

THE PENTHOUSE

GREAT TO SHARE

EDAMAME (SY)(VG) | 9

Soybean, Maldon salt, yuzu

SPICY EDAMAME (S)(SY)(VG)(WH) | 9

Soybean, chilli garlic sauce

TOGARASHI POTATO SOUP (MK)(VG)(WH) | 14

Togarashi croutons

CHICKEN KARAAGE (WH) | 27

Crispy marinated chicken thigh, cabbage slaw, kimchi sauce

MUSHROOM

NO KARAAGE (WH) | 15

Crispy wild mushrooms with lime aioli

CRISPY BEEF SHORT RIBS (WH) | 25

Breaded crispy short ribs, coron sauce, pickled onion

WAGYU BEEF

SLIDERS (3 PCS) (MK)(SY)(WH) | 38

Pickled cucumber, tomato relish, lettuce, truffle parmesan mayonnaise, brioche bun

SHRIMP TEMPURA (CS)(WH) | 23

Black tiger shrimp, chilli mayonnaise, lime

TACOS

BEEF TACO (WH) | 32

Angus striploin, Kalbi sauce, passion fruit purée, radish, ichimi togarashi

AVOCADO TEMPURA TACO (WH) | 12

Pickled papaya, karatsuke sauce, and tempura avocado

GYOZA (4 PCS)

CHICKEN GYOZA (WH) | 22

Swiss chicken thigh, garlic, ginger, spring onions, spicy lemon sauce

TRUFFLE MUSHROOM GYOZA (MK)(VG)(WH) | 18

Mushroom velouté, parmesan foam

SIGNATURE DISHES

MEAT

ARGENTINIAN BEEF RIBEYE (MK)(WH) | 58

Potato pavé, miso aubergine, and wasabi pepper sauce

GRILLED BABY CHICKEN (SY) | 32

Marinated baby chicken, tomato harissa, sweet soy, and coriander salad

FISH

SEABASS SHIOYAKI (CS)(MK) | 42

Cauliflower purée, spinach, mushroom, and seafood bisque

SALMON TERIYAKI (S)(SY) | 38

Cucumber kimchi, lemon, teriyaki sauce

VEGETARIAN

AGEDASHI TOFU (SY)(V) | 22

Crispy tofu, dashi, and sautéed greens

ROASTED

CAULIFLOWER (MK)(PN)(SE)(V) | 16

Marinated roasted cauliflower, sundried tomato, aubergine tahini, pine nuts, and crispy kale

RAMEN

CHICKEN MISO RAMEN (S)(WH) | 25

Miso-based soup, ramen noodles, Chashu chicken, cabbage, pak choi, shishito padron, daikon, soy-boiled egg, and negi spring onions

BEEF SHOYU RAMEN (WH) | 30

Shoyu-based soup, ramen noodles, fillet steak, cabbage, pak choi, daikon, soy-boiled egg, and negi spring onions

VEGETARIAN YUZU SHIO RAMEN (VG)(WH) | 22

Yuzu-based soup, ramen noodles, tofu katsu, cabbage, pak choi, daikon, soy-boiled egg, and negi spring onions

SUSHI

SUSHI PLATTER (CS)(WH)

Chef's selection of maki roll, nigiri, and sashimi

PENTHOUSE SUSHI PLATTER 24 PCS | 82

VEGETARIAN ASSORTMENT 12 PCS | 32

MAKI (6-8 PCS)

VEGETABLE MAKI (VG)(WH) | 21

Capsicum, takuwan, asparagus, cucumber, avocado, chives, and kimchi sauce

WAGYU BEEF MAKI (WH) | 32

Seared Wagyu beef, avocado, cucumber, crispy aubergine, crispy leek, soy glaze, truffle mayonnaise, truffle teriyaki sauce

CALIFORNIA MAKI (CS)(WH) | 29

Snow crab, avocado, cucumber, spicy mayonnaise, orange tobiko

TRUFFLE SALMON MAKI (FH)(MK)(WH) | 27

Scottish salmon, pickled cucumber, red onion, pickled daikon, truffle cream cheese, and truffle teriyaki

VOLCANO MAKI (S)(CS)(WH) | 22

Crispy shrimp, chives, spicy mayonnaise, cucumber, and takuwan

SIDE

GRILLED BROCCOLINI (S)(WH) | 16

Broccolini, chilli garlic, soya sauce, sesame

STEAMED JAPANESE RICE | 8

FRENCH FRIES | 9

SWEET POTATO FRIES | 14

Jalapeño mayonnaise, spicy mayonnaise

DESSERTS

SAN SEBASTIAN BAKED CHEESECAKE (EG)(LP)(MK)(PN)(WH) | 15

Cherry compote and thyme honey sauce

CHOCOLATE FONDANT (EG)(MK)(WH) | 23

Vanilla ice cream

(PN) Peanuts, (EGG) Eggs, (MS) Molluscs, (TN) Tree Nuts, (MK) Milk, (CY) Celery, (SE) Sesame, (SY) Soya, (MD) Mustard, (WH) Wheat, (FH) Fish, (SP) Sulphites, (LN) Lupin, (CS) Crustaceans, (R) Raw, (V) Vegan, (VG) Vegetarian, (S) Spicy
All prices are in CHF Swiss franc, inclusive of 8.1% VAT.