

## DA BU DA – KJER SE SREČATA VZHOD IN ZAHOD DA BU DA – WHERE EAST MEETS WEST

Z jedmi na našem jedilnem listu smo poskusili zaobjeti prostrano azijsko celino z mnogimi različnimi kulturami, pri čemer smo ostali zvesti recepturam, ki so nam jih zaupali naši učitelji, kuharski mojstri iz Tajske, Vietnama in Hong Konga. Nekatere jedi smo deloma prilagodili evropskemu okusu, ker so bile preveč pikantne tudi za največje ljubitelje čilija, v korist bolj zdravega uživanja hrane pa smo pri pripravi živalske maščobe zamenjali z rastlinskim oljem, vendar z našimi posegi nismo spreminjali izvirnih okusov jedi. V iskanju pravega ravnovesja med ostrimi začimbami in eksotičnimi sestavinami ne bi uspeli brez pomoči in znanja Josa Hurkmansa, vrhunskega kuharja, ki je na svojih potovanjih širom sveta služboval kot glavni kuhar po celi zemeljski obli, všteti tudi skoraj vse azijske dežele.

Ker se dediščina kolonializma v dandanašnji Aziji kaže tudi v načinu priprave hrane in v poimenovanju jedi, smo namesto zapletenih vietnamskih, burmanskih ali kitajskih imen jedi, pri izgovorjavi katerih bi si po nepotrebnem lomili jezik, privzeli njihove angleške ali francoske različice.

Številne eksotične sestavine tedensko uvažamo iz Bangkoka in Saigona, zato vam morda nekaterih jedi, ki si jih boste zaželeli, občasno ne bomo mogli postreči, za kar se vam že vnaprej opravičujemo.

Verjamemo, da smo uspeli sestaviti jedilni list, ki vas bo popeljal v kraje precej drugačne od sveta kot ga poznamo v Evropi in veseli nas, da ste se nam pridružili na tem potovanju.

With the dishes on our menu we have tried to span the huge Asian landscape with its multitude of different cultures by remaining true to the original recipes as they were taught to us by chefs of Thailand, Vietnam, and Hong Kong. Occasionally, however, we have adapted their taste to the European palate. Certain dishes were simply too spicy even for the most accomplished chilli-lovers; in some we replaced animal fat with vegetable oil for nutritional reasons without interfering with their original flavour. Our efforts to blend the strong oriental spices and exotic ingredients with the European palate would not have been possible without the knowledge and assistance of Jos Hurkmans, an accomplished chef who has travelled the world and its seven seas and has worked as a head chef all over the globe, including in nearly all Asian countries.

To avoid any loss or confusion in translation, we kept the original names of the dishes. As the colonial history of Asia is also reflected in the way the food is prepared we took the liberty to revert to the English or French version of the dish name if the Vietnamese, Burmese, or Chinese name translated into a meaningless tongue-twister.

As numerous ingredients are imported weekly by airplane mostly from Bangkok and Saigon we might be temporarily unable to serve you the particular dish of your liking. Should this be the case, we ask for your understanding in advance.

Overall, we believe that we have sampled a menu that will take you places very different from the world we know in Europe and we are glad that you are coming along for the trip.

## PREDJEDI STARTERS

### Curry Chicken Cakes ..... 4,20

Te čudovito začinjene piščančje tortice, najpogosteje prepoznane kot tajska predjed, so priljubljen prigrizek v vseh deželah Bengalskega zaliva.

Although mostly identified with Thailand these wonderfully spiced small chicken cakes are popular appetizers and very familiar in all the countries around the Gulf of Bengal.

### Satay ..... 4,60

Indonezijski prigrizek z uličnih stojnic v svoji najboljši podobi. Na žaru pečena nabodala s sočnimi koščki mariniranega piščančjega mesa.

Indonesian street food at its best. Tender pieces of marinated chicken meat grilled on small skewers.

### Spring Rolls ..... 4,60

Krhki vegetarijanski spomladanski zavitki niso zgolj vrhunska predjed, odlično teknejo tudi ob koktejlih.

