

à la Carte

Starters

Krupuk, tofu & 10g of Black Pearl Persian Caviar
€ 32,00

Wo tip dumplings
€ 15,00

Sui mai with North sea fish, King crab and winter truffle
€ 30,00

Lu Shui
€ 19,00

Stir-fried squid with coriander
€ 20,00

Steamed Brittany scallops with egg white
€ 24,00

Main Courses

10 g Black Pearl Persian Caviar as supplement
for an extra dimension with the sea bass or even with the Peking Duck
€ 28,00

Stir-fried leg of lamb, Szechuan sauce
€ 24,00

Wagyu beef, bamboo shoots, auricula-judae
€ 38,00

Stir-fried young pigeon with Cashew nuts
€ 31,00

Lacked Peking duck , Lam's Style (+ supplement Persian Caviar)
€ 31,00

Steamed sea bass with ginger (+ supplement Persian caviar)
€ 25,00

Desserts

Authentic dessert : Mangopudding and coconut tapioca
€ 11,50

Intens chocolate mousse and passion fruit by Gewaegd
€ 11,50