

KENZAI

ASIAN CUISINE & BAR

SET-MENU

DIM & DINE

4 courses

DIM SUM

A selection of two handcrafted dumplings, served with chili soy sauce. *(S, E, SK, G, SE)*

SPICY BEEF IN CHILI OIL ^(H)

Beef tenderloin, chili oil, Sichuan pepper, dried chili, garlic, pak choi, Chinese black fungus, potatoes. *(SO, G, SE)*

DUCK SALAD WITH LYCHEE

Fresh salad mix with crispy duck, homemade hoisin sauce, lychee, wonton chips. *(S, G, SE)*

QUEEN OF THE NIGHT

Chocolate brownie, caramelized puffed rice, miso caramel, jasmine rice ice cream. *(G, E, L)*

699,- per person (min. 2 people)

THE SHŌGUN'S TABLE

6 courses

KENZAI CEVICHE

Sea bass, coriander, spring onion, shallots, pickled onion, sesame, yuzu. *(F, SK, SO, C, SE)*

LAMB CARRÉ ^(H)

Robata-grilled New Zealand lamb, marinated in Shaoxing wine with cumin, garlic, and ginger. Served with pickled chilli. *(G, SO, SE, E, SU)*

DIM SUM

A selection of four handcrafted dumplings, served with chili soy sauce. *(S, E, SK, G, SE)*

ROBATA DUCK

Peking-style robata-grilled duck breast, served with warm pancakes, hoisin sauce, cucumber, chili, and shallots. *(SO, SE, G)*

CUCUMBER SALAD

Cucumber with crispy mushrooms, chili sauce, spring onion, and sesame. *(SE, SO)*

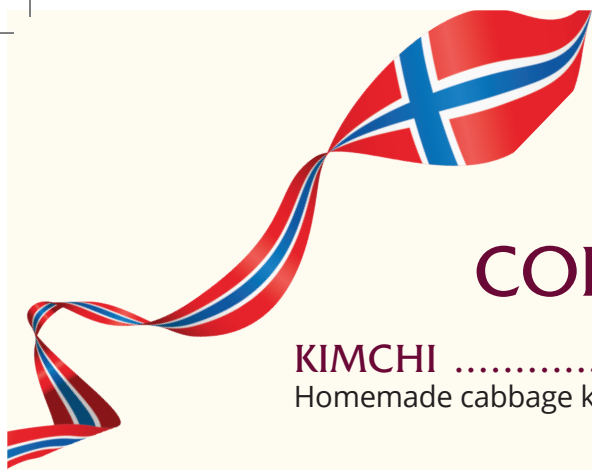
MANGO SORBET

(C)

1099,- per person (min. 2 people)

ALLERGENS

*(A) Almond (C) Citrus (E) Egg (F) Fish (G) Gluten (L) Lactose
(N) Nuts (SE) Sesame (SH) Shellfish (SO) Soy (SU) Sulfite
(H) Halal options available upon request*



COLD PLATES & SALADS

KIMCHI 149,-
Homemade cabbage kimchi. (SO, F, SU, G)

CUCUMBER SALAD 🌿 159,-
Cucumber with crispy mushrooms, chili sauce, spring onion, and sesame. (SE, SO)

SALMON SASHIMI 259,-
Chili soy, spring onion, sesame, fresh herbs, roe. (SE, SO, L, F)

KENZAI CEVICHE 269,-
Sea bass, coriander, spring onion, pickled onion, sesame, yuzu. (F, SK, SO, C, SE)

DIM SUM

BEEF GYOZA (H) (4 pcs) 199,-
Served with lemongrass soy. (G, SO, SE, E) H

CHICKEN GYOZA (H) (4 pcs) 189,-
Served with lemongrass soy. (G, SO, SE, E) H

CRYSTAL DUMPLINGS (4 pcs) 189,-
Shrimp, pork, asparagus and mushrooms, topped with roe. (G, SO, SE, SK, F, L)

BLACK SAMURAI DUMPLINGS (4 pcs) 189,-
Iberico pork, chicken broth and five-spice. (G, SO, SE, F)

SPICY SOUP DUMPLINGS (4 pcs) 🌶️ 189,-
Pork and chicken, chili and sesame oil. (G, SO, SE, F, SK)

SPINACH DUMPLINGS (4 pcs) 189,-

DIM SUM BASKET (5 pcs) 245,-
A selection of handmade dumplings, served with chili soy. (S, E, SK, G, SE)

