

Chef **PRIN
POLSK**
*Samrub Samrub Thai**
**TAKES OVER
JNcQUOI ASIA**

19 - 22 Junho | 19th - 22th June

JNcQUOI Asia

ENTRADAS STARTERS

CAMARÃO GRELHADO COM MOLHO DE PEIXE E TEMPERO DE AIPO
GRILLED PRAWN IN FISH SAUCE AND ASIAN CELERY DRESSING
25

ESPETADA DE FRANGO GRELHADA COM LEITE DE COCO E PIMENTA
MUSLIM GRILLED CHICKEN THIGH WITH COCONUT CREAM AND PEPPER
15

**LINGUEIRÃO COM PICKLE DE FREIXO-ESPINHOSO
E MANJERICÃO TAILANDÊS**
BAKED RAZOR CLAM WITH PRICKLY ASH AND THAI BASIL
31

ROBALO FRITO RECHEADO COM PASTA DE CAMARÃO
FRIED SEABASS STUFFED WITH MARINATED SHRIMP PASTE
28

SOPA ACIDA E PICANTE DE ROBALO COM LIMA E COENTROS
HOT AND SOUR SOUP OF SEA BASS WITH LIME AND CORIANDER
18

PRATOS PRINCIPAIS MAINS

**TAMBORIL GRELHADO COM MOLHO DOCE, CHALOTA FRITA
E MALAGUETA SECA**
GRILLED MONKFISH WITH SWEET FISH SAUCE AND DEEP
FRIED SHALLOT AND CHILLI
35

CARIL DO SUL DE CARANGUEJO COM HORTELÃ VIETNAMITA
SOUTHERN CRAB CURRY WITH VIETNAMESE MINT
48

CARIL MUÇULMANO DO SUL COM COSTELA DE NOVILHO
SOUTHERN STYLE GRILLED SHORT RIB CURRY
30

LAVAGANTE SALTEADO COM MOLHO DE 3 SABORES E MANJERICÃO
STIR FRIED LOBSTER WITH THREE FLAVOR SAUCE WITH HOT BASIL
72

SOBREMESA DESSERT

**BOLO DE MANDIOCA COM COCO FRESCO, CREME DE COCO
E GRANITA DE FLOR DE ERVILHA SILVESTRE**
CASSAVA CAKE WITH COCONUT MEAT, COCONUT CREAM
AND BUTTERFLY PEAS FLOWER GRANITA
11

*Michelin Star