



BORN FROM A FUSION OF FLAVOURS

SPECTRUM is a contemporary Asian fusion restaurant with a Latin American twist. From the modern interior with art installations to the beats of the music and the breath-taking views, the atmosphere is vibrant, energetic with an edgy and sophisticated spirit.

SPECTRUM cuisine is re-imagined by our Head Chef Teodor Tankov using the finest quality ingredients. Together with his culinary team of innovative characters, Chef Tankov creates an exquisite combination of the finest Asian and Latin American flavours, delivering an immersive gastronomic experience.

SPECTRUM mixologists will shake up your evening with a selection of signature and classic cocktails and carefully selected wines and spirits from various regions across the world.

Allow yourself to be taken on a multi-sensory journey from the moment you walk in.



For allergen info please scan QR code

SNACKS & BITES

EDAMAME
with smoked Maldon salt ⁽⁶⁾
130g | 9

PLANTAIN CHIPS
with Japanese spices
50g | 9

EDAMAME
with spicy salsa macha, sesame
and chili garlic ^(5,6,11)
140g | 10

PIMIENTOS DE PADRON
with sweet miso and butter ^(6,7)
150g | 14

EDAMAME
with miso, mint and lime ^(6,7)
140g | 10

INARI TOFU POCKETS
with cashew cheese, black
garlic and Tonkatsu sauce ^(1,6,8)
120g | 22

SOUPS

TOM YUM GOONG
with shrimps, galangal root, lime leaves,
shiitake mushrooms and cherry tomatoes ^(1,2,4)
360g | 25

MISO SHIRU
Japanese tofu soup with fresh chili,
shiitake mushrooms and wakame ^(1,4,6)
340g | 15

APPETIZERS

KIMCHI GUACAMOLE
with yuzu juice and homemade nachos ^(1,6)
220g | 19

BURRATA WITH YUKARI & TOGARASHI
with lime and kimchi gel and tartelette
with edamame mousse ^(1,7,9,11)
190g | 25

ESCABECHE PESCADO
belted bonito tempura with
wakame powder and marinated
rainbow peppers ^(1,2,4,9)
230g | 32

TUNA TARTARE
with avocado mousse, Ponzu gel and
shrimp chips with shichimi togarashi ^(1,4,6,11)
210g | 28

SEVICHE HAMACHI
golden beets and daikon with yuzu-
ginger dressing, chili and
salmon and sturgeon caviar ^(4,11)
250g | 59

**BLACK ANGUS
BEEF TATAKI**
with truffle, foie gras, enoki mushroom
chips and Porto sauce with agave ^(1,6,7,10)
160g | 56

SCALLOP SEVICHE
with fresh pineapple juice, daikon,
marinated goji berry and
kizami wasabi ^(1,2,6,8,10,12)
150g | 26

NASU DENGAKU
sweet miso, sake and honey glazed
eggplant, daikon and kizami chili ^(1,6,11)
150g | 15

**BLACK ANGUS BEEF
SPRING ROLLS**
root vegetables with goma dressing,
cucumbers and Yakiniku sauce ^(1,2,3,6,8,11)
280g | 26

TACOS TRIO
with octopus and chorizo, pulled Black
Angus beef with king oyster mushrooms,
duck and shiitake mushrooms ^(1,3,6,8,11,12)
310g | 45

SHRIMP TEMPURA BAO BUNS
marinated root vegetables, king
oyster mushrooms and yuzu sauce
with Mexican Ancho Chiles ^(1,2,3,7)
390g | 32

**SHRIMP AND OCTOPUS
SPRING ROLLS**
with root vegetables, rainbow peppers,
glass noodles and spicy mayo
with mango chutney ^(1,2,3,6,8,10,11,12)
280g | 29

**PARMESAN CRUST
DUCK GYOZA**
marinated jalapeño, shiitake
mushrooms and cilantro sauce
with chili and lime ^(1,6,7,11)
130g | 25

CHAWANMUSHI
dashi egg custard with shrimps, shiitake
mushrooms and tofu ^(1,2,3,4,6)
215g | 17

SHOGAYAKI OCTOPUS
with edamame, mirin,
sake and ginger root ^(1,6,7,12)
160g | 39

BEEF AND PORK GYOZA
with Chinese cabbage, ginger
root and cilantro sauce with
chili and lime ^(1,6,11)
130g | 22

AGEDASHI TOFU
with cilantro and lime chips, shiitake
mushrooms and rainbow peppers ^(1,4,6)
230g | 19

TEMPURA

SHRIMP TEMPURA
wasabi mayo with lime and
fresh chili ^(1,2,3,7,11)
150g | 24

MIXED TEMPURA
shrimps, hamachi, zucchini, eggplant,
purple carrot, rainbow peppers,
asparagus, enoki mushrooms
and tempura sauce ^(1,2,3,4,6)
285g | 27

**BLUE CRAB
PANKO TEMPURA**
root vegetables with goma
dressing and spicy mayo
with mango chutney ^(1,2,3,10,11)
180g | 29

SALADS

**CRISPY DUCK
BREAST SALAD**
mixed greens, goma dressing,
pomegranate, marinated golden
beets, salsify, purple carrots
and truffle oil ^(1,2,3,6,7,8,11)
260g | 26

SMOKED BELTED BONITO SALAD
mixed greens with seaweed,
marinated tapioca and
ginger root dressing
with lime ^(1,4,6)
230g | 23

