

T H E
M A R
K E T

Asian

11 COURSES - 445KR
13 COURSES - 545KR

9 COURSES - 345KR

11 COURSE

THE MARKET TACO
WAGYU
Avocado, oyster sauce, pickled onion, chili mayo and spring onion
TUNA
Avocado, yuzu mayo, chili, yuzu kosho oil and spring onion

MALAYSIAN SEAFOOD BISQUE
Malaysian style bisque with seafood variety, cucumber, chili and mint

11 COURSE

CRISPY OCTOPUS (G)
Baby octopus with chili, lime leaf and sweet chili dipping sauce

BBQ PORK
Crispy pork belly in asian BBQ with peanuts and spring onions

CRISPY SHRIMP
Panko shrimp, chili mayo, thai sauce

11 COURSE

SALMON ROLL
Mixed sesame, cucumber and jalapeño with yuzu mirin soy

HAMACHI SASHIMI (G)
Truffle emulsion and yuzu

WAGYU TATAKI
Spicy miso emulsion, Sancho pepper, spring onion

13 COURSE

BEEF TARTARE
Thai chili, roasted garlic, lime, apple, coriander, daikon

BLACKENED COD (G)
*grilled cod marinated in miso, sake and mirin.
Served with yuzu/miso sauce*

11 COURSE

BEEF STRIPLOIN WITH GOJI BERRY
Chargrilled beef striploin steak with goji berry dip and grilled leek

GREEN BEANS WITH COCONUT PONZU
Ponzu coconut sauce, shiso butter

JASMIN RICE

11 COURSE

STRAWBERRY PANNA COTTA
Coconut milk panna cotta with strawberry compote and thai basilicum

CRISPY OCTOPUS (G)
Baby Octopus with chili, lime leaf and sweet chili dipping sauce

BBQ PORK
*Crispy pork belly in Asian BBQ with peanuts and spring onions
Charcoal*

CRISPY SHRIMP
Panko shrimp, spicy mayo, thai style dipping sauce

SALMON ROLL
Mixed sesame, cucumber and jalapeno with yuzu mirin soya

HAMACHI SASHIMI
truffle emulsion and yuzu

WAGYU TATAKI
Spicy miso emulsion, Sancho pepper, spring onion

CHICKEN THIGHS WITH SPICY TAMARIND
Chicken, spicy tamarind sauce, baby coriander, mango, chili

GREEN BEANS WITH COCONUT PONZU
Ponzu coconut sauce, shiso butter

JASMIN RICE

STRAWBERRY PANNA COTTA
Coconut milk panna cotta with strawberry compote and thai basilicum

Served for entire table
Served until 21.30 Monday- wednesday, until 22
Thursday- Saturday and 21 on Sundays