



in **Black**  
gourmet restaurant

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## ENTRADAS FRÍAS

Jamón Ibérico de bellota Gran Reserva <small>(gluten, sésamo, frutos secos)</small>	25,00 €
Tartar de tomate con tabulé de quinoa real a la cúrcuma y albahaca, cremoso de wasabi, brotes baby, pistacho y bayas de goji <small>(lactosa, frutos secos, gluten, huevo, sulfitos)</small>	17,00 €
Ceviche de pescado de la lonja con gamba roja, leche de tigre, ají amarillo y sorbete de pepino <small>(pescado, crustáceos, gluten, frutos secos)</small>	23,00 €
Pulpo asado, gel de kimchee, chutney de mango con cebollas nuevas, anguila ahumada y aceite de chorizo <small>(pescado, molusco, sulfitos)</small>	26,00 €
Lomo de sardina marinada, gazpacho amarillo, tomate, albahaca y aceituna negra <small>(pescado, sulfitos, gluten)</small>	19,00 €
Mi-cuit de foie gras de pato con pipas garrapiñadas, gelée de moscatel y frambuesas, acompañado de pan tostado de frutos secos <small>(frutos secos, gluten, sulfitos, lactosa, cacahuete)</small>	29,00 €
Salmón confitado a 45° a la llama de miso, cremoso de aguacate, textura de ajo negro, berros y crispy de arroz <small>(pescado, soja, sulfitos, gluten)</small>	19,00 €

## COLD STARTERS

Iberian acorn ham "Gran Reserva" <small>(gluten, sesame, nuts)</small>	25,00 €
Tomato tartare with turmeric and basil flavoured royal quinoa tabbouleh, wasabi cream, baby shoots, pistachios and goji berries <small>(lactose, nuts, gluten, egg, sulphites)</small>	17,00 €
Fresh fish ceviche with red shrimp, tiger milk, yellow chilli and cucumber sorbet <small>(fish, crustacean, gluten, nuts)</small>	23,00 €
Grilled octopus, kimchi gel, mango and onion chutney, smoked eel and chorizo oil <small>(fish, mollusc, sulphites)</small>	26,00 €
Marinated sardine loin, yellow gazpacho, tomato, basil and black olives <small>(fish, sulphites, gluten)</small>	19,00 €
Duck foie gras mi-cuit with caramelised sunflower seeds, muscatel jelly and raspberries served with fruit and nuts biscottes <small>(nuts, gluten, sulphites, lactose, peanut)</small>	29,00 €
Candied miso salmon cooked at 45 °, avocado cream, black garlic texture, watercress and rice crisp <small>(fish, soy, sulphites, gluten)</small>	19,00 €

## ENTRADAS CALIENTES

Vieiras asadas, untuoso de coliflor a la trufa,  
espinacas, avellana y lomo ibérico 24,00 €  
(molusco, frutos secos, lactosa)

Risotto de ceps con foie gras poêlé  
y espuma de parmesano 26,00 €  
(lactosa, apio, soja, sulfitos)

## HOT STARTERS

Grilled scallops, creamy truffle flavoured cauliflower,  
spinach, hazelnut and Iberian cure pork 24,00 €  
(mollusc, nuts, lactose)

Cep risotto with foie gras poêlé  
and parmesan foam 26,00 €  
(lactose, celery, soy, sulphites)

## PESCADOS

Atún rojo laqueado con salsa ponzu,  
salteado de zanahoria, papaya y cacahuetes  
(pescado, soja, gluten, cacahuete, sulfitos, sésamo)

31,<sup>50</sup> €

Lomo alto de bacalao al aceite  
de oliva Arbequina con hortalizas mediterráneas  
(pescado, sulfitos, sésamo)

26,<sup>00</sup> €

Rodaballo a la plancha con machacado de  
vitelottes al aceite virgen extra,  
jardín de hortalizas de mercado con beurre  
blanc de Chardonnay y perlas de yuzu  
(pescado, lactosa, sulfitos, gluten, huevo)

32,<sup>50</sup> €

## FISH

Red tuna coated in a ponzu sauce,  
sautéed carrots, papaya and peanuts  
(fish, soy, gluten, peanut, sulphites, sesame)

31,<sup>50</sup> €

Cod loin confit in Arbequina olive oil  
with Mediterranean vegetables  
(fish, sulphites, sesame)

26,<sup>00</sup> €

Grilled turbot with crushed violet potato and  
extra virgin olive oil, local vegetables with  
Chardonnay beurre blanc sauce and yuzu pearls  
(fish, lactose, sulphites, gluten, egg)

32,<sup>50</sup> €

## CARNES

Magret de pato, wok de raíces,  
fruta de temporada asada con tierra de regaliz,  
salsa de cítricos, jengibre y sésamo  
(gluten, lactosa, apio, sulfitos, sésamo)

25,00 €

Cochinillo cocinado a baja temperatura,  
pera Ercolina al vino de Jerez rellena  
de turrón al punto de sal y puré de castañas  
(gluten, sulfitos, lactosa, huevo, frutos secos)

29,50 €

Entrecot "Platinum" trinchado  
sobre pesto de hierbas frescas,  
tuétano trufado y patata nueva  
con mojo picón  
(gluten, sulfitos, apio, molusco, frutos secos)

32,50 €

## MEAT

Duck breast, wok of root vegetables,  
roasted seasonal fruit with liquorice soil and  
citric-ginger-sesame sauce  
(gluten, lactose, celery, sulphites, sesame)

25,00 €

Suckling pig cooked at a low temperate,  
chestnut purée and Ercolina pear poached  
in sherry wine stuffed with salted nougat  
(gluten, sulphites, lactose, egg, nuts)

29,50 €

Carved "Platinum" entrecôte  
on a fresh herb pesto,  
truffled marrow and new potato  
with "mojo picón" sauce  
(gluten, sulphites, celery, molluscs, nuts)

32,50 €

## POSTRES

Coulant "Red Velvet", gelée de cereza y helado de jengibre confitado  
(gluten, lactosa, huevo, frutos secos, sulfitos) 13,00 €

Mousse de queso fresco a la canela, chocolate blanco con compota de melocotón anisado y tierra de cacao y avellana sobre néctar de grosella  
(gluten, lactosa, huevo, frutos secos, sulfitos) 12,00 €

Nuestra deconstrucción de la tartaleta de lima-limón con sorbete de violeta  
(gluten, lactosa, huevo) 12,00 €

Refreshante de mango con piña caramelizada especiada, almendra y sabayón de Malibú  
(lactosa, huevo, frutos secos, sulfitos) 13,00 €

## DESSERTS

Red velvet coulant, cherry jelly and candied ginger ice cream  
(gluten, lactose, egg, nuts, sulphites) 13,00 €

Cinnamon flavoured fresh cheese mousse, white chocolate with anise and peach compote, cacao and almond soil on redcurrant nectar  
(gluten, lactose, egg, nuts, sulphites) 12,00 €

Our deconstruction of lemon & lime tartlet with violet sorbet  
(gluten, lactose, egg) 12,00 €

Refreshing mango with spiced, caramelised pineapple, almond and Malibu sabayon  
(lactose, egg, nuts, sulphites) 13,00 €



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