CHICKEN/PRAWN
AND PORK
€ 13

LOBSTER NOODLES
€ 44

SIDES

STEAMED JASMINE RICE
€ 4

EGG FRIED RICE
€ 4.5

ASIAN GREENS
€ 5

GREEN FRIED BROWN RICE
€ 4.5

SINGAPORE NOODLES
€ 7

DESSERT

LEMONGRASS CREME
BRÛLÉE
€ 5

LYCHEE GRANITA
WITH PROSECCO
€ 6

FROZEN BERRIES,
HOT WHITE CHOCOLATE
€ 7

CHOCOLATE PUDDING,
MATCHA ICE CREAM
€ 8