

LUNCHMENY V.08

FISH & SEAFOOD TAPAS

OYSTERS Super Chironfils no3	1pcs
Chilipaste - Coriander- Garlic- Mint	58/4pcs
	235
TEMPURA PRAWNS	125
Japanese Mayo - Wasabi - Gin - Cucumber	
SOFT SHELL CRAB	155
Apple - Green Mango - Mint - Black Pepper	
HOKKAIDO SCALLOP	160
Ponzu Yuzu - Kimchi Sesame - Fish Roe	
SPICY HERB SALMON	150
Sashimi - Gin - Garlic - Mint - Coriander - Lime	
ASIAN TACO	125
Salmon - Mint - Potatoes - Bell Pepper - Coriander	
CRISPY SALMON BITES	130
Rice Paper - Orange - Coconut - Ginger - Lime - Chili - Peanuts	
FISH CURRY	170
Cod - Red Curry - Coconut Milk - Morning Glory - Sesame	

VEGETARIAN TAPAS

ASIAN VEGGIE TACO	125
Vegan "Salmon" - Mint - Potatoes - Coriander - Bell pepper	
NOODLE ROLL	130
Bean Sprouts - Tofu - Peanuts - Sweet & Salty	
ENOKI	105
Crispy Mushroom - Peanuts - Lime - Chili	
SALAD FROM HEAVEN	135
Basil - Mozzarella - Apple - Dates - Garlic - Cashews & Almonds	
SPICY GREEN CURRY	160
Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables - Parmesan	

MEAT TAPAS

KRAPOW PIZZA	140
Minced Beef - Rottee - Mozzarella - Chili - Thai Basil - Garlic - Egg	
BBQ PORK	155
Mint - Spicy Nam Jim Sauce	
NOODLE ROLL CHICKEN	135
Bean Sprouts - Peanuts - Sweet & Salty	
MASSAMAN CURRY	165
Slow Cooked Beef - Potatoes - Peanuts - Coconut Milk -	

Rotee

BONCHON CHICKEN 145

Honey Glazed - Pickled Daikon Radish

COCONUT RIBS 175

Coconut Milk - Soy - Sweet - Pickled Daikon Radish

ENTRECÔTE BLACK ANGUS 185

Pak Choi - Chili Sauce

SUSHI

PREMIUM NIGIRI & SASHIMI

PREMIUM NIGIRI MIX 6pcs 275

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

SALMON PRIME 4pcs 130

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

TUNA TATAKI 4pcs 145

Yellowfin Tuna with gochugaru, sesame oil and black fish
roe.

RED SHRIMP 4pcs 155

Argentinian red shrimp with chili mayo, kimchi sesame,
chive and fish roe.

TOM YAM SCALLOP 4pcs 165

Scallop with Tom Yam sauce, chili and coriander.

FOIE GRAS 1pcs 65

Duck liver with teriyaki, roasted onion and chive.

4pcs

260

WAGYU UMAMI 1pcs 75

Wagyu A5 10+, teriyaki, parmesan and 24 Carat Gold.

4pcs

298

SASHIMI 165

Chefs choice of fish and seafood

MORIAWASE & MAKI

COPPER CLUB SIGNATURE PLATE 12pcs 385

PREMIUM NIGIRI Mix 6 pcs and MAKI 6 pcs
Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam
Scallop
- Foie Gras - Wagyu Umami and a mix of Maki.

MORIAWASE 10pcs 275 /

CHEF'S CHOICE OF NIGIRI, MAKI & SASHIMI.

12pcs

295 / 15

pcs 365

MAKI 5pcs 99

	/ 10pcs	198
CRISPY PRAWNS	5pcs 99	
Prawns with tempura carrot. Topped with chili mayo, teriyaki sauce and roasted onion.	/ 10pcs	198
SPICY TUNA	5pcs 99	
Tuna tartare with avocado, cucumber and chili mayo.	/ 10pcs	198
SALMON CRUNCH	5pcs 99	
Crispy fried maki with spicy salmon. Topped with crispy lotus root.	/ 10pcs	198
OYSTER MUSHROOM	5pcs 99	
Stir fried mushroom with chili & garlic butter. Cucumber, avocado, carrot and teriyaki sauce.	/ 10pcs	198

LARGER PLATES AND SIDES

SALAD FROM HEAVEN	210
Basil - Mozzarella - Apple - Dates - Garlic - Cashew - Almonds	
PAD THAI	255
Chicken - Peanuts - Egg - Tamarind - Coriander	
FISH CURRY	295
Cod - Red Curry - Coconut Milk - Morning Glory - Sesame - Coconut Rice	
ENTRECÔTE, BLACK ANGUS, 250GR	395
Curry Potatoes - Pak Choi - Chili Sauce	

SIDES

COCONUT RICE	45
EDAMAME BEANS	65
JASMINE RICE	35
FRENCH FRIES WITH CHILI MAYO	45
CURRY POTATOES	45
SWEET POTATO FRIES WITH PARMESAN AND CORIANDER	55
JAPANESE OMELETTE WITH BONITO AND PARMESAN	90

