

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 € 5.5	SEA URCHIN, PONZU SAKE, YUZU JELLY € 11
MISO ROASTED PUMPKIN GYOZA € 6	PORK SAN CHOI BAO € 13.5
DUCK AND SPRING ONION SIU MAI € 7.5	SPARE RIBS, BLACK BEAN SAUCE € 14
CHILLI SALT SQUID, ADJUD € 10.5	PRAWN DUMPLINGS IN MASTER STOCK € 10
XO SCALLOPS € 8	

SUSHI & SASHIMI

SHITAKE AND ROCKET URA MAKI € 7.5	TUNA TARTARE € 12
SALMON TIRADITO € 9	SHRIMP TEMPURA ROLLS € 10
SUSHI AND SASHIMI BOAT FOR 2 € 25 / FOR 4 € 44	SALMON & AVOCADO ROLLS WASABI TOBIKO € 9
TUNA TATAKI MISO AIOLI € 9	SPICY TUNA ROLLS € 9.5

TEMPURA

SEASONAL VEGETABLE TEMPURA € 9	ROCK SHRIMP TEMPURA, ANTICUCHO MAYO € 14
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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 (ADD CHICKEN / PRAWN) € 11 / € 14 / € 16.5

BBQ & ROASTS

CANTONESE STYLE KING PRAWN € 21	BEEF FILLET TRUFFLE TERIYAKI € 32
GRILLED OCTOPUS WARM AUBERGINE SALAD € 18	BLACK PEPPER BEEF, ASPARAGUS € 26
ROBATA SALMON, SESAME PONZU € 18	CHICKEN MUGI MISO WITH PICKLES € 19
ROASTED CAULIFLOWER PEANUT AND SESAME € 8	CRISPY DUCK & PANCAKES € 25 / € 50

SPECIALS

BLACK COD, SWEET MISO € 38	E&O PHAD THAI CHICKEN OR PORK € 15 PRAWN € 16 ALL € 17
ROASTED VEGETABLE GREEN CURRY (ADD CHARGRILLED CHICKEN) € 14.5 / € 16	LOBSTER NOODLES € 44
ROASTED SEABREAM SZECHUAN SAUCE € 26	

SIDES

STEAMED JASMINE RICE € 4	GREEN FRIED BROWN RICE € 4.5
EGG FRIED RICE € 4.5	SINGAPORE NOODLES € 7
ASIAN GREENS € 5	

DESSERT

LEMONGRASS CREME BRÛLÉE € 5	FROZEN BERRIES, HOT WHITE CHOCOLATE € 7
LYCHEE GRANITA WITH PROSECCO € 6	CHOCOLATE PUDDING, MATCHA ICE CREAM € 8