

Carnet de Voyage ЦПАП)

AMUSE-BOUCHE

Shumai de Cerdo Ibérico & Shiitake

Dumpling al vapor relleno de cerdo ibérico y shiitake, servido con salsa de soja infusionada.

Rollito de Primavera de Langostino

Rollito crujiente relleno de langostino fresco, envuelto en una fina lámina de arroz.

Ensalada de Pepino Chino

Refrescante ensalada de pepino marinado con sésamo y un toque picante.

ENTRANTE

Consomé de Pollo y Miso

Un caldo ligero pero profundamente sabroso, infusionado con miso y pollo pochado tierno.

PLATOS PRINCIPALES

Corvina al Vapor | Salsa Sichuan | Bok Choy

Filete de corvina cocido al vapor, realzado con vibrantes sabores sichuaneses, servido con bok choy tierno.

Pato Pekín | Guarniciones Tradicionales

Crujiente pato Pekín servido con crêpes, salsa hoisin y encurtidos.

PRE-POSTRE

Sopa de Setas Blancas | Maracuyá | Lichi | Jengibre

Una sopa ligeramente dulce que combina setas blancas, maracuyá ácido, lichi floral y jengibre cálido.

POSTRE

Tarta de Huevo con Vainilla

Delicada tarta de crema pastelera de vainilla en una base hojaldrada y crujiente.

PETIT FOURS

Rocher de Coco | Chiffon Cake | Galletas de la Fortuna

Selection of Asian-inspired petit fours, including crispy coconut rocher, fluffy chiffon cake, and handcrafted fortune cookies..

Patrice Godino

Carnet de Voyage УПАПА)

AMUSE-BOUCHE

Iberian Pork & Shiitake Shumai

Steamed dumpling filled with Iberian pork and shiitake mushrooms, served with infused soy sauce.

Prawn Spring Roll

Crispy roll filled with fresh prawn, wrapped in a delicate rice paper sheet.

Chinese Cucumber Salad

Refreshing marinated cucumber salad with sesame and a hint of spice.

STARTER

Chicken & Miso Consommé

A light yet deeply flavoursome broth, infused with miso and tender poached chicken.

MAIN COURSES

Steamed Corvina | Sichuan Sauce | Bok Choy

Steamed corvina fillet enhanced with vibrant Sichuan flavours, served with tender bok choy.

Peking Duck | Traditional Garnishes

Crispy Peking duck served with crêpes, hoisin sauce, and pickles.

PRE-DESSERT

White Fungus Soup | Passion Fruit | Lychee | Ginger

A lightly sweet soup combining white fungus, tangy passion fruit, floral lychee, and warm ginger.

DESSERT

Vanilla Egg Tart

Delicate vanilla custard tart in a crisp, flaky pastry base.

PETIT FOURS

Coconut Rocher | Chiffon Cake | Fortune Cookies

A selection of Asian-inspired petit fours, including crispy coconutrocher, fluffy chiffon cake, and handcrafted fortune cookies.

Patrice Godino