



A S I A · A S I A
RESTAURANT | LOUNGE

BRUNCH CRAWL

SHARING DISHES & 2 DRINKS

TOFU MAKI G SE SO V

Yuzu gel, asparagus tempura, tamarind mayo

SALMON NIGIRI F R SE SO

Nikiri soy

SPIDER MAKI D E F G R S SE SO

Soft shell crab, bluefin tuna, spicy mayo, tobiko

CHICKEN DUMPLING D G

Blended spice

CHAR SIU CHICKEN E F SO

Katsuobushi, kewpie mayo, chives

BEEF SPRING ROLL D G SE SO

Carrot, snow peas, tonkatsu, togarashi

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin, (MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian



DRINKS

Still Water / Sparkling Water

COCKTAILS

MARGARITA

Tequila, triple sec, simple syrup, lime juice

COSMOPOLITAN

Vodka, cointreau, cranberry juice, lime juice

WINES

White / Red / Rosé

BEER

Asahi

SPIRITS

Vodka / Gin / Rum / Whisky

SOFT DRINKS

Coca Cola | Diet Coke | Sprite | Sprite Light | Ginger Ale | Tonic Water

JUICES

Apple | Cranberry | Orange | Pineapple | Pink Grapefruit

