



Dinner menu



Notre philosophie est de satisfaire tous vos sens...

Our philosophy is to satisfy all your senses...



Nos plats peuvent contenir les allergènes suivants - Our meals may contain the following allergens



: céréales - cereals



: soja - soy



: cacahuète - peanut



: sésame - sesam



: noix - nuts



: oeuf - egg



: lait - milk



: poisson - fish



: crustacés - crustaceans



: mollusques - mollusca

Substitution subject to extra charge. Tout changement est sujet à majoration.

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# THAÏ KITCHEN

## Entrées / Starters

### LAP KAI

Salade épicée de poulet  
*Minced chicken with vegetables and chili*

### LAP PLA

Salade épicée de thon ou saumon  
*Yellowfin tuna or salmon spicy salad*

### PHLA NUEA

Salade de boeuf citronnelle & menthe  
*Beef salad with lemongrass & mint*

### SOM TAM

Salade de papaye verte, haricots verts,  
tomate, chili thaï  
*Green Papaya salad peanut, green beans,  
tomato, thai chili*

### 21 PO PIA SOD

Rouleaux de printemps  
*Fresh spring roll, rice paper, shrimp, vegetables, sweet chili  
sauce & peanuts*

### 30 SA TE KAI

Poulet satay  
*Chicken satay with peanut sauce*

### 26 NUEA YANG NAM CHIM CHAEO

Boeuf grillé épicé  
*Grilled beef & spicy sauce*

### 15 PIK KAI THOT

Ailes de poulet frits  
*Fried chicken wings*

22

21

26

19

## Plats / Main courses

### KUAI TIAO NUEA TUN

Soupe Thaï aux nouilles & boeuf  
*Thai beef noodle soup*

### 33 PAD PHAK RUAM

Légumes sautés, carotte, brocoli, choux,  
courgette, buk choy  
*Stir-fried vegetables, carrot, broccoli, cabbage,  
zucchini, buk choy*

23

# Composez votre plat / Compose your main course

## Choisissez votre recette / Choose your recipe

**TOM YAM**    

Soupe à la citronnelle  
Thai lemongrass soup

**TOM KHA**    

Bouillon au lait de coco  
Thai coconut milk soup

**KAENG KA REE**  

Curry jaune, lait de coco  
Yellow curry, coconut milk

**KAENG PANANG**  

Curry panang, basilic, lait de coco  
Panang curry paste, vegetables, sweet basil, coconut milk

**PAD KAPHAO**  

Sauté au basilic chili & oeufs  
Stir-fried hot basil, chili & egg

**PAD MED MAMUANG HIM MA PAN**  

Sauté aux noix de cajou  
Stir-fried with cashew nuts

**PAD THAI**    

Nouilles de riz sautées aux oeufs  
Stir-fried rice noodles with eggs

**PAD SEE EW**   

Large nouilles de riz sautées au soja & oeufs  
Stir-fried large rice noodles, soy sauce & eggs

**KHAO PAD \***   

Riz sauté aux légumes  
Thai fried rice, carrot, onion, spring onion, bell pepper & eggs

## Choisissez votre ingrédient principal / Choose your main ingredient

|                                 |     |
|---------------------------------|-----|
| Phak – légumes – vegetables     | 26  |
| Kai – poulet – chicken          | 29  |
| Ped – canard – duck breast      | 44  |
| Nuea – boeuf – beef             | 33  |
| Nuea – boeuf wagyu – wagyu beef | 225 |

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| Pla – daurade – mahi                | 30 |
| Pla – saumon – salmon              | 34 |
| Pla – thon – yellowfin tuna       | 34 |
| Pla – Thon bleu – bluefin tuna    | 70 |
| Kung – crevettes – shrimps        | 32 |
| Pu* – crabe – crab                | 42 |
| Hoyshell – st jacques – scallops  | 45 |

## Choisissez votre base / Choose your base

Riz / Steamed rice – Nouilles de riz / Rice noodles – Udon  – Soba  – Ramen  

# SUSHI BAR

## Entrées / Starters

### EDAMAME

Steamed soybean pods

### WAKAME

Seaweed salad

### SOUPE MISO SHIRU

Tofu, baby spinach, scallion, seaweed

### TUNA TATAKI

Fines tranches de thon frais, cives & sauce ponzu  
Sliced seared yellowfin tuna, scallion & ponzu vinaigrette

