



# DIPTYQUE


REFINED JAPANESE AND EAST ASIAN CUISINE

ALL ITEMS LISTED ARE SUBJECT TO AVAILABILITY AND ARE OFFERED WITH OUR COMPLIMENTS.  
KINDLY INFORM US OF ANY DIETARY RESTRICTIONS, INTOLERANCES OR ALLERGIES.

 **Vegetarian**  
Végétarien

 **Gluten Free**  
Sans gluten

 **Shellfish**  
Fruits de mer










 **Pork**  
Contient du porc

 **Spicy**  
Épicé







 **Vegan**  
Vegan

## CAVIAR





TO ENHANCE YOUR SELECTION, YOUR CAVIAR CAN BE SERVED WITH PLAIN NIGIRI AND CRISPY RICE

 <b>BAERI ROYAL – 50GR.</b>	320
 <b>KRYSTAL CAVIAR – 50GR.</b>	380
 <b>OSCIÈTRE GOLD – 50GR.</b>	500
 <b>BAERI ROYAL – 100GR.</b>	570
 <b>KRYSTAL CAVIAR – 100GR.</b>	700
 <b>OSCIÈTRE GOLD – 100GR.</b>	900
 <b>OSCIÈTRE PRESTIGE – 50GR</b>	380
 <b>OSCIÈTRE PRESTIGE – 100GR</b>	670
 <b>BELUGA CAVIAR – 50GR.</b>	950

## SOUPS


 <b>JAPANESE MISO, WAKAME, CHIVES, TOFU</b>	16
  <b>MUSHROOM, SHIITAKE, SHIMEJI, ENOKI, SPRING ONIONS</b>	18
 <b>CHAWANMUSHI, DASHI MIRIN, KING CRAB,</b> <b>EDAMAME, SHIITAKE</b>	29
  <b>SEAFOOD, SPRING ONIONS, CORIANDER</b>	32


## SALADS


  <b>ICEBERG SALAD, CUCUMBER PICKLES, WAFU SAUCE</b>	18
 <b>SALMON-TUNA SASHIMI, YUZU MISO DRESSING</b>	19
<b>SEAWEEED, TOMATO, MIXED LETTUCE, TUNA TATAKI, PONZU</b>	22
  <b>HIJIKI SALAD, KING CRAB, GOMA DRESSING</b>	28
  <b>WHITE ASPARAGUS, JALAPEÑO DRESSING</b>	34
  <b>SPINACH, AVOCADO, YUZU BLACK TRUFFLE DRESSING</b>	42

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## SASHIMI – 3 PIECES



 LOCAL REEF FISH	12
 SALMON	16
 YELLOW TAIL HAMACHI	16
  SWEET BABY PRAWN “AMAEBI”	16
 GILLARDEAU OYSTER N°2, YUZU PONZU, SALMON ROE – 1 PIECE	16
 GILLARDEAU OYSTER N°2 NEW STYLE – 1 PIECE	16
 MALDIVIAN RED TUNA	18
  HOKKAIDO SCALLOPS	19
 BLUEFIN TUNA OTORO	52

## TIRADITO SASHIMI – 6 PIECES

SERVED WITH CORIANDER, ROCOTO, CHILI, SOYA SAUCE, YUZU LEMON


 SALMON	24
  SCALLOPS	26
 SQUID	32
 HAMACHI	24

## MODERN SASHIMI – 6 PIECES


 TOFU, GINGER, CHIVES, YUZU, SOYA, SESAME OIL	18
SEABASS, GINGER, CHIVES, YUZU, SOYA, SESAME OIL	34
HAMACHI, PONZU	32
 TUNA OROSHI, PONZU, CAVIAR – BAERI ROYAL	48
REEF FISH, YUZU PONZU, BLACK TRUFFLE	52
WAGYU BEEF, NORI JAM, SESAME PONZU	52
WAGYU BEEF OBURI-STYLE, GARLIC PONZU	46
BLACK ANGUS BEEF, NORI JAM, SESAME PONZU	24

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## SIGNATURE CRISPY RICE – 4 PIECES

SERVED WITH SLICED AVOCADO, SPICY MAYONNAISE, TERIYAKI SAUCE

∫ REEF FISH	17
∫ MALDIVIAN RED TUNA	19
∫ SALMON	20
∫ KING CRAB	39
∫ CAVIAR – OSCIÈTRE PRESTIGE	72

## MAKIMONO ROLL – 6 PIECES

SERVED WITH SOYA SAUCE, WASABI, GINGER

∫ VEGETARIAN	18
SHRIMP, TUNA, SHISO LEAF, CRUNCHY TEMPURA	23
∫ TUNA, EEL MAKIMONO, WASABI MAYONNAISE	24
∫ MALDIVIAN SPICY RED TUNA	42
∫ BLUEFIN TUNA OTORO, PRAWNS, KING CRAB, SPICY MAYONNAISE	56
∫ SPIDER ROLL “SOFT SHELL CRAB”	27
∫ CALIFORNIA LUMP CRAB, AVOCADO, CUCUMBER	30
∫ CLASSIC SALMON, AVOCADO	28
∫ SPICY SALMON, AVOCADO	28
DRAGON ROLL, SMOKED EEL	29
SMOKED EEL, CUCUMBER	34
∫ TIGER PRAWN TEMPURA	29
∫ CRISPY PRAWN, KING CRAB, TOBIKO, SPICY MAYONNAISE	62
VOLCANO ROLL	42
∫ HAMACHI, CAVIAR – BAERI ROYAL, MAKIMONO	56
∫ WAGYU BEEF, BLACK TRUFFLE MAKIMONO	58

## TACOS DISCOVERY – 3 PIECES

∫ AVOCADO, SHISO	8
MALDIVIAN RED TUNA, DEN MISO & BLUEBERRY FLOWERS	12
∫ SALMON, SPICY SHISO	12
∫ WAGYU BEEF, WASABI MAYONNAISE & SHICHIMI	14

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## JAPANESE GYOZA – 3 PIECES

 <b>SPICY SPINACH</b>	21
<b>CHICKEN, ERYNGII, SHIITAKE</b>	22
 <b>PORK PLUMA</b>	27
 <b>SCALLOPS, BLACK GARLIC, SPRING ONIONS</b>	30
<b>KAGOSHIMA WAGYU BEEF, RED ONION, SPRING ONIONS</b>	42

## JAPANESE TEMPURA

 <b>MIXED VEGETABLES</b>	24
 <b>SHISO LEAF, PRAWNS, TOFU</b>	32
 <b>ROCK CHICKEN, CREAMY SPICY SAUCE</b>	28
 <b>MIX PLATE SELECTION</b>	37
 <b>TIGER PRAWNS, TEMPURA SAUCE</b>	38
 <b>ROCK SHRIMP, CREAMY SPICY SAUCE</b>	42
 <b>SOFT SHELL CRAB, WASABI MAYONNAISE</b>	42
 <b>SPINY LOBSTER, CREAMY SPICY SAUCE</b>	120

## JAPANESE TARTARE – 80 GRAMS

SERVED WITH SCALLION, WASABI, SOYA SAUCE, HAJIKAMI


<b>MALDIVIAN RED TUNA</b>	25
<b>SALMON</b>	28
<b>HAMACHI, CAVIAR – BAERI ROYAL</b>	44
<b>BLUEFIN TUNA OTORO WITH CAVIAR – BAERI ROYAL</b>	74


## JAPANESE TATAKI – 100 GRAMS


<b>REEF FISH, WAKAME, GARLIC PONZU</b>	24
<b>RED TUNA, DAIKON, CHIVES, PONZU</b>	25
<b>SALMON, SHISO DRESSING, CARROT TSUMA</b>	28
<b>WAGYU BEEF TENDERLOIN, CRISPY GARLIC,</b>	98
<b>BLACK TRUFFLE PONZU</b>	

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## KUSHIYAKI – 2 PIECES

CHICKEN, TERIYAKI SAUCE	34
SALMON, TERIYAKI SAUCE, PICKLED CUCUMBER	38
 SCALLOPS, UMEBOSHI BUTTER	48
 SCALLOPS, FOIE GRAS, OYSTER LEAF, YUZU MIRIN SAUCE	68
WAGYU BEEF TENDERLOIN, GINGER, GARLIC, SWEET SOYA SAUCE	72

## WONTON – 3 PIECES

SERVED WITH JAPANESE TETSUYO BROTH, OROSHI

 SPICY SPINACH	21
CHICKEN, ERYNGII, SHIITAKE	21
 PORK PLUMA	27
 SCALLOPS, BLACK GARLIC, SPRING ONIONS	32
KAGOSHIMA WAGYU BEEF, RED ONION, SPRING ONIONS	42


## NIGIRI OR KABAYAKI – 2 PIECES


SERVED WITH SOYA SAUCE, WASABI, GINGER


LOCAL REEF FISH	16
SPICY HAMACHI GUNKAN	16
HAMACHI	24
 SWEET BABY PRAWN “AMAEBI”	18
MALDIVIAN RED TUNA	19
BLUEFIN TUNA OTORO	52
SALMON ROE	20
 HOKKAIDO SCALLOPS	24
JAPANESE EEL	26
FOIE GRAS, GINGER, TERIYAKI MAYONNAISE	26
BLACK TRUFFLE NIGIRI – AVAILABLE SEASONALLY ONLY	42
WAGYU BEEF GUNKAN, GARLIC, CHIVES,	48
CAVIAR – BAERI ROYAL	
WAGYU BEEF TENDERLOIN GRADE 5, BLACK TRUFFLE	64

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## MAIN COURSES


 SEAFOOD FRIED RICE	36
 CHICKEN FRIED RICE	40
 LOBSTER FRIED RICE	125
  STIR-FRIED PEPPER CHICKEN	36
 PRAWN KATSU DONBURI	38
SEARED RED TUNA, SOYA-GINGER SAUCE	44
BAKED BLACK COD MISO	72
  LOBSTER SHIMYAKI, BLACK TRUFFLE BUTTER, CHILLI FLAKES	125
WAGYU BEEF RIBEYE, WAFU SAUCE	95
KAGOSHIMA BEEF KATSU, HOMEMADE PICKLES	135
 STIR-FRIED WAGYU BEEF TENDERLOIN	140
 BLACK MARKET BEEF TENDERLOIN, CREAMY BLACK TRUFFLE PONZU	155


## SIDE DISHES


 GARLIC MORNING GLORY	9
 BROCCOLI TOGARASHI	9
 PAN-FRIED GREEN BEANS, GARLIC, SOYA SAUCE	9
 STEAMED NISHIKI RICE	9
GARLIC FRIED RICE	9
FRIED EGG NOODLES, MUSHROOMS	9
 STEAMED BLACK TRUFFLE NISHIKI RICE	18

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## DESSERT


 ICE CREAM & SORBET -2 SCOOPS	12
CARAMELIZED JAPANESE CHEESECAKE	22
 YUZU SOUFFLÉ, VANILLA ICE CREAM	22
MILLE-FEUILLE, BLACK SESAME, DASHI PEAR	22
BIBINGKA UMESHU SAKE, PLUM, LITCHI SORBET	22
 MOCHI ASSORTMENT – 02 PIECES (STRAWBERRY, CHOCOLATE, PASSIONFRUIT, COCONUT, LYCHEE, MATCHA, MANGO, VANILLA, RASPBERRY, THAI TEA)	23
EISEN SAKE, CHOCOLATE FONDANT	24
KATSUTERA CAKE, CONDIMENTS	24
 EXOTIC FRUIT PLATE	24
BAKED OBA LEAVE, BERRIES CRUMBLE, YUZU SORBET	26

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