



## FOOD

Everything tastes delicious on the 40th floor. Below you can find our selection of dishes, each prepared in a way to get the maximum flavor and aroma out of every ingredient. Each category reflects the temperatures in which the dishes have been cooked.

### 7 °C

- SALMON CEVICHE / YUZU / VODKA / SHISO 38  
GRILLED TUNA / PONZU / LOTUS CHIPS / KATSUOBUSHI / EGG WHITE MAYO 39  
VENISON TARTAR / POLISH CAVIAR / ŻUBRÓWKA MAYO / CONDIMENTS 42  
BLACK ANGUS BEEF CARPACCIO / SANSHO PEPPER / PICKLES / VADOUVAN CRÈME 38  
TOM YAM FOAM / CRISPY VEGETABLES (V) 29

### 52 °C

- CODFISH / MISO / PUMPKIN / EGG CRÈME / MICRO HERBS 34  
BLACK ANGUS BEEF FILET / BEETROOT / WASABI / SESAME 45  
SALMON TERIYAKI / CUCUMBER / DAIKON / WAKAME 39

### 72 °C

- FOIE GRAS / PANCETTA POWDER / APPLE-GINGER JAM / MICRO HERBS 39  
DUCK WONTON / RED CABBAGE / SHITAKE / EGGPLANT / DASHI 39  
YAKITORI CHICKEN / SESAME / BOK CHOY / SPRING ONIONS 34

### 173°C

- TEMPURA / VEGETABLES / SHRIMPS (V) 44

### 8 °C

- PANDAN SPONGE / RED BERRIES / BALSAMIC SAUCE 27  
PAVLOVA / LIME CREAM / EXOTIC FRUITS 28

### -12 °C

- WASABI ICE CREAM / GINGER / YUZU / CHOCOLATE TART 27

(V) – vegetarian dishes (or can be prepared vegetarian way)

