



Spring Cocktails & Sake



COCKTAILS

RHUBARBE 10%ABV  15

REFRESHING, FRUITY, CITRUSY

Roku gin, rhubarb, cointreau, acids, CO².

CHAMOMILLE 8%ABV  15

FLORAL, REFRESHING, AROMATIC

Barsol pisco, chamomile, lemon verbena, acids, absinth, CO².

UBE HIGHBALL 9%ABV  15

CITRUSY, NUTTY, REFRESHING

Pandan infused Haku vodka, yuzu, ube, acids, CO².

PHOGARITA 18%ABV  15

SAVORY, UNUSUAL, SOUR, SPICY

Pho distillate, Patron tequila, kumquat liqueur, pho spices syrup, lemon juice.

GINGER OLD FASHIONED 27%ABV  15

SPICY, FLORAL, SMOKY, STRONG

Marker's Mark whiskey, ginger, galanda gum syrup, angostura.

■ Ube is a Filipino purple yam with a sweet & nutty flavor

KIWI DAIQUIRI 16%ABV  16

TROPICAL, SILKY, TANGY

Bacardi Ocho rum, kiwi, coconut, lime juice, Kame-no-o sake.

TARTE AUX AGRUMES 20%ABV  16

CITRUSY, CREAMY, ZESTY

Yuzu distillate, vanilla/butter/bergamotte syrup, acids, kalamsi foam.

TARO MARTINI 23%ABV  16

FLORAL, FRUITY, SMOOTH, STRONG

Taro distillate, litchy, Martini Ambrato, Saint-Germain liqueur.

PINE NEGRONI 18%ABV  15

FLORAL, AROMATIC, HERBAL, BITTERSWEET

Bombay Sapphire gin, chrysanthemum, Martini bitter, Martini Rubino.

We are pleased to offer a cocktail omakase experience, where we take great pleasure in hearing your preferences and crafting something special just for you.

MOCKTAILS

ORIENTAL LEMONADE  12

HERBAL, FRESH, CITRUSY

Chinese cilantro & cucumber hydrosol, yuzu juice, culantro, syrup, acids, CO².

NIHONSHU - SAKE

DOKKAN DAIGINJO 17%ABV 15

BY OTA SHUZO, SHIGA

Daiginjo sake, smooth and refined, with melon, white peach, velvety texture, crisp minerality, and subtle umami.

SENKIN KAME-NO-O 14%ABV 14

BY SENKIN SHUZO, TOCHIGI

Junmai Daiginjo with fruity aromas, refreshing acidity, and a silky, smooth texture leading to a clean finish.

TENTAKA 15%ABV 10

BY TENTAKA SHUZO, TOCHIGI

Junmai sake with a spicy nose balanced by a lightly tangy sweetness and a smooth, refined finish.

BIDEN 1999 16%ABV 12

BY MII NO KOTOBUKI

Junmai Yamahai Koshu +20years, soft and full-bodied with caramel tones typical to aged sake.

TAMAGAWA YAMAHAI 19%ABV 12

BY KINOSHITA, KYOTO

Junmai yamahai slow-brewed sake, made with wild yeasts & lactobacilli from an old brewery, unfiltered, crafted by japan's first foreign brew master, Philip Harper.

KIREI 80 17%ABV 9

BY KIREI SHUZO, HIROSHIMA

Dry Junmai sake Karakuchi, rich textural palate with dry minerality and an intensely spice-laden mid-palate of licorice and pear.

FRUITY NIHONSHU

UMESHU 11%ABV 9

BY HEIWA SHUZO WAKAYAMA

Plum liqueur made from junmai sake, offering sweet, fruity notes with a rich, smooth finish.

YUZUSHU 7%ABV 9

BY YI CHAN

Junmai sake infused with pure yuzu juice, offering bright citrus aromas, refreshing acidity, and a crisp, smooth finish.

SOFTS

COCA CLASSIC	5
COCA ZERO	5
STILL WATER 1/2L	5
STILL WATER 1L	7
SPARKLING WATER 1/2L	5
SPARKLING WATER 1L	7
HOMEMADE ICED TEA	6
HOMEMADE SPARKLING ICED TEA	6

TEAS

JASMIN	5
SENCHA	5
GENMAÏCHA	5
OOLONG	5
MILKY OOLONG	5
HOJICHA	5
CHRYSANTHEUM & GOJI (INFUSION)	5

BEERS

ZENNE PILS BELGIAN CRAFT LAGER (4.9%)	6
ZENNEBIR BELGIAN CRAFT LAGER (5.8%)	6
CANTILLON GUEUZE (5.5%)	9
CANTILLON ROSE GAMBRINUS (6%)	9

For Cantillon enthusiasts,
don't hesitate to ask us
about our rare bottle offerings.

WINES

WHITE WINE	GLASS	6	50 CL	18
RED WINE	GLASS	6	50 CL	18
ORANGE WINE	GLASS	6	50 CL	18

We also have a wonderful wine list,
carefully curated to highlight unique,
organic selections from small producers.



Spring Feast



DIM SUM 點心

XIAO LONG BAO 4 pcs ▪ 素菜小笼包 ▪ 11

Raviolis vapeur pâte de blé, farce porc gingembre.
Steamed wheat dough dumplings, pork ginger stuffing.

XIAO LONG BAO FOIE GRAS 4 pcs ▪ 鹅肝小笼 ▪ 15

Raviolis vapeur pâte de blé, farce porc & foie gras.
Steamed wheat dough dumplings, foie gras & pork stuffing.

SHENG JIA BAO 4 pcs ▪ 生煎包 ▪ 14

Raviolis poêlés, farce porc & gingembre.
Panfried pork & ginger dumplings.

HAR GOW 4 pcs ▪ 虾饺 ▪ 11

Raviolis vapeur pâte de riz, farce scampis.
Steamed rice paste dumplings, prawns stuffing.

SIU MAI 4 pcs ▪ 烧卖 ▪ 10

Raviolis vapeur pâte aux œufs, farce porc & scampis.
Steamed egg paste dumplings, pork & shrimps stuffing.

CHAR SIU BAO 2 pcs ▪ 叉烧包 ▪ 10

Brioche, porc laqué caramélisé.
Brioche, caramelized glazed pork.

HAR CHEUNG 3 pcs ▪ 鲜蝦腸粉 ▪ 12

Rouleaux vapeur pâte de riz, scampis, sauce soja.
Steamed rice rolls, prawns stuffing, soy sauce.

CHAR SIU CHEUNG 3 pcs ▪ 叉烧肠粉 ▪ 11

Rouleaux vapeur pâte de riz, porc laqué, sauce soja.
Steamed rice rolls, glazed pork stuffing, soy sauce.

DJA LEUNG 3 pcs ▪ 炸兩 ▪ 9

Rouleaux vapeur pâte de riz, beignet frit, sauce soja.
Steamed rice rolls, fried donut stuffing, soy sauce.

LO BAK GO 3 pcs ▪ 萝卜糕 ▪ 12

Gâteau de radis blanc, crevettes & saucissons.
White radish cakes, shrimps, sausage.

APPETIZERS 前菜

CONCOMBRES MARINÉS ▪ 凉拌小黄瓜 ▪ 7

Concombres, huile aromatisé au piment rouge.
Red chili oil, cucumbers.

AUBERGINES MARINÉES ▪ 凉拌茄子 ▪ 8

Aubergines, huile aromatisé au piment rouge.
Red chili oil, eggplants.

NEM 4pcs ▪ 越南春卷 ▪ 10

Croquettes farce de porc, champignons et vermicelles.
Fried eggrolls stuffed with pork, mushrooms & vermicelli.

IF YOU DARE ...

RUOT HEO CHIEN ▪ 炸大肠 ▪ 15

Intestins de porc frits aux 5 épices, sauce aigre-douce.
Fried porc intestines 5 spices, sweet & sour sauce.

MAIN COURSES 主菜

DAN DAN MIAN ▪ 担担面 ▪ 19

Nouilles, haché de porc, sésame, cacahuètes, poivre sechuan.
Egg noodles, pork, sesame, peanut, sechuan pepper.

DAN DAN VEGGIE ▪ 素担担面 ▪ 18

Nouilles, tofu, œuf, sésame, cacahuètes, poivre sechuan.
Egg noodles, tofu, egg, sesame, peanut, sechuan pepper.

CANARD PÉKINOIS ▪ 北京鸭 ▪ 28

Canard pékinois, crêpes, poireaux, concombres.
Peking duck, pancakes, leek, cucumber.

PHO ▪ 越南牛肉汤河 ▪ MEDIUM 18 LARGE 21

Pâtes de riz, bouillon, boeuf cru, boulette, boeuf cuit.
Rice noodles, broth, raw beef, meatball, cooked beef.

HAINAN 2.0 ▪ 海南鸡饭 ▪ 22

Poulet grillé curcuma, sésame, gingembre, oignons vert, riz.
Grilled chicken, cumin, sesame, ginger & scallions, rice.

ADD-ONS

Bowl of rice 3

Pancakes 3

SWEET 甜点

LAO XAO BAO 2 pcs ▪ 流沙包 ▪ 10

Brioche, crème pâtisseries aux œufs.
Brioche, chinese egg custard.

BUN SESAME + GLACE ▪ 芝麻甜甜圈 ▪ 9

Beignet au sésame, glace à la fleur de lait Gelateria Giotto.
Sesame bun, "fleur de lait" ice cream Gelateria Giotto.

" MOST ASIAN MEALS ARE SERVED FAMILY-STYLE,
ENCOURAGING SHARING. CHINESE CUISINE
EMBODIES THIS TRADITION. "

WE RECOMMEND SHARING STARTERS & MAINS
TO EXPERIENCE COMMUNITY, TOGETHERNESS
& ENJOY MORE VARIETY.

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness; especially if you have a medical condition.