

# ROOM SERVICE

DE MIDI À 15H00 ET DE 19H00 À MINUIT

## COLD DISHES

### EDAMAME 12

Steamed soy beans

### WAKAMOLE 13

Sea lettuces, avocado, lime, nori chips

### TUNA PIZZA 20

Garlic aioli, pearl onion, truffle oil

### TRUFFLE SALMON CARPACCIO 32

Yuzu soy, rayu oil, chives, ginger, truffles

### HAMACHI SASHIMI 28

Truffle yuzu soy, frites, sesame salt

### JAPANESE A.5 BEEF TATAKI 34

Ponzu gelee, shimeji mushrooms, tofu crema

### SALMON TACOS 24

Cilantro, miso, red onions

### SPICY TUNA TACOS 24

Wakame, chilli garlic

### HAMACHI CEVICHE TACOS 24

Ginger garlic, miso, jalapeño

### WAGYU BEEF TACOS 29

Truffle soy, shitake, crispy garlic

### CAVIAR UDON 56

Yuzu crème fraîche, caviar Impérial de Sologne

## HOT DISHES

### MISO SOUP 12

Wakame, tofu, scallions

### PORK GYOZA 24

Black garlic, su-shoyu

### SHORT RIB DUMPLINGS 26

Beef, white corn soy, parmesan, truffle

### MISO EGGPLANT 22

Japanese eggplant, miso marinade

### BAY SCALLOPS 32

Shiso garlic butter, lime zest

### CHICKEN BAO 26

Coleslaw, red hot chili sauce, cilantro

### CHILLI CRAB BAO 28

Soft shell, Sichuan oil, red curry, herbs

### JAPANESE FRIED CHICKEN 26

Chicken thigh, wasabi ranch, ao nori

### BRIOCHE LOBSTER ROLL 48

Lobster, yuzu mayonnaise, celery

### CHICKEN YAKITORI 26

Ginger, garlic miso

### PORK BELLY YAKITORI 24

Hoisin sauce, chives

### OCTOPUS ANTICUCHO 26

Rustic aji panca, garlic chips

### ROCK SHRIMP TEMPURA 28

Spicy mayo, yuzu juice

### CRISPY SHRIMP 30

Spicy honey, wasabi, aioli, schichimi salt

### SPICY FILET MIGNON 52

Tobanjan sake glaze, sesame, grilled onion

### BLACK COD MISO 48

Miso marinade

### WHOLE LOBSTER BOURGUIGNONNE 84

Grilled lobster, shiso, garlic, butter

### WAGYU FRIED RICE 52

Kimchee, vegetables, soy, sesame seeds (serves 4 persons)

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## MOLOKO ROLLS

### BUTTER CRAB ROLL 26

Butter ponzu

### CRISPY RICE TUNA 28

Thai chilli, smoked soy

### HAMACHI JALAPEÑO 26

Cilantro, yuzu soy

### RICH FLEX 64

Toro, wagyu beef & caviar

### SPICY BEEF TARTARE 28

Gochujang, Asian pear, poached egg

### TWO-TIMES TUNA 28

Nori flakes, rocotto

### YELLOWTAIL ROLL 28

Crab, yuzu truffle

### WAGYU BEEF & CAVIAR 48

Avocado, pear, teryaki sauce

## MOLOKO SANDOS (4 PIECES)

### TORO SANDO 48

Toro a la plancha, wasabi mayonnaise and sandwich bread

### JAPANESE A.5 WAGYU BEEF SANDO 95

Bulldog sauce, pickles and sandwich bread

### CHICKEN SANDO 28

Red hot sauce, coleslaw, bread butter

## MOLOKO BRIOCHES (2 PIECES)

### WAGYU TARTARE & CAVIAR 40

Yuzu truffle

### TORO & CAVIAR 36

Wasabi aioli

### CAVIAR 90

Impérial de Sologne

### SPICY TUNA 28

Tuna, shichimi and spicy mayonnaise

## MOLOKO SPECIALS

### MOLOKO WAGYU FAUX-FILET 285

Japanese A5 from Miyazaki (350 gr.)

### CAVIAR SERVICE 650 | 1500 | 1900

Impérial de Sologne, blinis, yuzu crème fraîche:  
50g. | 125g. | 250g.

## SAINT-TROPEZ SPECIALS

### BEAUTIFUL TOMAHAWK MP

Tobanjam sake ice cream, satay sauce and spring onions

### MOLOKO SUSHI PLATTER MP

Moloko rolls, nigiri and sashimi assortment.

## MOLOKO GARDEN

### LOBSTER SALAD 52

Assortment of baby leaves, Dijon yuzu, poached lobster and grapefruit

### BABY SPINACH & TRUFFLE 28

Bean sprouts, carrots, edamame, baby spinach, truffle oil, olive oil and yuzu vinaigrette

## MOLOKO DESSERTS

### MOLOKOKO 22

Compressed pineapple, brown butter crumble, coconut textures

### PROFITEROLE SUNDAE 22

Banana pastry cream, whipped cream, choice of ice cream

### CROISSANT PUDDING 22

Miso chocolate custard, pain au chocolat, goma ice cream

### MOCHI ICE CREAM 18

Seasonal flavours

# ROOM SERVICE

DE MINUIT À 6H00

## EDAMAME 12

Steamed soy beans

## WAKAMOLE 16

Sea lettuces, avocado, lime, nori chips

## JAPANESE FRIED CHICKEN 26

Chicken thigh, wasabi ranch, ao nori

## ROCK SHRIMP TEMPURA 28

Spicy mayo, yuzu juice

## PORK BELLY YAKITORI 24

Hoisin sauce, chives

## CHICKEN SANDO 28

Red hot sauce, coleslaw, bread butter

## LOBSTER SALAD 52

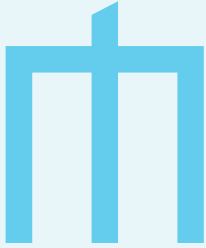
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Seasonal flavours

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Miso chocolate custard, pain au chocolat, goma ice cream



PARIS MIAMI ST-TROPEZ