

COCKTAILS

Phoenix — €14.00

(Vermilion Bird)

Goalong Chinese Whisky infused with dried longan, carob liqueur, apple juice, sweet & sour, smoky lapsang tea bitters

Akkorokamui — €14.00

(Protector of the Sea)

Etsu Original & Ocean Japanese Gin, La Tomato liqueur, Venturo, pandan syrup, smoked bubble

Than Mua — €14.00

(Rain God)

Pisco, centrifuged pineapple, ginseng & jackfruit purée, fresh coriander, edible cloud

Baihu — €12.00

(White Tiger)

Plantation Rum infused with sage, Chinese spice syrup, Falernum, coconut water, lime juice, orange bitters

SHARING COCKTAILS

Huanlong — €24.00

Ketel One Vodka, pisco, centrifuged pineapple, dragon fruit purée, prickly pear liqueur, aloe vera, lime juice, chilli drop

APERITIVO / G&T

G&T Boë Raspberry — €11.00

G&T Etsu — €11.50

G&T Roku — €11.00

G&T Gaolong Botanical — €10.50

A 9.5% discretionary service charge will be added to the final bill.

TORA

THE TERRACE RITUAL

MONDAY TO FRIDAY | 15:00-18:30

HOT BITES

Duck Spring Roll – €6.00 per piece
Hoisin

Crispy Chicken Bao – €6.00 per piece
Sweet & Sour Sauce

Edamame – €5.00
Salted or Spicy

Vegetable Spring Roll – €5.00 per piece
Sweet Chilli

Dim Sum – €3.50 per piece
Mushroom Bao
Har Gao
Xiao Long Bao
Pork Gyoza

Sushi Platter – €24.00
Chef's Choice Sushi & Nigiri

SWEETS

Mochi – €3.50 per piece

Sorbet – €4.00 per scop

A 9.5% discretionary service charge will be added to the final bill.

ALLERGIES & INTOLERANCES: Kindly note that our kitchen handles allergens such as gluten, soya, eggs, milk, fish, crustaceans, molluscs, sulphites, sesame, celery, mustard, peanuts, lupin, and tree nuts. Please notify your server of any allergies so that we can take extra care when preparing your meal.