Dainty vegetarian fried spring rolls that are not only ideal served as starters, but are also great snacks for cocktail connoisseurs.

## JUHE SOUPS

### Tom Yum - Hot & Sour Soup

Verjetno najbolj znana in priljubljena juha celotne jugovzhodne Azije vseh časov. Aromatična juha s svežimi ostrigarji, začinjena z galangalom, limonsko travo in listi kefirске limete. Izberite med gobami, piščancem ali rakci.

This must surely be the best known and all-time favourite along South East Asian. An aromatic broth with fresh oyster mushrooms, spiced with galangal, lemongrass and kaffir lime leaves. Choose between mushrooms, chicken or prawns.

Gobe / Mushrooms ..... 3,60

Piščanec / Chicken ..... 3,80

Rakci / Prawns ..... 4,60

### Thai Coconut Soup

V 'deželi svobodnih' poznana pod imenom 'Kha gai'. Prefinjena kombinacija zelenjave, šitakov, zelišč in začimb v juhi, pripravljeni iz kokosovega mleka.

In the 'Land of the Free' it is known as 'kha gai'. A subtle combination of shiitake mushrooms, vegetables, herbs and spices in coconut milk soup.

Šitaki / Shiitake ..... 3,80

Piščanec / Chicken ..... 3,80

Maharishi Maheesh ..... 3,30

Ni znano, zakaj je bila ta značilna juha iz Kalkute poimenovana po znamenitem jogiju. Kremna poslastica, pripravljena iz sladkega azijskega krompirja, mleka in sojine omake, aromatizirana s karijem.

A signature dish from Kalkutta named after a famous yogi for whatever strange reason. A creamy delicacy on the base of sweet potato, milk and soy sauce, aromatised with mild curry powder.

## SOLATE SALADS

**Naših solatnih prelivov ne pripravljamo na osnovi kisa, ampak s sveže stisnjenim pomarančnim ali limetinim sokom. Vsakemu prelivu so dodane azijske začimbe, pazljivo prilagojene vsaki jedi posebej.**

The dressings for our salads are made without vinegar, but on the base of either freshly squeezed lime or orange juice with flavours added to fit each individual dish.

**Thai Seafood Salad . . . . . 9,90**

Lahka in osvežujoča solata, pripravljena iz zelene solate in rukole s pikantno mariniranimi rakci, kalamari in tuno.

A light and refreshing salad composed of spicy marinated prawns, squids and tuna on a bed of young lettuce and arugula.

**Chicken Salad 'Duc Truong Nam' . . . . . 7,90**

Okusna solata, prava mojstrovina subtilnih okusov in kontrastov na krožniku. Piščančje prsi kuhane v sojini omaki, postrežene na hrustljavi zeleni solati s prelivom, ki je čudovita kombinacija svežega soka limet, ličija in začimb.

The delicious salad is a masterpiece of subtle flavours and contrasts in texture. The soy sauce-cooked chicken breast is served on tender lettuce; the dressing is a marvellous blend of lime juice, lychee and spices.

**Singapore Style Turkey Salad . . . . . 8,30**

Solata, kot sijajno kosilo ali večerja. Nenavadna kombinacija pečenih puranjih prsi, posutih s sezamovimi semeni na zeleni solati in radiču z dodatkom rezancev, s prelivom iz currya in majoneze.

This salad is complete in itself and makes a lovely lunch or dinner with its unusual mixture of marinated turkey breast with roasted sesame seeds on a bed of ice lettuce, radicchio and glass noodles with richly flavourful dressing of curry with splash of mayonnaise.

**Wasabi Chicken Salad . . . . . 7,90**

Izredno okusen in izviren način kako zmetati v isti koš toliko različnih azijskih kultur: sladek okus sojine omake, pikanten rdeč čili, bogastvo banane in ostrino wasabi-sakejevega majoneznega solatnega preliva.

An appetizing and unusual way of tossing up a salad which combines so many different Asian cultures, the sweet taste of soy, the fierce bite of chilli, the richness of banana and the sting of sake-wasabi mayonnaise dressing.

