



Overseas

by Mathias Dahlgren

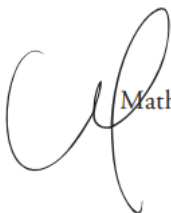
Introduction to Chef Mathias Dahlgren

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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Cocktails USD

Overseas Lager 18
Beer, Organic Garden Thai Basil, Fresh Lemon, Batak Pepper

Asian Piña Colada 22
Vanilla Infused Vodka, Lemongrass, Coconut
Pineapple, Ginger, Lime

Moscow Mule 2.0 22
Absolut Vodka, Lime, Ginger Beer, Kaffir Lime and Mint

Overseas Shaken Gin Cocktail 22
Gin, Juniper, Organic Garden Tarragon, Lime Zest

Free Spirited

Stockholm Archipelago Breeze 18
Sea Buckthorn, Fresh lemon, Club soda

Ginger And Black Pepper Soda Water 15
Ginger and Black Pepper Syrup, Lemon Juice, Sparkling Water

Overseas Hibiscus Watermelon Lemonade 17
Watermelon, Hibiscus, Lime, Organic Garden Mint



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Chef's Wine recommendation	Glass/Bottle USD
Drappier Carte D'or Brut NV Champagne, France	50/200
Dog Point Sauvignon Blanc 2020 <i>New Zealand</i>	30 / 120
Wittmann "Westhofener" Riesling* 2018 <i>Germany</i>	45/ 180
Schloss Gobelsburg Grüner Veltliner Steinsetz 2018 <i>Austria</i>	35 / 120
Billaud-Simon Chablis 1er "vaillons" 2019 France	50 / 200
Chêne Bleu "Le Rosé" 2020 France	30 / 120
Mission Estate Reserve Pinot Noir 2020 New Zealand	30 / 120



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Menu

USD

Chef's Choice

225

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

A la Carte

Produce Orientated Menu, Feel Totally Free to Choose

Caviar Toast

190

Sour Cream, Lemon Skin and Browned Butter

Shrimp a la Plancha

52

Garlic, Parsley and Lemon Skin

"General Tso's" Deep Fried Tofu and Broccoli

42

Bok choy, Herbs from Our Garden, Kaffir Lime, Fresh Chili
And kimchi Toasted Sesame Seeds

Grilled Fish "Today's Catch"

48

Miso, Green Papaya Salad, Crushed Peanuts, Thai Basil, Coriander

Seared Cuttle Fish with Black Aioli

49

Grilled Cucumber, Lemon and Onions

Avocado or tuna or both?

35

Served on Shiso leaf with Soy, Pickled Ginger and Black Sesame Seeds,
Trout Roe



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	USD
Carpaccio of Yellowfin Tuna	36
Brushed with Wasabi Emulsion, garden greens, Jalapeño and White Onions	
Mediterranean Salad	35
Feta Cheese, Red Peppers, Black Olives and Oregano	
Avocado Toast	31
Baguette, Jalapeño, Lime and Herbs from the Garden	
Vegertarian BBQ	42
Root Vegetable, Chimichurri, Grilled Emulsion, Herbs from the Garden	

Sides

Yuzu Rice And Soy Emulsion	18
Pommes Bravas, Aioli, Spicy Tomato Sauce, Pimento	18
Overseas Ceasar Salad, Parmesan Croutons and onion	18

Dessert	USD
Tropical Crumble, Coconut Sorbet, Passionfruit	27
Banana And Yoghurt Ice Cream with Passionfruit and Physalis	27
Cherry Sorbet, Oxalis and Plum Sake	27
Arctic Cloudberry & Burrata	27

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