

DINNER



garden

GREEN LENTIL SALAD	155
Water Chestnut, Spiced Crispy Enoki, Romaine	
GRILLED KAI LAN	145
Ricotta, Dukkah, Argan Oil	
'SOUPE AU PISTOU'	125
Vermicelli, Hazelnut, Croutons, Confit Egg Yolk	

raw

MUSHROOM CARPACCIO	125
Labneh, Poppy Seeds, Fresh Herbs	
MARINATED HAMACHI	195
Butter Gem, Citrus, Sarawak Pepper, Gomasio	
DRY AGE SALMON TARTARE	185
Marinated Vegetables, Pink Pepper, Toast	
OYSTER 'PRAT AR COUM' *3	330 half Dz
Natural or Asaya	660 Dz

nutrient
rich

COLD

CUTTLEFISH SALAD	165
Quinoa, Avocado, Citrus Dressing	
TUNA NIÇOISE SALAD	195
Egg Dressing, French Beans, Potato, Black Olive, Anchovy	
SMOKED EGGPLANT	175
Soft Boiled Egg, Gomasio, Croutons	

HOT

ORGANIC EGG ONSEN	175
Cauliflower, Sea Urchin, Hazelnut	
GRILLED OCTOPUS	195
Crushed Potato, Spring Onion, Lemon, Paprika Emulsion	
TOOTH FISH	215
White Bean Ragout, Piquilo, Vadouvan, Clams, Squid	

a
taste
of
asaya

4 COURSES

WITH WINE PAIRING

685

1,150

CANAPES

Chef Selection

6 DAY AGED BALIK SALMON

Confit Mustard Seeds, Romaine
Turnip, Salmon Roe, Crisps

HOKKAIDO SCALLOP

'Soupe au Pistou'
Celery, Mushroom, Shallot

Add Seasonal Truffle

MP

ATLANTIC JOHN DORY

Braised Fennel, Potato Fondant
'Beurre De Nage'

Add Kristal Caviar

100

LEMON

Meringue, Lemon Curd, Crumble

MIGNARDISES

Chef Selection

6 COURSES

WITH WINE PAIRING

895

1,550

CANAPES

Chef Selection

6 DAY AGED BALIK SALMON

Confit Mustard Seeds, Romaine
Turnip, Salmon Roe, Crisps

JAPANESE SEA URCHIN

Grilled Celeriac, Vadouvan
Black Garlic, Pumppernickel
Smoked 'Cervelle de Canut'

HOKKAIDO SCALLOP

'Soupe au Pistou'
Celery, Mushroom, Shallot

Add Seasonal Truffle

MP

GAMBERO ROSSO

Squid Ink Gnocchi, Bisque
Parsley

ATLANTIC JOHN DORY

Braised Fennel, Potato Fondant
'Beurre De Nage'

Add Kristal Caviar

100

CHOCOLATE TART

Blood Orange, Basil
Coconut Sorbet

MIGNARDISES

Chef Selection

A healthy outside starts
from the inside.

ROBERT ULRICH

asaya kitchen