SIGNATURE TASTING - 7 COURSE

SIGNATURE TASTING (7 course)	565 / person
*Available as a choice for the whole table. This menu is only available as a choice for the whole table and includes gluten, fish, nuts, soy, sesam & seafood. Unfortunately we are unable to adjust this menu after allergies	

MIANG KHAM

Salmon - Orange - Coconut - Chili - Ginger - Lime - Peanuts

SPICY TUNA MAKI

Tuna Tartare - Avocado - Chili mayo

ASIAN TACO

Salmon - Mint - Potatoes - Bell pepper - Chili - Coriander

NOODLE ROLL CHICKEN

Bean Sprouts - Peanuts - Sweet & Salty

MASSAMAN CURRY

Slow Cooked Beef - Potatoes - Peanuts - Coconut milk - Rotee

COCONUT RIBS

Coconut Milk - Soy - Sweet - Pickled Daikon Radish

WING BEANS

Coconut Milk - Tofu - Peanuts - Chili

TEN TASTE - PREMIUM SELECTION

TEN TASTE SELECTION

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**755 /
person**

CRISPY SALMON BITE

Rice Paper - Orange - Coconut - Chili - Ginger - Lime - Peanuts

TOM YAM SOUP

Coconut Milk - Lemongrass - Chili - Fresh Coconut

TEMPURA PRAWN

Black Tiger - Fish Roe

SOFT SHELL CRAB

Apple - Green Mango - Mint - Black Pepper

SPICY HERB SALMON

Gin - Garlic - Mint - Coriander - Lime

RED SHRIMP NIGIRI

Argentinian Red Shrimp - Chili Mayo - Kimchi Sesame - Chive - Fish Roe

WAGYU UMAMI NIGIRI

Wagyu A5 10+ - Teriyaki - Parmesan - 24 Carat Gold

HOKKAIDO SCALLOP

Ponzu Yuzu - Kimchi Sesam - Fish Roe

ENTRECÔTE

Black Angus - Chili Sauce

SALAD FROM HEAVEN

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

SOMETHING SWEET

HAZELNUT GELATO	135
Raspberry - Nougat - Marcona Almonds	
CHOCOLATE FONDANT	145
Passion Fruit - Vanilla Ice Cream	
STRAWBERRY ROTEE	135
Strawberry - Condensed Milk - Chocolate - Vanilla Ice Cream	
CHOCOLATE TRUFFLE	25 / pcs
Dark Chocolate - Orange - Sea Salt Caramel	

SPARKLING & CHAMPAGNE

MAS PERE ECO BRUT	115 / 690
Xarel-lo, Parellada, Macabeo, Cava	
ALEXANDRE BONNET GRAND RÉSERVE BRUT CHAMPAGNE	150 / 895
Pinot Noir, Chardonnay	

WHITE WINE

VENTA LA VEGA LLUVIA	120 / 480
Sauvignon Blanc, Verdejo, 2023 Almansa	
LEITZ OUT TROCKEN	145 / 580
Riesling, 2023 Rheingau	
LAURENT MIQUEL	150 / 600
Albarino, 2023 Languedoc-Roussillon	
MORGAN BAY CELLARS	155 / 620
Chardonnay, 2022 California	
D.LOUIS MOREAU CHABLIS 1ER CRU "LES FOURNEAUX"	215 / 860
Chardonnay, 2022 Chablis	

RED WINE

VENTA LA VEGA ALDEA	120 / 480
Garnacha Tintorera, Syrah, 2023 Almansa	
LANDER JENKINS	198 / 795
Pinot Noir, 2021 California	
XAVIER VIGNON LIRAC	170 / 680
Grenache, Syrah, 2021 Rhône	
MORGAN BAY CELLARS	145 / 580
Cabernet Sauvignon, 2022 California	

BEER & CIDER

DRAFT BEER

BUDVAR LAGER 5,0%	82 / 40
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	CL
OMNIPOLLO PILS 4,8%	92 / 40
	CL
NO MONKEY BUSINESS APA 5,6%	100 / 40
	CL
OMNIPOLLO TOKYO IPA 5,4%	122 / 40
	CL

BOTTLES

KIRIN JAPANESE PREMIUM LAGER 33CL 5,0%	95
PERONI GLUTEN FREE 33CL 5,0%	105

CIDER

MAGNERS ORIGINAL CIDER 33CL 4,5%	82
VIKBO PEAR CIDER 33CL 4,5%	82

NON ALCOHOLIC

WISBY LAGER 33CL	59
LE TRIBUTE GINGER BEER 20CL	45
RICHARD JUHLIN NON- ALCOHOLIC SPARKLING WINE 20CL	98
COCA COLA / COCA COLA ZERO 33CL	42
STENKULLA SPARKLING WATER 33 / 75CL	44 / 79