STARTERS

DUMPLINGS & BAO

DUMPLINGS
6 PIECES EACH

17

SAUCES:
PEANUT / VINEGAR / SOY / SESAME

CHICKEN A,N,1,4,6
BEEF A,N,1,4
PRAWN A,D,N,R,1,4,6
VEGGIE A,N,1,4,6
VEGAN A,N,1,4,6

PORK BELLY BAO
2 PIECES
BBQ-Pork belly
A,N,1,4,6

17

DUMPLING & BAO PLATTER
A,N,A,B,C,D,E,F,G,L,M,N,O, 1,2,4,6,10

38

TUNA TARTARE 22.50
Sushi grade – avocado gazpacho – tomato – cucumber – herbs – chili – lime A,D,1,4,6

BEETROOT AND PEAR V 18.50
Roasted beetroot – Asian pear – whipped goats cheese – shiso – rocket – black sesame – lime gel A,G,1,6

WINTER GREENHOUSE SALAD V 18
Baby Leaf, pear, Edamame, Yuzu dressing N,O,1,2,5

with prawns D 28
with chicken 24

TEMPURA PUMPKIN V 18
Crispy Hokkaido pumpkin – jalapeño – garlic – herbs – lime A,N,1,6

JAPANESE STYLE POTATO AND LEEK V 18
Crispy potato – charred leek – smoked aubergine – yuzu beurre blanc– herb oil – chives C,G,1,2,5,6

MAINS

GRILLED SPRING CHICKEN 32
Chargrilled spring chicken breast – roasted sweet potato – crispy enoki mushroom tempura – shiso salsa A,O,1,5,6,10

LAMB FILLET WITH PLUM 34
Seared lamb fillet – roasted celeriac – king oyster mushrooms – plum and red wine jus – crispy shallots L,O,1,6,10

GRILLED BEEF FILLET 200 gr JAPANESE WINTER STYLE 49
Potato miso purée – charred king oyster mushrooms – winter greens – black garlic – yuzu butter L,O,1,2,5,6,10

CRISPY GRILLED OCTOPUS 32
Charred octopus – cannellini beans – roasted Hokkaido pumpkin – jalapeño – garlic – herbs – lime D,R,1,5,6

GRILLED BLACK COD FILET 43
Kombu Shiitake Dashi – grilled cauliflower D,1

SESAME GLAZED TOFU V 26
Crispy sesame glazed tofu – roasted Hokkaido pumpkin – edamame – ginger – sesame oil – spring onion – chili G,N,1,6

FITZROY'S FINEST FOR MEATLOVERS

WAGYU STRIPLOIN 120 gr 70
Red wine jus – Asian Chimichurri L,O,6

T-BONE STEAK 500-600 gr 75
Red wine jus – Asian Chimichurri L,O,6

BLACK ANGUS RIB-EYE 250 gr 46
Red wine jus L,O,6

SIDES

ROASTED CAULIFLOWER V N,1,6 11
KING OYSTER MUSHROOMS V N,1,3,6,10 10
SWEET POTATO FRIES V N,6 10
CUCUMBER SALAD V O,F,2,6,10 10
MUSHROOM BAO (2 pieces) V A,F,G,N,1,6 12

SAUCES & BUTTER jeweils 4

Sauce Béarnaise C,G,1,3,5,10
Red wine jus L,O,6
Chimichurri L,O,6
Sesame butter G,N

V = vegetarian, vegan upon request | Please inform our team of any special dietary needs, allergies, or intolerances. We prepare all dishes with care; however, traces may occur due to unintentional cross-contamination.