

LUNCHMENY V.28

FISH & SEAFOOD TAPAS

OYSTERS Super Chironfils no3	1 pcs 55
Chilipaste - Coriander- Garlic- Mint	/ 4 pcs
	245
OYSTER GIN	32 / 1cl
Never Never	
CHAMPANGE	glas 160
Alexandre Bonnet	/ bottle
	950
SPICY HERB SALMON	105
Salmon Sashimi - Gin - Garlic - Mint - Coriander - Lime	
ASIAN TACO	95
Salmon - Potatoes - Mint - Chili - Coriander	
TOM KHA MUSSELS	145
Galangal - Coconut Milk - Lime - Tumeric	
CRISPY PRAWN & SOUP	120
Lemongrass - Chili - Coconut Milk	
FISH CURRY	140
Cod - Red Curry - Coconut Milk - Morning Glory - Sesame	

VEGETARIAN TAPAS

ASIAN VEGGIE TACO	95
Vegan "Salmon" - Potatoes - Mint - Coriander	
SOM SALAD	120
Vegan "Salmon" - Orange - Coconut - Chili - Ginger - Lime	
NOODLE ROLL	105
Bean Sprouts - Tofu - Peanuts - Sweet & Salty	
ENOKI	85
Crispy Mushroom - Peanuts - Lime - Chili	
WING BEANS	115
Coconut Milk - Tofu - Peanuts - Chili Oil	
SALAD FROM HEAVEN	120
Basil - Mozzarella - Apple - Dates - Garlic - Cashews & Almonds	
SPICY GREEN CURRY	140
Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables 1	

MEAT TAPAS

WING BEANS PORK	125
Coconut - Tofu - Peanuts - Chili Oil	
KRAPOW PIZZA	115
Minced Beef - Rottee - Chili - Thai Basil - Garlic - Egg	
CRISPY CHICKEN SALAD	130

Onion – Chili - Lime - Celery

NOODLE ROLL CHICKEN 110

Bean Sprouts - Tofu - Peanuts - Sweet & Salty

BONCHON CHICKEN 120

Honey Glazed - Pickled Daikon Radish

MASSAMAN CURRY 140

Slow Cooked Beef - Potatoes - Peanuts - Coconut

COCONUT RIBS 150

Coconut Milk - Soy - Sweet - Pickled Daikon Radish

SUSHI

PREMIUM NIGIRI

SALMON PRIME

Salmon with chili butter. Topped with sweet potatoes crunch and chives.

1 pcs 30

/ 4 pcs

108

TUNA TATAKI

Tuna with Gochugaru, Sesame Oil and Black Fisk Roe.

1 pcs 34

/ 4 pcs

123

RED SHRIMP

Argentinean red shrimp with chili mayo, crispy rice noodle, chive and fish roe.

1 pcs 39

/ 4 pcs

140

TOM YAM SCALLOP

Scallop with Tom Yam sauce, chili and coriander.

1 pcs 44

/ 4 pcs

158

FOIE GRAS

Duck liver with teriyaki sauce roasted onion and chive.

1 pcs 54

/ 4 pcs

194

WAGYU UMAMI

Wagyu Beef, teriyaki sauce and parmesan.

1 pcs 64

/ 4 pcs

230

PREMIUM NIGIRI MIX

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop - Foie Gras - Wagyu Umami.

6 pcs

235

MAKI

CRISPY PRAWNS

Prawns with tempura carrot. Topped with chili mayo, teriyaki sauce and roasted onion.

5 pcs 99

/ 10 pcs

189

SPICY TUNA

Chili-soya marinated tuna with avocado, cucumber and chili mayo.

5 pcs 99

/ 10 pcs

189

SALMON CRUNCH

Crispy fried maki with spicy salmon. Topped with crispy lotus root.

5 pcs 99

/ 10 pcs

189

OYSTER MUSHROOM

Fried mushroom with chili & garlic butter. Cucumber, avocado, carrot and teriyaki sauce.

5 pcs 99
/ 10 pcs
189

OMAKASE

CHEF ´S CHOICE OF NIGIRI, MAKI & SASHIMI.

10 pcs
245 / 12
pcs 275
/ 15 pcs
325

COPPER CLUB SIGNATURE PLATE

Premium Nigiri
Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam
Scallop - Foie Gras - Wagyu Umami and a mix of Maki.

6 pcs
and
Maki 6
pcs 335

LARGER PLATES AND SIDES

SALAD FROM HEAVEN

195

Mozzarella - Apple - Basil
- Dates - Garlic - Cashews & Almonds

PAD THAI

235

Chicken - Veggies - Peanuts - Egg
- Tamarind - Coriander

FISH CURRY

275

Cod – Cocconut Rice – Red Curry
- Morning Glory

ENTRECÔTE, BLACK ANGUS, 250GR

365

Curry Potatoes - Pak Choi
- Asian Dipping Sauces

SIDES

COCONUT RICE

45

EDAMAME BEANS

35

CUCUMBER KIMCHI

35

PICKLED DAIKON RADISH

30

JASMINE RICE

35

FRENCH FRIES WITH PASSION MAYO

45

CURRY POTATOES

45

SOMETHING SWEET

STRAWBERRY ROTEE

120

Condensed Milk - Chocolate Sauce - Vanilla Ice Cream

CHOCOLATE FONDANT

125

Salted Caramel Ice Cream

SORBET

45

Mandarin

COFFEE (POT)	35
CAPPUCCINO / LATTE	45
ESPRESSO	single 35 / double 40
TEA	40

SIGNATURE TASTING - 7 COURSE

***This menu is for 2 or more people** **475 /**
person

MIANG KHAM

Salmon - Orange – Coconut - Chili - Ginger - Lime

SPICY TUNA MAKI

Tuna – Avocado – Chili mayo

ASIAN TACO

Salmon - Potato - Mint - Chili - Coriander

NOODLE ROLL CHICKEN

Bean Sprouts - Tofu - Peanuts - Sweet & Salty

MASSAMAN CURRY

Slow Cooked Beef - Potatoes - Peanuts - Coconut

WING BEANS PORK

Coconut Milk – Tofu - Peanuts - Chili Oil

COCONUT RIBS

Coconut Milk - Soy - Sweet - Pickled Daikon Radish

SIGNATURE TASTING VEG - 7 COURSE

***This menu is for 2 or more people** **475 /**
person

MIANG KHAM

Vegan "Salmon" - Orange – Coconut - Chili - Ginger - Lime

OYSTER MUSHROOM MAKI

Fried mushroom – Avocado – Carrot – Teriyaki sauce

ASIAN TACO

Vegan "Salmon" - Potatoes - Mint - Coriander

NOODLE ROLL

Bean Sprouts - Tofu - Peanuts - Sweet & Salty

SPICY GREEN CURRY

Stir-Fry Noodles – Coconut Milk - Potatoes - Vegetables

ENOKI

Crispy Mushroom - Peanuts - Lime - Chili

WING BEANS

Coconut Milk - Tofu - Peanuts - Chili Oil