



DINECATION MENU

STARTERS

Jicama Mango Salad 

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Croquetas De Cangrejo 

Crab Croquettes, Tarragon Mayonnaise, Chive

Barbacoa Wagyu Beef Tacos 

Smoky Wagyu Beef, Honey, Cumin, Smoked Paprika, Barbacoa Peanut Sauce

MAIN COURSES

Smoked Hibachi Bbq Pork Belly 

Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito

Bbq Grilled Chicken "Pollo Asado"

Roasted Aji Panca Chicken, Spicy Coriander Sauce, Pickled Japanese Cucumber Salad

Red Snapper "A La Plancha" 

Red Snapper, Yellow Salsa De Aji Limo Amarilla, Cherry Tomatoes, Shallots, Clams

DESSERTS

Churros De Naranja 

Orange And Lime Churros, Dulce De Leche And Chocolate Sauce

Tres Leches De Maracuyá 

Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce



Shellfish



Pork



Vegetarian



Nuts



Spicy

SHINTARO DINECATION

STARTERS

SHINTARO SASHIMI SALAD 🌿

Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing

RED DRAGON ROLL 🍣 🌿

Spicy Tuna, Shrimp, Eel, Avocado, Crispy Shallots

EBI TEMPURA 🍤

Deep-Fried Battered Shrimps

MAIN COURSES

TEMPURA INANIWA UDON / SOBA 🍜 🌿

Inaniwa Noodle Soup, Shrimps and Vegetables Tempura, Spring Onioned,

SALMON TERIYAKI

Grilled Salmon with Teriyaki Sauce, Vegetables, Lotus Roots

LAMB CHOPS TRUFFLE MUSTARD 🍖

Grilled Australian Lamb Chops, Truffle Soy Mustard Sauce, Asparagus

DESSERTS

NAMA CHOCOLATE 🍰

Nama Cream Cheese, Green Tea, Sesame Ice Cream

JAPANESE RARE CHEESECAKE 🍰

Cream Cheese Egg Cake, Shine Muscat Grapes, Yuzu Gel



THE SPICE MARKET

DINECATION MENU

STARTERS

POH PIA THORD

Deep-Fried Spring Rolls with Crab Meat

SOM TAM GAI YANG

Spicy Green Papaya Salad with Chicken

TOM YAM GOONG

Spicy Prawn and Lemongrass Soup

MAIN COURSES

PAD THAI KHAI HOR

Fried Rice Noodles with Tiger Prawns Wrapped In Egg Net

GAENG KIEW WARN NUA

Thai Green Beef Curry

PLA KAPONG NEUNG MANOW

Steamed Seabass Fillet, Chili, Lime

DESSERTS

KHAO NIEW MA MUANG

Mango Sticky Rice, Coconut Cream

THAI CHOCOLATE CAKE

Smoked Warm Thai Chocolate Cake, Coconut Ice Cream



BANGKOK

DINECATION MENU

STARTERS

BISCOTTI SPRING SALAD

Mesclun, Pickled Cucumber Gel, Dill and Verbena Flowers, Green Asparagus, White Balsamic Dressing

BURRATA CAMPANA

Black Grapes Jelly, Smoked Fig, Parma Prosciutto Chips, Aged Balsamic Vinegar DOP

BEEF CARPACCIO

Black Truffle, Arugula Salad, Crispy Parmesan, Ceps Mushrooms, Roasted Pine Nuts

MAIN COURSES

FETTUCCINE AI FUNGHI PORCINI

Ceps Mushrooms “Trifolati”, Asparagus, Black Truffle, Parmigiano Reggiano 24 Months

12HRS SLOW-COOKED A5 WAGYU BEEF CHEEKS

“Acquerello” Saffron Risotto, Gremolata, Barolo sauce

PENNE ALLA CARBONARA

Pecorino Cheese, Parmigiano Reggiano 24 Months, Crispy Guanciale di “Colonnata

DESSERTS

BISCOTTI TIRAMISU

Amaretto Almond Liquor, Savoyard Biscuits, Mascarpone, Espresso, Cacao Powder

PISTACHIO “MILLEFOGLIE”

Caramelized Puff Pastry, Pistachio Custard Cream, Crushed Pistachio, Yoghurt Ice Cream



Contains Nuts



Pork



Alcohol