

SIGNATURE MENU

SPICY TUNA TEMPURA

spicy tuna tartar – spring leek – truffle mayonnaise – vegetarian bbq teriyaki sauce

CRISPY CHICKEN TERIYAKI

kimchi pak choy – avocado cream – fried onion – spring onions

WARM COCONUT MOCHI^V

coconut milk sauce – sesame – fruit gel

as a 2-course menu 27

as a 3-course menu 32

STARTER

VEGAN-BOWL 2.0^V

white bean puree – olives – cucumber – mint – dill – chickpeas – sundried tomato – walnuts – pickled shallots – pomegranate – feta

14

MISO SOUP^V

shiitake – tofu – spring onions – sesame – gyoza

9

FITZROY SALAD "CAESAR-STYLE" WITH PRAWNS

cherry tomato – prawns – herbed panko

18

SZECHUAN GYOZA

pork – prawn – soy & teriyaki sauce

19

MAIN

BEEF STIR-FRY

peppers – pak choy – wasabi ponzu – sweet potato puree

26

MARINATED CAULIFLOWER STEAK^V

turmeric – maple syrup – gochujang – lemon – shiso salad

16

KIMCHI RISOTTO^V

poached egg – chinese cabbage kimchi – nori – spring onions

17

CHAR FILLET

carrot puree – grilled asparagus – beurre blanc – baby corn

21

SWEETS

STRAWBERRY PANNA COTTA^V

marinated strawberry gel

10

LEMON-MASCARPONE POTS^V

10

^V = vegetarian, vegan on request

Our team will be happy to provide you with all the necessary information on additives and allergens.