

arun · asia

hand shaken cocktails

sakerinha exótica
sake, cachaça, lime, passion fruit

oriental mojito
fresh lime juice, mint leaves,
white rum, lychee, soda

apetizer

edamame with truffle teriyaki **V**

choice of soup

spicy sea food soup

miso soup **V**

choice of cold starters

green papaya salad **GF**

fresh sea bass new style ponzu sauce

salmon tataki

assorted sushi **GF**

green spicy tuna roll **GF**

hot starter tasting plate

chicken sate , panko shrimp, calamari jalapeno

choice of main courses

from the teppanyaki: lamb, chicken, prawns,
beef tenderloin (please choose 2)

pad thai

duck curry

salmon miso

noodles with mixed vegetables **V**

all mains are served with fried rice and grilled vegetables

dessert

grilled banana with ice cream

mango parfait

If you have food allergies please inform your waiter. We will be happy to make any necessary changes.

V Vegetarian
GF Gluten Free

Executive chef : Polymeros Xenofon

In our recipes we use extra virgin olive oil & fresh butter