### HAMACHI JALAPEÑO

Colas du Pacifique, jalapeño & jus de yuzu  
Pacific yellowtail snapper, jalapeno & yuzu juice

### SPICY FISH

Assortiment de poissons frais, concombre & vinaigrette kimchi  
Mixed fresh fish, cucumber & kimchi vinaigrette

### 8 SASHIMI APPETIZER 36

Sélection de poissons frais (9 pcs)  
Selection of today's freshest sashimis (9 pcs)

### 11 SALMON CRUNCH 14

8 Croustillant rouleau de saumon, surimi, asperge et sauce maison  
Crunchy salmon roll, kani, asparagus & homemade sauce

### 24 SHRIMP TEMPURA APPETIZER 16

Crevettes Tempura (4 pcs)  
Shrimp Tempura (4 pcs)

### 24 KANI SU 20

Surimi, avocat, oeufs de poisson roulés dans une feuille de concombre, graines de sésame & vinaigre de riz  
Crab sticks, avocado, roe, rolled in cucumber, sesame seeds & rice vinegar

### 23 TIKKI ROLL 23

Surimi, thon, avocat roulés dans une feuille de concombre & vinaigrette kimchi  
Crab sticks, yellowfin tuna, avocado, rolled in cucumber, kimchi vinaigrette

## Special Plates

### LADY FINGERS 38

Rainbow roll & 5 pièces de sushi  
Rainbow roll & 5 pieces of sushi

### SUSHI MORI 42

California Roll avec sashimi de wahoo & 9 pièces de sushi  
California Roll & Wahoo sashimi on top & 9 pieces of sushi

### SASHIMI MORIWASE 47

Sélection de sashimi frais (15 pcs)  
Selection of freshest sashimi (15 pcs)

# Sushi Boat

|                                                            |     |                                                              |     |                                                                          |     |
|------------------------------------------------------------|-----|--------------------------------------------------------------|-----|--------------------------------------------------------------------------|-----|
| FOR 2 PERS                                                 | 100 | FOR 4 PERS                                                   | 200 | FOR 8 PERS                                                               | 400 |
| Miso soup, 6 pcs sushi, 9 pcs sashimi, 16 pcs maki, wakame |     | Miso soup, 10 pcs sushi, 15 pcs sashimi, 32 pcs maki, wakame |     | Miso soup, 19 pcs sushi, 15 pcs sashimi, 72 pcs maki, spicy fish, wakame |     |

# Sushi & Sashimi

|                                                            | SUSHI<br>(2 pcs) | SASHIMI<br>(3 pcs) |
|------------------------------------------------------------|------------------|--------------------|
| SALMON<br>Saumon - <i>Salmon</i>                           | 15               | 21                 |
| YELLOWFIN TUNA<br>Thon jaune                               | 15               | 21                 |
| HAMACHI<br>Colas du Pacifique - <i>Japanese Yellowtail</i> | 15               | 21                 |
| WAHOO                                                      | 13               | 19                 |
| MAHI<br>Daurade                                            | 13               | 19                 |
| WHITE TUNA<br>Thon blanc                                   | 15               | 21                 |
| UNAGI<br>Anguille - <i>Smoked Eel</i>                      | 16               | 22                 |
| IKURA<br>Oeufs de Saumon - <i>Salmon Roe</i>               | 15               | 22                 |
| TAKO<br>Poulpe - <i>Octopus</i>                            | 16               | 22                 |
| UNI<br>Oursin - <i>Sea Urchin</i>                          | 75               | 100                |
| CAVIAR                                                     | 130              | 190                |

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# Makis (8 pcs)

## VOLCANO

Assortiment de poissons cuits servi sur un California roll  
Baked seafood with house sauce on top of a California roll

## JUNGLE ROLL

Rouleau de carotte, concombre, asperge, avocat, kampyo, takuan, laitue, graines de sésame avec sauce miso  
Carrot, cucumber, asparagus, avocado, kampyo, takuan, lettuce and sesame seeds in a roll with miso sauce

