

# à la Carte

## Starters

Krupuk, tofu & 10g of Imperial Gold Caviar  
€ 33,00

Dim Sum basket (6 pc)  
€ 17,00

Lu Shui of beef  
€ 20,00

Stir-fried squid with coriander  
€ 20,00

Steamed Brittany scallops with egg white and black bean sauce  
€ 26,00

## Main Courses

10 g Imperial Gold Persian Caviar as supplement  
for an extra dimension with the sea bass or even with the Peking Duck  
€ 26,00

Steamed seabass with ginger (+ supplement Persian caviar)  
€ 26,00

Lacked Peking duck , Lam's Style (+ supplement Persian Caviar)  
€ 26,00

Waguy beef, bamboo shoots, auricula-judae  
€ 40,00

Stir-fried leg of lamb, Szechuan sauce  
€ 26,00

Stir-fried young pigeon from Anjou with cashewnuts  
€ 32,00

## Desserts

Authentic dessert : Frozen Matcha tea parfait infused with ginger, chocolate chip & crumble,  
Moscavodan caramel and fresh fruit  
€ 12,50

Coconutmousse, passionfruit creme and sorbet, chocolate by Gewaegd  
€ 12,50