

# Cocktails

5cl

## SAKÉ SAKÉ —165

*Hernö Navy Strength Gin, Yuzu Saké, Kid Saké, Blackberry, Lime, Sugar, Cilantro*

## BASIL'N COCONUT —165

*Gin, Thai Basil, Lemon, Sugar, Coconut Foam*

## SPICY CUCUMBER —165

*Virtuous Rye Vodka Cucumber, Chili, Ginger, Cilantro, Lemon, Sugar*

## STRAWBERRY'N ELDERFLOWER —165

*Vodka, Strawberry Saké, Yuzu Saké, Lemon, Strawberry Syrup, Elderflower Foam*

## KIWI KIWI —165

*Ginger Infused Rhum, Kiwi Saké, Lime, Kiwi Syrup*

## VIOLET FLOWER —165

*Etsu Gin Infused with Butterfly Pea Flower, St Germain, Violet Liqueur, Lime, Sugar, Egg White*

## ASQ MARY —165

*Rhum, Homemade Tomato and Coconut Liqueur, Pineapple, Cucumber, Sugar, Lime, Sesame Oil*

## RHUM N' COKE? —165

*Diplomático, Sugar, Luxardo Maraschino, Chocolate & Orange Bitter, Coke Foam*

## ASQ'S G&T —165

*Etsu Gin Infused with Butterfly Pea Flower, Elderflower Syrup, Organics Tonic Water, Lemon Twist*

## COCKTAIL OF THE WEEK:

*ASQ the staff for this weeks cocktail*

# Mocktails

## BASIL'N COCONUT —95

*Thai Basil, Lemon, Sugar, Coconut Foam*

## SPICY CUCUMBER —95

*Lime, Cucumber, Ginger, Cilantro, Sugar, Organics Ginger Beer*

# Menu

## Snacks

**EDAMAME**— 49

**SESAME STIR-FRIED PIMIENTOS**— 59

## Raw

**TUNA**, "JEAN GEORGES", YUZU, JALAPEÑO, SOY— 130

**VENISON TARTARE**, CHANTERELLES, TRUFFLE PONZU, KIMCHI MAYO, WATERCRESS— 140

## Bao buns

**PORK**, KOREAN BBQ, CUCUMBER, SRIRACHA MAYO— 85/PC

**SHRIMP**, GARI MAYO, MANGO— 85/PC

**TOFU**, CUCUMBER, GINGER, YUZU AIOLI— 79/PC *vegan*

## Small dishes

**RICE PAPER ROLLS**, CAULIFLOWER, AVOCADO, PICKLED MANGO, CILANTRO— 115 *vegan*

**VIETNAMESE ROLLS**, CRISPY SHRIMP, PICKLED MANGO— 125

**DEEP FRIED SHRIMP**, SPICY MAYO, CASHEW NUTS— 120

**VEGETABLE TEMPURA**, YUZU AIOLI— 110 *vegan* + SHRIMP— 55

**SIGNATURE**, SHRIMP, TROUT ROE, AVOCADO, ROASTED CASHEW NUTS, GINGER VINAIGRETTE, NOODLES — 135

**THAI TACO**, SHRIMP, AVOCADO, RED CURRY, PEANUTS— 125

**BROCCOLI**, "SPICY MISO" PEANUTS, SESAME, CILANTRO— 99 *vegan*

**CHICKEN KARAAGE**, KOREAN BBQ, MINT, CILANTRO, YUZU DIP— 120

**TEMPURA-FRIED ARTICHOKE**, TRUFFLE, SHIITAKE, GINGER, TOFU— 120 *vegan*

**PANKO SHRIMP SSÄM**, GREEN TOMATO, TIGER MAYO, NUOC CHAM— 120

**CALAMARI**, TOGARASHI, SMASHED CUCUMBER, CURRY AIOLI— 125

**CRISPY PORK**, "PALM SUGAR" PEANUTS, MANGO, CILANTRO CRÈME, PAPAYA SALAD— 125

**VENISON**, TERIYAKI, SESAME, MUSHROOM, TRUFFLE— 169

**JUST ASQ**, DUMPLING COMBO, SHRIMP, DUCK X 10 & ACCOMPANIMENT — 225

## Sharing menu

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

### EDAMAME

SESAME STIR-FRIED PIMIENTOS

### DUMPLING

### DEEP FRIED SHRIMP

SPICY MAYO, CASHEW NUTS

### TUNA

"JEAN GEORGES", YUZU, JALAPEÑO, SOY

### VENISON

TERIYAKI, SESAME, MUSHROOM, TRUFFLE

### CHICKEN KARAAGE

KOREAN BBQ, MINT, CILANTRO, YUZU DIP

### TROPIC MELT

CHOCOLATE, PASSION FRUIT,  
MANGO, PINEAPPLE,  
CHOCOLATE SAUCE WITH CHILI,  
COCONUT-VANILLA ICE CREAM

## Sharing menu Vegan

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

### EDAMAME

SESAME STIR-FRIED PIMIENTOS

### TEMPURA-FRIED ARTICHOKE

TRUFFLE, SHIITAKE, GINGER, TOFU

### BAO TOFU

CUCUMBER, GINGER, YUZUAIOLI

### BROCCOLI

"SPICY MISO" PEANUTS, SESAME, CILANTRO

### RICE PAPER ROLLS

CAULIFLOWER, AVOCADO, PICKLED MANGO,  
CILANTRO

### VEGETABLE TEMPURA

YUZU AIOLI

### CHINA GREEN

PINEAPPLE, MANGO, PASSION FRUIT,  
SESAME, SORBET

## ASQ FOR DESSERT

### TROPIC MELT — 129

CHOCOLATE, PASSION FRUIT, MANGO, PINEAPPLE,  
CHOCOLATE SAUCE WITH CHILI, COCONUT-VANILLA ICE CREAM

### HONG KONG TOAST — 109

BRIOCHE, PEANUTS, BANANA AND MISO CARAMEL ICE CREAM

### CRÈME BRÛLÉE — 109

SOY, ROASTED WHITE CHOCOLATE, SESAME AND MANGO SORBET

### ICE CREAM/SORBET — 49/scoop

KINDLY ASQ US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY