## LUNCH MENU

Welcome to Restobar Rouhi. Our lunch menu consists of Asian dishes with a modern twist.

	BENTO BOX	Miso soup <i>11</i> With mushrooms, spring onion, daikon and nori	30	
		<b>Green salad</b> <i>M</i> With egg yolk, furikake and yuzu dressing		DISI We recom
		Chicken thigh yakitori With crispy chicken skin and furikake		two dishe
		BBQ oyster mushroom <i>J</i> With pickled onions and Japanese dressing		
	SOUP	Chicken ramen With chicken thigh, egg and shiitake	14	
		Miso soup <i>M</i> With mushrooms, spring onion, daikon and nori	11	
	<b>SALADS</b> Also available to order as a large salad (+4.3)	BBQ beet salad <i>s</i> With little gem, edamame, sesame and lovage wasabi mayonnaise	15	SIDI
		Grilled octopus salad With little gem, shiso leaf, edamame, sesame and lovage wasabi mayonnaise	18	
		Grilled chicken salad With little gem, edamame, sesame and lovage wasabi mayonnaise	16	

BUNS	Bao bun Japanese stew With mustard seeds, hoisin and chili	15
	Bao bun pulled eggplant	14.5
	Bao bun sweet river lobster With kimchi mayonnaise and herring caviar	15.5
DISHES We recommend ordering	<b>Coquille</b> <i>Geranium leaf, hollandaise of langoustine</i> <i>and togarashi</i>	19
two dishes with a side.	Steak tartare With seroendeng, egg yolk, chili, pickles and sesame soy dressing	17
	Artichoke tartare <i>M</i> <i>Tarragon, mushrooms, and buckwheat</i>	14
	Pumpkin <i>J</i> Smoked tofu, miso, and kalamansi	15
	Chicken thigh yakitori With crispy chicken skin and furikake	15
	BBQ oyster mushroom <i>M</i> With pickled onions and Japanese dressing	15
SIDES	Crispy fries <i>II</i> With kimchi mayonnaise	7
	Bread <i>M</i> With kimchi butter	6
	Edamame salad <i>MM</i> With garden herbs and ginger dressing	6
	Green salad <i>J</i> With egg yolk, furikake and yuzu dressing	7

ROUHI SPECIALS	Halibut Springroll of wakame, kaffir and carrot/kenjur foam	26
	Smash beef burger With cheddar, coleslaw, coriander, red chilli en kimchi mayonnaise Served with fries	24
	BBQ cauliflower <i>I</i>	20
	<b>Braised beef cheeks</b> Katafi, oystercreme and codium dashi	26
DESSERT	Yuzu lemon pie With meringue and red currant	9
	Pastry of the day Ask our staff for our selection	6.5
	<b>Coffee complete</b> With a coffee of your choice, bonbon, mini macaron and pandan layered cake	11
	Miso apple tartlet With miso cremeux and apple compote	11.5
	Yoghurt chiboust With sancho pepper, pistache and beurre noisette icecream	13.5
	<b>Crème brûlée</b> With tonka bean and vanilla, sweet potato and cardemom sorbet ice	11

VEGETARIAN VEGAN

		PIECES	PRICE
B A R B I T E S	<b>Oysters</b> With kinilaw and red onion	3/6	15 / 30
	Chicken dumplings With crispy chili, spring onions and soy sauce	6	14
	<b>Cabbage dumplings 1</b> <i>With crispy chili, spring onions and soy sauce</i>	6	14
	Bao bun Japanese beef stew With mustard seeds, hoisin and chili	2	15
	Bao bun pulled eggplant <i>M</i>	2	14.5
	Bao bun sweet water lobster With kimchi mayonnaise and herring caviar	2	15.5
	Chicken thigh yakitori With crispy chicken skin and furikake	2	15
	Bread 🥒 With kimchi butter		6
	Crispy fries <i>11</i> With kimchi mayonnaise		7
r	Mixed nuts 11		3.8
	Bar platter With chicken thigh yakitori (2), chicken dumplings (6) and bao bun Japanese beef stew (2)		37
	Bar platter <i>J</i> With bread and kimchi butter, cabbage dumplings (6) and bao bun pulled eggplant (2)	)	34





FOUR Elements





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## ROUHI

LUNCH ENG