## SHRIMP TEMPURA ROLL

Rouleau de beignets de crevette, asperge, avocat, cive, oeufs de poisson  
Shrimp tempura with asparagus, avocado, scallion and roe

## CALIFORNIA ROLL

Rouleau de crabe, avocat, concombre  
Crab stick, avocado and cucumber rolled inside out

## MALIA

Rouleau de beignets de crevette, oeufs de poisson, cive, avocat, asperge, recouvert d'anguille fumée  
Shrimp tempura, roe, scallion, avocado, asparagus, topped with smoked eel

## ROY

Rouleau de saumon, crabe, anguille fumée, oeufs de poisson, crème de fromage, cive, pané au panko et frit  
Salmon, crab stick, smoked eel, roe, cream cheese and scallion, deep fried in panko

## RAINBOW ROLL

Arc en ciel de poissons frais sur California roll  
A rainbow of sliced fish on top of a California roll

## 16 DRAGON ROLL

Rouleau de beignets de crevette, anguille fumée, crème de fromage, oeufs de poisson, avocat  
Shrimp tempura, smoked eel, cream cheese topped with roe and avocado

## 10 CLASSIC BAGEL ROLL

Rouleau de saumon, crème de fromage, cive  
Salmon, cream cheese and scallion

## LOBSTER ROLL

Langouste, mangue, asperges, crème de fromage, masago  
Lobster, mango, asparagus, cream cheese, masago

## BULI

Saumon grillé, fraise, crème de fromage, avocat, concombre  
Grilled salmon, strawberry, cream cheese, avocado, cucumber

## KAMIL

Rouleau de crevette tempura, crabe, avocat, concombre, cive, tartare de saumon épicé  
Shrimp tempura, avocado, crab stick, cucumber, scallion topped with spicy salmon tartar

## CRISPY VEGGIE ROLL

Rouleau de légumes du jour en tempura, riz, panés au panko et frit  
Deep fried vegetables tempura & rice with panko

## GOLF

Thon épicé, sélection de légumes, crème de fromage et recouvert de thon  
Spicy tuna, mixed veggies, cream cheese, tuna on top

22

14

38

23

25

16

25

16

10

20

22

19

## LEX

Thon, crème de fromage, mozzarella,  
parmesan, bonite séchée, mayo Japonaise  
Tuna, cream cheese, mozzarella,  
parmeiggiano, bonito flake, Japanese mayo

25

## PANG

Crevette tempura, basilic, concombre,  
tobiko, échalote frite, cive, mayo Thaï au chili  
*Ebi tempura sweet basil, cucumber, tobiko,  
fried shallots, spring onion, Thai chili mayo*

23

## Desserts

### COULANT AU CHOCOLAT VALRHONA, GLACE VANILLE



*Chocolate fondant & vanilla ice-cream*

### CHEESECAKE À LA PASSION



*Passion fruit cheesecake*

### KHAO NIEW MAMUANG

Mangue fraîche, riz collant au lait de coco  
*Mango sticky rice - sweet mango, coconut  
milk, sticky rice*

### GLUAI THOT

Bananes frites & glace vanille  
*Fried bananas & vanilla ice-cream*

13

### RUAM MIT KA NOM WAAN

Café Gourmand  
*Gourmet coffee - Nespresso served with  
dessert*

18

13

### MOUSSE AU CHOCOLAT VALRHONA

*Chocolate mousse Manjari, whipped cream &  
toasted almonds*

13

14

### PAVLOVA

Meringue & chantilly maison, fruits frais  
*Homemade meringue & whipped cream, fresh  
fruits*

14

13

### GLACES & SORBETS MAISON

*1 Boule - 1 Scoop  
Homemade ice-creams & sherbets*

4

# THE BAR

## N/A BEVERAGES

|                            |   |
|----------------------------|---|
| Soda, Jus de Fruits        | 5 |
| Red Bull                   | 6 |
| Oasis tea pêche            | 5 |
| Ginger beer                | 6 |
| Cocktail sans alcool (N/A) | 7 |
| Sirop                      | 4 |
| Acqua Panna 75 cl          | 7 |
| Perrier 75 cl              | 7 |
| San Pellegrino 75 cl       | 7 |