**SUNOMONO
WITH OCTOPUS CARPACCIO**
seaweed mix with apple, lotus root,
seafood and marinated
cucumbers ^(1,2,4,11,12)
270g | 29

**RAINBOW TOMATOES WITH
SMOKED EGGPLANT MOUSSE**
marinated celery and cucumbers and
mustard-kimchi dressing ^(1,6,7,9,10)
340g | 24

KING CRAB
mixed greens, king crab, avocado,
quinoa, edamame and
corn mousse ^(1,2,4,6,10,11)
310g | 59

MAIN DISHES

HAMACHI IN BANANA LEAF
with negi miso and sautéed
carrots and salsify ^(1,3,4,6)
150g | 55

YAKITORI SAKE
salmon in quinoa tempura with
sauteed ponzu cherry tomatoes,
egg tartare with wakame and
salmon caviar ^(1,3,4,6,10,11)
310g | 39

**BLACK ANGUS
RIBEYE STEAK**
with shiso butter and Pimientos de
Padron with smoked Maldon salt ⁽⁷⁾
300g | 95

**RAMEN WITH BLACK
ANGUS BEEF FILLET**
marinated egg and bamboo
shoots, bok choy and blanched
enoki mushrooms ^(1,2,3,4,6,11)
810g | 37

MISO-MARINATED BLACK COD
with glazed shiitake
mushrooms ^(1,4,6,10)
160g | 95

YASAI ITAME SUZUKI
sea bass with bok choy, baby spinach,
shiitake mushrooms, marinated baby
corn and dashi consommé with Mexican
Ancho Chiles and truffle ^(1,4,6,11)
270g | 47

**PATA NEGRA
PORK RIBS**
in Korean miso-agave marinade
with pears and tonka beans, spicy
mayo with mango and
onion chips ^(1,2,3,4,6,10,11)
400g | 52

MAGURO STEAK
tuna steak with Yakiniku sauce,
miso-peanut zest and
rainbow peppers ^(1,3,4,5,6,7,11)
160g | 42

UMI NO SACHI
rice with fish and seafood, vegetables,
bok choy, shiitake mushrooms
and cilantro ^(1,2,3,4,6,7,11,12)
330g | 29

**MALAYAN
FARM ROOSTER**
marinated in coconut milk, turmeric,
galangal and lemon grass with
sweet potato chips ⁽⁷⁾
300g | 38

PAD THAI
with vegetables, Mexican Ancho Chiles,
agave juice, tonka beans, enoki
mushrooms and cashew ^(1,6,8,11)
470g | 28

SIDES

GRILLED ASPARAGUS

with miso-mustard butter ^(1,6,7,10)

150g | 28

FRIED

JERUSALEM ARTICHOKE

with smoked sea salt

150g | 11

FRIED CAULIFLOWER

*with goma dressing, squid ink
and black truffle* ^(1,6,8,11,12)

150g | 12

JASMINE RICE

with yukari

150g | 8

GRILLED CORN

with shiso butter and ponzu ^(1,4,6,7)

200g | 11

ROOT VEGETABLE MASH

*sweet potatoes, golden beets,
asparagus and carrots with
tonka beans and sweet miso* ^(1,6,7)

170g | 12

SUSHI SPECIALTIES

NIGIRI HAMACHI

*with golden beets and
lime zest* ^(1,4,6)

85g | 14

NIGIRI BLACK ANGUS

*with Japanese mayo, Unagi sauce,
Tomatillo sauce and dehydrated*

egg yolk ^(1,2,3,4,6,11)

80g | 16

NIGIRI SMOKED BELTED BONITO

*with kizami wasabi and enoki
mushrooms* ^(1,4,6)

70g | 12

SASHIMI SALMON

with daikon and wakame ⁽⁴⁾

80g | 15

SASHIMI HAMACHI

with daikon and wakame ⁽⁴⁾

80g | 23

URAMAKI KING CRAB

*squid ink rice, king
crab, tobico caviar
and corn mousse* ^(2,4,14)

130g | 48

SASHIMI TUNA

with daikon and wakame ⁽⁴⁾

80g | 17

URAMAKI MARINATED SHRIMP

*squid ink rice, spicy
salmon tartare and salmon
caviar* ^(1,2,3,4,5,6,11,14)

120g | 19

URAMAKI FOIE GRAS

*with aero mango, truffle
and sturgeon caviar* ^(1,2,4,6)

130g | 49

URAMAKI TACO WASABI

*with octopus, avocado, marinated
emperor fruit and lotus*

chips ^(1,3,4,6,7,14)

120g | 24

URAMAKI HAMACHI ABURI

*with Jerusalem artichoke, asparagus
and chili threads* ^(1,3,4,6)

130g | 21

DESSERTS

SPECTRUM CHEESECAKE

WITH MATCHA AND SWEET BEANS

*with mango gel, caramelized white
chocolate and lychee* ^(3,7)

150g | 15

MISO CRÈME BRÛLÉE

*with chocolate crumbs and fresh
berries* ^(1,3,7,8)

180g | 13

CHILI CHOCOLATE SOUFFLE

*with Carolina Reaper chiles, chocolate
crumbs and homemade pineapple*

ice cream ^(1,3,7)

180g | 14

HOMEMADE ICE CREAM

*beets, purple potato, miso caramel
with pecan, bergamot with tonka
beans* ^(1,3,7,8)

200g | 13