

bowls

Black rice teriyaki tofu pak choi edamame seaweed pickled ginger (VG)	19
Thai green papaya salad Kataifi shrimp lime & palm sugar dressing 🌶️	19
Burrata fig arugula croutons balsamic dressing (V)	24
Mexican salad avocado pan-fried sweet corn buckwheat beans chipotle dressing (VG) 🌶️	18
Roasted cauliflower lamb kofta bulgur tahini dressing yogurt-mint-sauce	21

crus

Red tuna tartare avocado crispy tapioca sesame dressing	24
Beef tartare Yukoe pear pine nuts egg yolk	28
Scallop Tiradito sweet potato chili soy citrus sauce	19
Gravad lax tartare beetroot juice cucumber fish roe orange dressing	17
Squid olive oil yuzu caviar herbs	24

crossovers

Crab cake pineapple salsa creole sauce	21
Coconut shrimp tempura pickled cucumber salad honey-mustard sauce	22
Steamed dumplings (shrimp or chicken or vegetable) Kimchi salad Sichuan sauce	5pcs 16
Assorted steamed dumplings Kimchi salad Sichuan sauce	9pcs 26

grilled & co.

each fish or meat dish includes one side

Miso salmon basil sauce	33
Grilled swordfish sofrito sauce fava beans razor clams	43
Fish n Chips tartar sauce	33
Grilled octopus olives saffron fennel chili vinaigrette 🌶️	34
Green shrimp curry water chestnut bamboo shoots bell pepper 🌶️	35
Peruvian style chicken 'crapaudine' spicy green sauce	36
Lamb chops mint jus	41
Grilled beef picanha farofa manioc tomato salsa cachaça jus	48
Rib eye steak of Black Angus beef chimichurri sauce 250g	55
Vegetable korma cashew nuts cumin rice papadam cracker (VG)	29

sides

Sweet potato puree smoked paprika (V)	Sautéed fresh spinach (V)
Skin-on potato Pont-Neuf (V)	Masala green peas (VG)
Maple roasted carrots tarragon (VG)	Steamed Rice (VG)

crossover menu for 4 diners or more

Instagrammable #noumibern



The many flavours of Noumi to share | chef's choice | served in four flights

per person 78