## BIÈRES

|                             |   |
|-----------------------------|---|
| Panaché                     | 5 |
| Sapporo                     | 7 |
| Heineken                    | 4 |
| Corona                      | 6 |
| Asahi                       | 7 |
| Carib                       | 5 |
| Red Stripe                  | 6 |
| Coedo Black Lager           | 8 |
| Coedo Beniaka Ale           | 8 |
| Coedo Shiro Ale             | 8 |
| Cidre Sassy Xtra brut pomme | 7 |
| Cidre Sassy Poiré           | 7 |

## APÉRITIFS

|                         |   |
|-------------------------|---|
| Campari, Martini Rosso, | 4 |
| Bianco                  |   |
| Ricard                  | 4 |
| Mauresque,              | 4 |
| Tomate, Perroquet       |   |

## PORTOS

|                  |    |
|------------------|----|
| Ramos Pinto Ruby | 6  |
| Warre's Otima,   | 10 |
| 10 years Tawny   |    |

## HOT BEVERAGES

|                |   |
|----------------|---|
| Thé / Infusion | 5 |
| Régular        | 4 |
| Nespresso      | 3 |
| Cappuccino     | 5 |
| Crème          | 4 |
| Chocolat       | 4 |
| Grog           | 7 |

## HOT COFFEE DRINKS

|                                                        |    |
|--------------------------------------------------------|----|
| JAMAÏCAN COFFEE                                        | 13 |
| <i>Captain Morgan Spiced Rum &amp; Tia Maria,</i>      |    |
| <i>Nespresso,</i>                                      |    |
| <i>fresh whipped cream</i>                             |    |
| KIOKI COFFEE                                           | 13 |
| <i>Kahlua, Brandy &amp; dark crème de cacao,</i>       |    |
| <i>Nespresso,</i>                                      |    |
| <i>fresh whipped cream</i>                             |    |
| IRISH COFFEE                                           | 13 |
| <i>Jameson, Nespresso,</i>                             |    |
| <i>sugar, whipped cream</i>                            |    |
| IRISH MONK COFFEE                                      | 13 |
| <i>Bailey's Irish cream &amp; Frangelico Hazelnuts</i> |    |
| <i>liquor, Nespresso, fresh</i>                        |    |
| <i>whipped cream</i>                                   |    |

## RHUM VIEUX

|                  |     |
|------------------|-----|
| Clément vieux VO | 5   |
| Clément Élixir   | 30  |
| Clément 1970     | 120 |
| Clément 1952     | 240 |
| Clément XO       | 15  |
| Clément Homere   | 35  |

## TI'PUNCH

|                                |     |
|--------------------------------|-----|
| Clément Vieux VO & Canne bleue | 5   |
| Ti Punch passion & vanille     | 4.5 |

## TEQUILA

|                             |    |
|-----------------------------|----|
| Clase Azul                  | 40 |
| Cuervo Gold                 | 6  |
| Herradura, Don Julio Silver | 9  |
| Don Julio Añejo             | 12 |
| Don Julio 1942              | 30 |
| Don Julio 70 Silver         | 18 |
| Avion 44                    | 23 |

## VODKA

|                      |    |
|----------------------|----|
| Tito's (gluten free) | 8  |
| Belvédère            | 12 |
| Grey Goose           | 12 |
| Ketel One            | 10 |
| Smirnoff             | 6  |

## GIN

|                 |    |
|-----------------|----|
| Beefeater       | 7  |
| Bombay Sapphire | 8  |
| Hendrick        | 10 |
| Tanqueray       | 7  |
| The Botanist    | 9  |
| Monkey 47       | 18 |

## CALVADOS

|                             |    |
|-----------------------------|----|
| Calvados «Sélection» Drouin | 10 |
| Calvados Camus,             | 15 |
| 6 years                     |    |
| Calvados                    | 40 |
| Semainville Camut,          |    |
| 25 years                    |    |

