



Overseas by Mathias Dahlgren

Introduction to Chef Mathias Dahlgren

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

The only Swedish winner of the Bocuse d'Or & 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 & comfortable environment with a friendly atmosphere.

Fun Dining is the New Fine Dining



Mathias Dahlgren ·

All Prices in US Dollars. Prices are Subject to 10% Service Charge and 16% Government Tax.

Cocktails

Mexican Sunset <i>Tequila, Chili, Mango, Passionfruit, Lime</i>	Twenty-Two Dollars
Asian Piña Colada <i>Vanilla Infused Vodka, Lemongrass, Coconut Pineapple, Ginger, Lime</i>	Twenty-Two Dollars
Moscow Mule 2.0 <i>Absolut Vodka, Lime, Ginger Beer, Kaffir Lime, Mint</i>	Twenty-Two Dollars
Overseas Shaken Gin Cocktail <i>Gin, Grapefruit, Thyme, Pink Pepper</i>	Twenty-Two Dollars

Free Spirited

Green Apple Spritz <i>Green Apple, Jasmine Tea, Lemon</i>	Eighteen Dollars
Ginger & Black Pepper Soda Water <i>Ginger & Black Pepper Syrup, Lemon Juice, Sparkling Water</i>	Eighteen Dollars
Lemon Verbena & Peach Iced Tea <i>Lemon Verbena Syrup, Peach, Lime</i>	Eighteen Dollars
Overseas Red Fruit Lemonade <i>Watermelon, Strawberry, Rhubarb</i>	Eighteen Dollars



Menu

A la Carte

Produce Orientated Menu, Feel Totally Free to Choose

Avocado Salad <i>Herbs from the Garden, Jalapeño, Lime, Sea Salt</i>	Thirty-Two Dollars
Catch of Today <i>Green Curry, Grilled Cucumber, Kaffir Lime</i>	Forty-Two Dollars
Fish & Seafood a la Plancha <i>Fish & Shellfish, Adobo Glacé, Coriander, Lime, Chili</i>	Forty-Five Dollars
Smoked Sashimi of Tuna <i>Served on Shiso Leaf with Sea Urchin, Pickled Ginger, Black Sesame Seeds, Trout Roe</i>	Sixty-Five Dollars
Pumpkin & Broccoli <i>Almond, Parmigiano, Browned Butter, Truffle</i>	Forty Dollars
Carpaccio of Yellowfin Tuna <i>Brushed with Wasabi Emulsion, Garden Greens, Jalapeño, White Onions</i>	Thirty-Six Dollars
Crabcakes of Snow Crab <i>Ponzu Dressing, Lime, Ginger, Red Chili, Salad Leaves</i>	Thirty-Nine Dollars

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Egg 63°C
Mushrooms, Truffle, White Soy Eighty-Five Dollars

Shrimp a la Plancha
Garlic, Parsley, Lemon Zest Fifty-Two Dollars

Vegetarian BBQ
Root Vegetable, Chimichurri, Grilled Emulsion, Herbs Forty-Two Dollars

Sides

Yuzu Rice & Soy Emulsion Eighteen Dollars

Truffle Pommès Seventy-Five Dollars

Sweet & Sour Green Tomatoes & Mozzarella Eighteen Dollars

Dessert

Warm Chocolate Fondant with Banana &
Yoghurt Ice Cream & Coconut Caramel Twenty-Seven Dollars

Tropical Crumble, Coconut Sorbet, Passionfruit Twenty-Seven Dollars

Mango, Kiwi-Herb Sorbet, Granny Smith Apple,
Olive Oil Twenty-Seven Dollars

Peach Sorbet, Yogurt, Hazelnuts, Sea Salt Twenty-Seven Dollars



Mathias Dahlgren Signature

Caviar & Potatoes

30 g Soneva Gold Caviar, Beurre Blanc, Chives, Crispy
Potato, Brown Butter.

One Hundred and Ninety Dollars



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Chefs Choice Tasting Menu

Indulge in a full gastronomic experience of Overseas cuisine. The chef will take you through a journey of flavors & dishes that we find best for today.

For Bed and Breakfast guests, a price of Two Hundred and Twenty-Five Dollars per person An additional Forty-Five Dollars for Meal Plan guests

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