**Vinh Loi Salad . . . . . 8,50**

Tople solate postajajo vedno bolj priljubljene, ker so tako zdrave kot tudi okusne. Organski tofu in mladi sir, popečena na japonskem teppan žaru, postrežena na hrustljavi zelenjavi iz woka z omako iz ostrig in z nekaj kapljicami sezamovega olja, vse skupaj posuto s sezamovimi semeni.

Warm salads are becoming increasingly popular because they are delicious and nutritious. Organic tofu and young cheese from our Teppan grill, served with wok-fried crunchy vegetables, tossed up with oyster sauce and a touch of sesame oil and sprinkled with sesame seeds.

**Kuhanje v woku je kratkotrajno zaradi izpostavljenosti izredno močnemu ognju, kar omogoča majhno uporabo olja in učinkovito mešanje sestavin in začimb. Priprava hrane v woku je verjetno najbolj zdrav način priprave hrane.**

During the cooking process wok is exposed directly to intense heat which makes for a very fast cooking process and the perfect blending of all ingredients and spices. Wok-cooking is probably the healthiest way to prepare wholesome meals.

#### **Stir-Fried Beef**

Klasična vse-azijska mesno-zelenjavna jed, katere žlahten okus mesa poživijo izbrana zelenjava, rdeč čili in tajska bazilika. Če želite, vam jed pripravimo tudi s piščancem.

This is a classic All-Asian 'meat and veg' recipe in which the taste of the meat is further pushed along with strong vegetables and spices such as chilli and holy basil. Let us know should you prefer chicken.

**Govedina / Beef** ..... 10,90  
**Piščanec / Chicken** ..... 8,90

**Chicken & Cashew Nuts** ..... 8,90

Piščanec in indijski orešček sta večna partnerja, še posebej blestita v tej uspešnici iz woka.

Chicken and cashew nuts have been a long-established partnership and work particularly well together in this full flavoured stir-fry.

#### **Sweet & Sour Pork**

Ta 'vse v enem' jed je po svetu zaslovela po zaslugi kitajskih restavracij, kjer jo danes prepogosto kvarijo z dodajanjem ketchupu v omako. Naša jed je pripravljena po klasičnem receptu iz Kantona, odkoder tudi izvira.

This all-in-one stir-fry made its way around the globe on the back of Chinese restaurants and nowadays is often spoiled by using tomato ketchup in the sauce. Our dish is a classic recipe from Canton, the city of its origin.

**Svinjina / Pork** ..... 9,20  
**Piščanec / Chicken** ..... 8,90

**Stir Fried Chicken Tandoori Style** ..... 8,50

Indijski Gurki so svoje tandoori začimbe prinesli v Jugovzhodno Azijo, kjer so te čudovite okuse združili z burmanskim načinom priprave jedi v woku. Bogato začinjen piščanec dopolnjen z izbrano zelenjavo, svežim ingverjem in smetanovo omako, nudi prefinjeno gurmansko doživetje, v katerem se prepletata dve različni kulinarčni kulturi.

The Indian Gurkhas brought their Tandoori spices to South East Asia and combined their fabulous flavouring with the Burmese wok cuisine. To the richly flavoured chicken a variety of vegetables, fresh ginger, and a fragrant cream sauce are added to blend two different culinary cultures into one delicate eating experience.

**Vegetarian Jambalaya** ..... 8,20

Neverjetna orgija sveže zelenjave z izdatno mero tofuja in vodnega kostanja. Vse skupaj na hitro popečemo v woku, saj želimo ohraniti vitamine, nakar dodamo našo domačo slivovo omako in ščepec čilija.

A veritable orgy of garden fresh vegetables with tofu and water chestnut thrown in for good measure. The whole is just briefly stir fried to save the containing vitamins before our home made plum sauce and a pinch of chilli are added.

#### **Zasai Chilli**

Slastna in lahka, nežno pikantna kombinacija zelenjave, sladke bazilike in paste pečenega čilija. Glavna jed je odlična izbira tako za kosilo kot tudi večerjo!

This delightful, only sparingly spiced combination of vegetables, sweet basil and sweet chilli paste makes this a lovely, light main course for any casual lunch or dinner.