## ARMAGNAC

|                                 |    |
|---------------------------------|----|
| Armagnac Labiette Castille VS   | 8  |
| Armagnac Labiette Castille VSOP | 13 |
| Armagnac Labiette Castille XO   | 20 |

## SINGLE MALT SCOTCHES

|                        |    |
|------------------------|----|
| Glenlivet - 12 years   | 13 |
| Glenfiddich - 12 years | 17 |
| Talisker - 10 years    | 19 |
| Glenkinchie - 10 years | 18 |
| Macallan - 12 years    | 34 |
| Mars Cosmo             | 30 |
| Oban - 14 years        | 26 |
| Nikka Pure Malt        | 17 |
| Lagavulin - 16 years   | 33 |
| Macallan - 18 years    | 45 |
| Macallan Amber         | 39 |

## WHISKEYS

|                     |    |
|---------------------|----|
| Crown Royal         | 9  |
| Chivas              | 9  |
| Johnny Walker Black | 10 |
| Makers Mark         | 8  |

## COGNAC & BRANDYS

|                  |     |
|------------------|-----|
| Hennessy VS      | 9   |
| Martell VS       | 9   |
| Hennessy VSOP    | 13  |
| Hennessy XO      | 40  |
| Rémy Martin VSOP | 16  |
| Rémy Martin 1738 | 20  |
| Rémy Martin XO   | 40  |
| Richard Hennessy | 900 |

## EAUX DE VIE

|                      |    |
|----------------------|----|
| Williamine de Moran  | 15 |
| Poire Williams Hugel | 10 |

# COCKTAILS - BAZ Classics

## APEROL SPRITZ

Aperol, prosecco, soda water

## MOJITO

Havana Club 3 yrs, fresh lime juice, sugar, fresh mint, topped with soda water

## DARK N' STORMY

Jamaican ginger beer, fresh lime juice, floated with Gosling dark rum

## PLANTEUR PUNCH

Mount gay Eclipse, peach schnaps, Grand Marnier, pineapple, orange, guava & grapefruit juice, grenadine syrup

## PINA COLADA

Silver rum, pineapple juice, coco Lopez

## NESPRESSO MARTINI

Smirnoff vanilla, Kahlua, shot of Nespresso  
- Served up

## MAI TAI

Myer's Rum, Bacardi, Cointreau, fresh lime juice, orgeat syrup, orange juice

## ZOMBIE

Gosling dark rum, Mount gay Eclipse, Falernum, fresh lime juice, grapefruit juice, Zé Don mix, grenadine

11 OLD CUBAN 12  
Havana Club 7 yrs, fresh lime juice, sugar syrup, fresh ginger, fresh mint, bitter

11 FRENCH MARTINI 12  
Tito's vodka, Chambord, pineapple juice  
- Served up

12 BLUE HAWAIIAN 13  
Bacardi Superior rum, Smirnoff vodka, blue curaçao, fresh lime juice, pineapple juice, sugar syrup

12 CHI CHA MARGARITA 13  
Don Julio Silver, fresh lime juice, pineapple juice, fresh mint, agave syrup

12 BAZ NEGRONI 13  
Sweet vermouth, Hendricks gin, Campari

12 KIRA SPRITZ 12  
Prosecco, limonade matcha, Kyoto yuzu liqueur, cherry

12 YAMANASHI MARTINI 12  
White peach liqueur, Tito's vodka, cranberry & pineapple juice - Served up

12 UJI MATCHA SPRITZ 12  
Matcha liqueur, green tea lemonade, prosecco

# CHAMPAGNES

## A LA COUPE

Canard-Duchêne Brut  
Perrier Jouët Grand Brut  
Veuve Clicquot Brut  
Prosecco Cinzano  
Gassan Sake Champagne

17 Ruinart Brut 160  
21 Canard-Duchêne Brut 90  
28 Perrier Jouët Grand Brut 120  
10 Veuve Clicquot Brut 140  
19 Veuve Clicquot Brut, Magnum 320  
Laurent Perrier Rosé 380  
Laurent Perrier Rosé, Magnum 800  
Dom Pérignon Rosé 1200  
Dom Pérignon Rosé, Magnum 4000

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BAZ  
*Presents*

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Retrouvez notre carte / Our menu is available :  
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