

ASIAN COLLECTION

PRIVATE CHEF EXPERIENCE · À LA CARTE

Noodles

- Yakisoba
- Cold shrimp noodles, peanuts and tangy dressing
- Pork Dan Dan noodles with Sichuan pepper
- Stir-fried udon with beef and shiitake
- Cantonese stir-fried noodles, chicken, shrimp or vegetables

Gua Bao

- Slow-braised pork, pickles and peanuts
- Glazed duck, cucumber, spring onion and hoisin
- Crispy shrimp, spicy mayonnaise
- Karaage chicken, yuzu mayonnaise
- Braised beef and caramelised onions
- Crispy tofu, aubergine and miso

Dumplings & Gyoza

- Pork gyoza, Chinese cabbage and ginger
- Chicken gyoza, shiitake and ponzu
- Pork and broth soup dumplings
- Confit duck dumplings, five-spice
- Vegetarian mushroom dumplings

Roasted & Glazed

- Peking-style glazed duck breast, Mandarin pancakes and hoisin
- Char siu roast pork
- Teriyaki chicken
- Miso-glazed salmon
- Bulgogi beef
- Five-spice glazed pork ribs

Steamed Specialities

- Cantonese steamed sea bass, ginger and jasmine rice
- Steamed sea bream with shiitake
- Ginger-steamed chicken
- Garlic-steamed shrimp with vermicelli
- Steamed tofu with mushrooms

Slow-Cooked & Braised

- Hong shao rou, red-braised pork belly
- Five-spice braised beef
- Japanese braised pork kakuni
- Japanese curry, beef, chicken or vegetables
- Massaman beef curry
- Galbi jjim, braised beef short ribs

Sushi & Sashimi — Platters

- Nigiri: salmon, tuna, sea bream, shrimp
- Maki: salmon, tuna, cucumber, avocado
- Uramaki: California, salmon avocado, tempura shrimp
- Sashimi: salmon, tuna, sea bream
- Signature selection: torched salmon, tuna tataki

Rice Bowls & Donburi

- Gyudon with beef and onions
- Katsudon with breaded pork
- Oyakodon with chicken and egg
- Chirashi with assorted raw fish
- Unadon with grilled eel
- Salmon bowl, avocado and sesame

Tempura & Fried Specialities

- Shrimp tempura
- Vegetable tempura
- Chicken karaage
- Pork tonkatsu
- Agedashi tofu

- Salt-and-pepper shrimp

Prepared in the client's home using ingredients provided on site. Selected dishes depend on seasonality, market availability and kitchen equipment. Menus can be tailored on request.

Sushi and sashimi are offered as platters, depending on selection and availability. Raw fish requires appropriate sourcing and temperature control.