**Piščanec/Chicken** ..... 8,50  
**Morski sadeži/Seafood** ..... 11,90

# TEPPAN ŽAR

## TEPPAN GRILL

Japonski teppan žar se, v primerjavi z ostalimi žari, uporablja pri nižjih temperaturah z malo ali celo brez dodanih maščob, kar dovoljuje počasno peko z različnimi omakami ali marinadami, pri čemer meso obdrži svoj prístni okus. Načini priprave naših steakov so različnih vzhodnjaških porekel, prav k vsakemu pa odlično tekneto beli riž in v woku pečena hrustljava zelenjava.

Different from other grills the lower heated Japanese Teppan grill works with little or no fat added at all and allows for 'slow cooking' with distinctive marinades and sauces while at the same time the meat retains its own flavour. As we prepare our steaks following the various oriental ways of their countries of origin, white rice and wok fried vegetable are the perfect accompaniment for them.

### **Sesame Steak** ..... 12,50

Slastno mariniran goveji roastbeef pečen na žaru, z omako iz sladke bazilike, kokosa in koriandra, z značilno aromo žara, ki jo jedi dajejo po steaku posuta popečena sezamova semena.

Grilled rump steak in a scrumptious oriental marinade with its distinctive smoky aroma of toasted sesame seeds with basil-coconut-cilantro sauce.

### **Red Snapper 'Pimalay Style'** ..... 11,50

Iz slavnega hotela in letovišča Pimalay na tajskem otoku Koh Lanta. Sočni file 'red snapperja' z omako iz tamarinda in limonske trave, značilno za jugovzhodno Tajsko, posut z ocvrto čebulo, listi kefirskih limete, indijskimi oreščki in hrustljivo ocvrto tajsko baziliko.

From the renowned hotel & resort Pimalay on the Thai island of 'Koh Lanta'. A juicy fillet of red snapper with a rich south-east Thailand inspired sauce of tamarind and lemon grass, sprinkled amongst others with fried onions, kaffir lime leaves, cashew nuts and crispy fried holy basil.

### **Chu Chee Tuna** ..... 10,90

Skrbno izbran file tune srednje pečen na žaru, prelit s posebno omako iz rdečega karija, ki sijajno dopolnjuje okus ribe.

A seared fillet of high grade tuna medium grilled topped with a particular red curry sauce to wonderfully complement the taste of this meaty fish.

### **Teriyaki Turkey Steak** ..... 9,80

Verjetno boste presenečeni, kako okusna je lahko zelenjava pripravljena v woku, ki je tu odlična priloga na teppan žaru pečenemu puranu, pripravljenemu s teriyaki omako.

You will probably be amazed how sweet and subtly flavoured roasted vegetable can be and here it makes the perfect accompaniment to a teppan grilled turkey breast with teriyaki sauce.

### **Entrecote 'Indochine'** ..... 12,50

Francoski kolonialni oficir se je želel počutiti kot doma, zato je svojega vietnamskega kuharja podučil, kako naj pripravi roastbeef. Poskusite kakšen preliv iz limetinega soka, mete in mlade čebule je ustvaril ta nadarjeni kuhar!

A French colonial officer wanted to feel more at home and told his Vietnamese cook how to prepare a steak. Just taste the lime juice, mint and spring onion dressing the gifted chef came up with!

# KARI CURRY

**Vse naše kari jedi postrežemo s kuhanim rižem in nežno začinjeno kumarično solato.**

All our curry dishes are served with steamed rice and lightly spiced cucumber salad.

## **Green Curry**

Zelo priljubljen aromatičen, kremast kari, pripravljen iz več vrst morskih sadežev, tajskih jajčevcev, zelenjave, sladke bazilike in listov kefirске limete. Zaradi pikantnega zelenega karija in sladkega okusa kokosovega mleka spada med najbolj priljubljene tajske in burmanske jedi.

A very popular creamy fragrant curry of mixed seafood with Thai eggplants, vegetables, sweet basil and kaffir lime leaves added. The spicy and slightly sweet taste of the green curry and coconut milk make it a favourite dish throughout Thailand and Burma.

