

THE OLD
JAZZ

DRINKS & DINNER

STARTERS/TO SHARE

FLATBREAD	5
salted butter tapenade aioli	
GYOZA	12
soy dipping sauce chili	
BEEF TATAKI	14
togarashi ginger crumble sesame lime	
BAO BUNS — 3 BUNS	16
crispy chicken beansprouts sweet-and-sour cucumber tobanjan	
PATA NEGRA — 100 GRAMS	15
CRISPY PORK BELLY	16
coconut peanut pineapple salsa prawns lotus root	
LOBSTER BRIOCHE SLIDERS — 3 BUNS	18
sriracha butter coleslaw smoked mayonnaise	
KING CRAB LEGS — 200 GRAMS	25
Big Green Egg unagi sauce papaya salad	
DUCK SPRING ROLLS	17
beansprouts hoisin dipping sauce	
QUINOA SALAD	9
filo pastry feta little gem caramel mustard	
CHARCUTERIE	20
rillettes pata negra smoked rib eye pâté	
<i>burrata</i>	+ 12
TUNA CEVICHE	14
orange ponzu sweet potato avocado corn	
PAN-FRIED VONGOLE	17
garlic lime	
STICKY KOREAN RIBS	15
cucumber kimchi jalapeño	
PAN-FRIED SCALLOPS	15
parsnip truffle yuzu enoki	
STEAK TARTARE	15
brioche charred pickled onion piccalilli mayonnaise	
BURRATA SALAD	15
beetroot salsa granny smith roasted shallot vinaigrette truffle mayonnaise	
SUSHI	
THE OLD JAZZ STYLE SASHIMI	17
tuna salmon	
CRISPY TUNA NIGIRI	16
tuna tartare wasabi mayonnaise scallions	
DRAGON ROLL	18
salmon tartare miso curry Japanese mayonnaise	
SMOKY CHICKEN ROLL	18
chili mayonnaise onion chutney	
BEEF ROLL	19
daikon togarashi ginger crumble tsuyu sesame	
SURF AND TURF ROLL	18
tempura prawns beef sashimi unagi sauce truffle mayonnaise	
RED DRAGON ROLL	19
king crab tuna sashimi lime mayonnaise	
SPICY TUNA BEEF ROLL	19
beef sashimi tuna tartare spicy mayonnaise	
VEGGIE ROLL	16
wakame cucumber avocado	

FLAMMKUCHEN

PATA NEGRA	13
arugula olives balsamic vinegar	
TUNA CARPACCIO	13
truffle mayonnaise unagi sauce sweet-and-sour red onion lime	
VEGGIE	12
roasted bell pepper bamboo shoots	
MAIN COURSES	
CÔTE DE BOEUF FOR 2 — 800 GRAMS	60
miso butter	
KUNG PAO CHICKEN	22
crispy chicken thigh mushrooms Chinese cabbage beansprouts	
RIB EYE — SIMMENTALER 300 GRAMS	23
soy dipping sauce crispy garlic	
TOURNEDOS — 200 GRAMS	23
parsnip beetroot salsa truffle jus	
COD	21
yellow carrot papaya salad wasabi beurre blanc	
UDON NOODLES	23
prawns bonito flakes bamboo shoots amsoi shiitake soy ginger	
tofu (vegetarian)	20
SIDE DISHES	
FRIES	3.5
PAN-FRIED AMSOI AND SHIITAKE WITH GARLIC	5.5
UDON NOODLES	4.5
LITTLE GEM SALAD CAESAR STYLE	3.5
POTATO GRATIN	3.5
PAPAYA SALAD	3.5
DESSERTS	
DAILY CHEESECAKE SPECIAL	9
BROWNIE	9
mascarpone mousse caramel ice cream poached pear	
OREO SUNDAE	9
vanilla ice cream Oreo crumble amarena syrup	
PINEAPPLE CRUMBLE	9
banana ice cream peanut crumble	
CHEESE PLATTER	12
CAFÉ GOURMAND	8
5 petits fours choice of coffee or tea	

**TOMORROW IS
SO FAR AWAY**

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