

THUlicious

CULINARY EXPERIENCES & PRIVATE CHEF

Discover our delicious
Menus!

Thoughtful Asian and Mediterranean culinary experiences that feel joyful,
balanced and full of life. A truly THUlicious experience!



Flavours. Smiles. Connection.

THUlicious

Morning Breakfast Collection

Sunrise Kick Starter

Pastry & Bread
Charcuterie & Cheese
Jam & Butter
Granola & Yoghurt
Avocado Smash
Orange Juice, Coffee, Tea

Slow Morning

Pastry & bread selection
Charcuterie & cheese
Jam & Butter
Soft scrambled eggs with fresh herbs
Granola & yoghurt
Smoothie bowl
Avocado smash
Orange juice, coffee & tea
Seasonal fruit platter
Ginger Boost (ginger, honey & lemons from Ibiza)

Signature
World Tapas
Collection

Aperitif

Lychee Cava Sangria (Brut)

Small Tapas Plates

Spicy Miso Edamame

Pimientos Padron with Parmesan & black pepper

Banh Mi Sliders with Chicken & Pickles

Patatas Bravas with Sweet-Chilli Aioli

Saté Chicken Skewers

Asian Cucumber Salad

Main (choose one)

Vietnamese Chicken Rice Bowl

Dessert

Lemon-Almond Cake with Vanilla Ice Cream

(Vegetarian alternative available)

Asian
Streetfood
Menu

Teriyaki Chicken Wings

Pork Char Siu (Shoulder/Neck)

Homemade Veggie Spring Rolls

Red Cabbage Coleslaw (Sesame Dressing)

Handcut Fries with Wasabi Mayo

Corn with Lime & Chilli

Hot Pot

Experience

Broths

Miso | Tom Yum | Vegetable Shoyu

Selections

Vegetables | Meat | Seafood

Carbs

Rice | Mie Noodles | Glass Noodles

Dips

Sesame Paste | Garlic | Soy Sauce | Soy-Chilli-Garlic

Mezze
Platter
Experience

Pita / Flatbread

Hummus

Babaganoush

Tabbouleh

Feta in homemade Marinade

Muhammara

Dates, Nuts & Dried Fruits

Pickles & Olives

Israeli Salad with Pomegranate

Fattoush with Chickpeas & crispy Flatbread

Marinated Chicken

Finger-Licking

Graze Table

Cheese Selection (soft & hard)

Date-Curry Dip

Charcuterie (Serrano, cooked ham)

Homemade Coleslaw

Marinated Olives & Sundried Tomatoes

Crudités with Dips

Seasonal Fruits

Nuts, Dried Fruits & Jam

Breads & Crackers

Sweet Chilli Chicken Skewers

Garlic Shrimps

Burrata with Roasted Tomatoes & Basil Pesto

Grapes & Berries

Authentic
Vietnamese
5-Course Dinner

Starters

Spring Rolls

Chicken Herb Slaw

Goi Cuon (Shrimp Summer Rolls)

Main

Signature Bun Bo (Beef & rice noodle Bowl)

Dessert

Matcha Tiramisu

(Vegetarian alternative available)

BBQ

Seafood
Experience

From the Grill

Grilled shrimps

Salmon fillet

Calamari tubes

Sides

Miso-glazed corn

Baby potatoes or sweet potatoes

Arugula & Parmesan salad with Ibiza lemon

Sauce

Asian Chimichurri

Dessert

Grilled pineapple with lime & fresh mint

THUlicious

Mediterranean Soul

Welcome

Cava Sangria

Homemade aioli & artisan bread selection

Starter

Mediterranean tomato & herb salad with
marinated olives

Second Course

Gazpacho Andaluz with basil oil & crostini

Main Course

Herb-marinated farm-raised chicken with sweet
potato purée & garlic spinach

Dessert

Flaó Ibicenco - traditional Ibiza cheesecake

(Vegetarian alternative available)

Delicious *Lunch* Packages

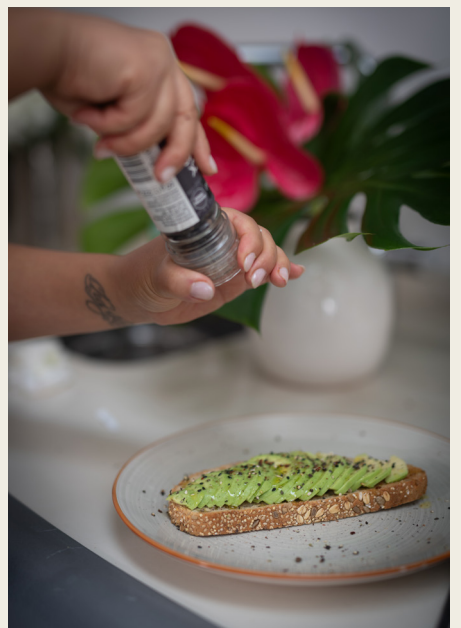
Banh Mi or Deluxe Bocadillos

Seasonal Fruit Platter

Spanish *Tapas* Menu

Pimientos de Padrón
Chorizo
Manchego with Fig Jam
Pan - Aioli - Olives
Grated Tomato with Garlic
Albondigas
Patatas Bravas
Jamon Serrano
Dates & Speck

Not just
to tease
but to be shared.



Get in touch for more info
on our **THU***licious* menus!

Let's create a joyful table and delicious memories.

THU*licious*
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