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WOK

SICHUAN CHICKEN ^(H) 🌶️🌶️🌶️ 309,-

Wok-fried chicken with fresh red and green chillies, chayote, soy sauce, Sichuan pepper, chili paste, garlic and spring onion - Topped with cashew nuts and served with rice. (G, SO, SE, N)

SPICY BEEF IN CHILI OIL ^(H) 🌶️ 395,-

Beef tenderloin, chili oil, Sichuan pepper, dried chili, garlic, pak choi, Chinese black mushrooms, potatoes. Served with rice. (SO, G, SE)

SPICY CHICKEN IN CHILI OIL ^(H) 🌶️ 385,-

Chicken with chili oil, Sichuan pepper, dried chili, garlic, pak choi, Chinese black mushrooms and potatoes. Served with rice. (SO, G, SE)

SPICY SHISO SCAMPI 🌶️ 319,-

Wok-fried scampi with shiso leaves, chili, Chinese pear, bell pepper, Chinese black fungus, Sichuan pepper, chili paste and garlic. Topped with cashew nuts. Served with rice. (G, SO, SE, N, SK)

SICHUAN BEEF WOK ^(H) 329,-

Wok-fried beef tenderloin with oyster mushrooms, romaine lettuce, yellow onion, spring onions and Chinese cabbage. Flavoured with chili, garlic and aromatic Sichuan pepper. (SO, SE)

SICHUAN VEGAN WOK 289,-

Wok-fried vegetables with oyster mushrooms, Chinese cabbage and aromatic Sichuan pepper. (SO, SE)

CHINESE NOODLES ^(H)

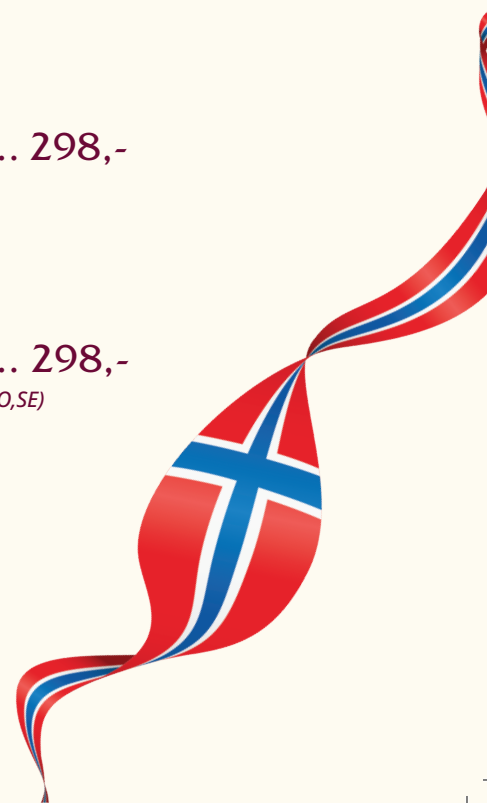
Vegetarian 269,- Beef 298,- Chicken 298,-
Egg noodles with garlic, spring onion, pak choi, bell pepper, onion, dark and light soy sauce, sesame oil. (G, SO, SE, E)

FRIED RICE ^(H)

Vegetarian 269,- Beef 298,- Chicken 298,-
Fried rice with peas, carrot, egg, onion, spring onion and broccoli. (SO, SE)

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MAIN COURSES

SEA BASS 399,-

400g grilled sea bass served with our homemade lemongrass sauce. (SO, F)

LAMB CARRÉ ^(H) 399,-

Robata-grilled New Zealand lamb marinated with shaoxing wine, cumin, garlic, and ginger. Served with pickled chilli. (G, SO, SE, E, SU)

ROBATA DUCK BREAST 2 pers 669,-

Peking style, pancakes, hoisin, cucumber, chili, shallots (SO, SE, G)

DESSERT

VEGAN SUGAR DADDY 🌱 219,-

Coconut rice cream, mango sorbet, exotic coulis, basil seeds. (C)

HONG KONG CAPPUCCINO 219,-

Milk crumble, milk tea ice cream, coffee ganache, whisky foam. (G, L, E)

THE CHINESE PRINCESS 219,-

Crispy meringue, raspberry-lychee sorbet, cookie praline crumble, raspberry cotton Candy. (G, E, L, N)

QUEEN OF THE NIGHT 219,-

Chocolate brownie, caramelized puffed rice, miso caramel, jasmine rice ice cream. (G, E, L)

ICE CREAM 129,-

(L)

SORBET 129,-

Allergen Information:

Please inform us of any allergies. Many dishes can be adapted; however, changes may affect taste and presentation. All dishes may contain traces of listed allergens.

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