<b>Morski sadeži / Seafood</b> .....	<b>10,90</b>
<b>Zelenjavni / Vegetable</b> .....	<b>7,60</b>

## **Yellow Chicken Curry** .....

**8,20**

Od vseh vrst karijev najmanj pikanten, postrežen z na hitro prepraženimi piščančjimi prsmi, zelenjavo in pošteno merico sladkega krompirja. Velja za klasično jed in najljubši izbor slehernega Azijca.

A classic dish and every Asian's darling. The mildest of all curries with stir-fried chicken breast and vegetables has sweet potatoes added for good measure.

## **Panaeng Curry**

Najgostejši tajski kari iz naše ponudbe je razkošnega okusa, ki ga dodatno obogatijo arašidi in sladka bazilika. Izbirate lahko med piščančjim mesom in svinjino.

This curry is deliciously rich and thicker than our other Thai curries, its taste further enhanced by adding sweet basil and peanuts. Please choose between chicken and pork.

<b>Piščanec/Chicken</b> .....	<b>8,40</b>
<b>Svinjina/Pork</b> .....	<b>9,20</b>

## RICE & NOODLES

### RICE & NOODLES

Vse naše riževe jedi in rezanci se pripravijo najprej v woku, kjer se sestavine dodobra premešajo, dokončajo pa na japonskem teppan žaru.

All our rice and noodle dishes are first tossed in a wok to allow the ingredients to blend and are then finished off on the teppan grill.

#### Fried Rice

Večini prebivalcev Azije riž pomeni vsakodnevni obrok. Navduši naj vas okusen pečen riž s svežo zelenjavo, jajci in mlado čebulo.

Rice is the staple food throughout most parts of Asia. This dish combines a tasty mixture of egg, fresh herbs and spring onions.

Zelenjava / Vegetable .....	6,20
Piščanec/Chicken .....	6,90
Rakci/Prawns .....	8,90

#### Pad Thai

Riževi rezanci, tofu in izbrana zelenjava, pripravljene s kančkom tamarind omake in arašidov, ki podarijo tej tajski nacionalni jedi izjemen okus. Odločite se lahko med rakci in piščancem.

Rice noodles, tofu, various vegetables and a sprinkling of tamarind and peanuts give this national dish of Thailand its fascinating flavour and texture. Have your choice of shrimps or chicken breast.

Piščanec/Chicken .....	8,20
Rakci/ Prawns .....	10,90

#### Egg Noodles

Enostavna, a zelo okusna jed za vsakogar, sestavljena iz jajčnih rezancev in skrbno izbrane zelenjave.

A simple, but rather elegant dish that gets along well with everybody's taste buds even with the addition of strong vegetables.

Zelenjava / Vegetable .....	7,20
Piščanec / Chicken .....	7,80

#### Noodles 'Daisen' .....

Za popularizacijo te tradicionalne jedi iz gorovja Chugoku z zahodnega dela največjega japonskega otoka Honšu, je zaslužna znana londonska veriga restavracij Wagamama. Rezanci udon, goveji roastbeef, pak choi v slastno začinjeni omaki iz čilija, ketjap manisa, posuto s praženimi sezamovimi semeni.

A traditional dish from the Chugoku Mountains on Japan's main island of Honshu that was made famous by 'wagamama', London. Udon noodles, beef sirloin and pak choi in a wonderfully spicy sauce of thinly sliced chiles, toasted sesame seeds and ketjap manis.

## SLADICE DESSERTS

<b>Skutina torta</b> .....	<b>3,10</b>
<b>Cheese Cake</b>	
<b>Krema iz bele čokolade</b> .....	<b>3,20</b>
<b>White Chocolate Mousse</b>	
<b>Mangova zmrzlina s čokoladnim prelivom</b> .....	<b>2,90</b>
<b>Frozen Mango Mousse With Chocolate</b>	
<b>Tapiokin žele s kokosom</b> .....	<b>2,70</b>
<b>Tapioca Pearl Jelly</b>	

