



Overseas

by Mathias Dahlgren

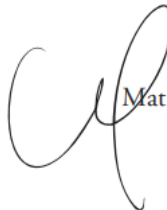
Introduction to Chef Mathias Dahlgren

Mathias Dahlgren is one of Sweden's most lauded and awarded chefs.

The only Swedish winner of the Bocuse d'Or and a role model to what contemporary gastronomy in Sweden is all about today.

A visit to any of Mathias Dahlgren's restaurants is a gastronomic event for those interested in exclusive simplicity in a relaxed and comfortable environment with a friendly atmosphere.

Fun Dining is the New Fine Dining



Mathias Dahlgren ·



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Menu

Chef's Choice

USD

The Kitchen puts together three salted dishes, one side and one dessert; that they find best for today

225

A la Carte

Produce Orientated Menu, Feel Totally Free to Choose

Caviar Toast

190

Sour Cream, Lemon Skin and Browned Butter

Red Shrimp a la Plancha

52

Garlic, Parsley and Lemon Skin

"General Tso's" Deep Fried Tofu and Broccoli

42

Salad with Herbs from Our Garden, Kaffir Lime, Fresh Chili, and kimchi Toasted Sesame Seeds

Grilled fish "Todays Catch"

48

Sweet and Sour Green Papaya Salad, Crushed Peanuts, Thai Basil, Coriander, Garlic and Spring Onions



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	USD
Seared Cuttle Fish with Black Aioli Grilled Cucumber Burnt Leeks, Lemon Skin and White Onions	49
Avocado or tuna or both? Served on Shiso leaf with Soy, Pickled Ginger and Black Sesame Seeds, Trout Roe	35
Salads and Herbs from Our Garden Red Berries, Jasmin Tea, and leek Infusion	29
Carpaccio of Yellowfin Tuna Brushed with Wasabi Emulsion, Served with Sandwich Cress, Jalapeño, Lemon Skin and White Onions	36
Grilled Green Asparagus Ramson and Sautéed Maldivian Cabbage, Lemon and Brownd Butter	32
Baked Small Tomatoes Stracciatella and Pistou, Thai basil, White Onions and Vinaigrette	31
Avocado Toast Herbs, Jalapeño, Lime, Sea Salt	31



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Sides	USD
Yuzu Rice and Grilled Soy Emulsion	18
French Fries, Dill, Fennel and Lemon Skin	18
Deep Fried Brussel Sprouts in Aromatic Dressing Coriander and Chili	18
Mashed Green Peas, Chili, Browned Butter, Mint and Black Pepper	18

Dessert	USD
Coconut Ice Cream with Roasted Coconut Flakes	27
Strawberries in Lime Sugar with Thai Basil Ice Cream.	27
Banana and Yoghurt Ice Cream with Passionfruit and Physalis	26
Cherry Sorbet, Oxalis and Bubbles	28



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Cocktails	USD
Overseas Lager Beer, Organic Garden Thai Basil, Fresh Lemon, Batak Pepper	18
Nordic Style Lemon Infused Gin & Tonic Organic Garden Sweet Basil, Lemongrass	22
Asian Piña Colada Vanilla Infused Vodka, Lemongrass, Coconut Pineapple, Ginger, Lime	22
Moscow Mule 2.0 Absolut Vodka, Lime, Ginger Beer, Kaffir Lime and Mint	22
Free Spirited	
Swedish Style Forest Iced Tea Sea Buckthorn, Honey, Juniper Berries with a Salty Twist	15
Ginger and Black Pepper Soda Water Ginger and Black Pepper Syrup, Lemon Juice, Sparkling Water	15
Overseas Hibiscus Lemonade Infusion of Hibiscus, Fresh Lime, Organic Garden Mint	15

All Prices in US Dollars. Prices are Subject to 10% Service Charge and 12% Government Tax.



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Chef's Wine recommendation with his food

	Glass/Bottle USD
Saint Clair Sauvignon Blanc 2018 New Zealand	30 / 120
Wittmann Riesling Trocken 2018 Germany	25 / 95
Schloss Gobelsburg Grüner Veltliner* Steinsetz 2018 Austria	30 / 120
Chêne Bleu "Le Rose" 2018 France	25 / 95
Patrick Piuze Terroir de Chablis 2017 France	45 / 180