



# *Pink Room*

Spring 2024

*Welcome to The Pink Room!*

*The Pink Room is a collaboration between Michelin Starred chef, Gal Ben Moshe, and the Bellboy Hospitality Group head chef, Paris Katsampis, serving a unique menu combining Levantine flair with Japanese precision*

## LEVANTINE OMAKASE MENU

### TEXTURES OF FENNEL

Grilled Pickled Fennel, Red Shiso, Orange, Raspberries Caviar

### MUSHROOMS

Smoked Oyster Mushrooms, Vegan Sauce, Black Garlic, Yemeni Flatbread

### ASPARAGUS 🍷

Grilled Asparagus Tartare, Harissa, Labaneh, Tonburi Field Caviar, Cucumber

### SEITAN TATAKI 🍷

Ras el Hanut, Grilled Gem Lettuce, Pomegranate Molasses, Red Peppers

### VEGETERIAN SUSHI & NIGIRI

Daily selection

### BLACK COD

Tahini Noodles, Aleppo Ma La, Ramen Egg, Chives, Sesame

### RICE PUDDING

Clarified Pumpkin, Pumpkin Sorbet, Nuts

### FRUITS ON ICE 🍷

Selection of Seasonal Fruits, Seasoned and served on crushed ice

🍷 FULL PINK ROOM EXPERIENCE - €145

SHORT PINK ROOM EXPERIENCE - €105

PINK ROOM DRINK PAIRING - €60 / €75

NON-ALCOHOLIC DRINK PAIRING - €45 / €55