

PROVOK

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Provok stands for one thing.

And it doesn't.

*Provok is a contradiction; it is a paradox.
It is duality itself.*

*Two floors, two concepts.
Two ambiances, two experiences.*

*An expansive mixology and culinary destination
where fire meets ice.*

*It is the journey – the experience of extraordinary elevation
from one into another.*

The transformation, the metamorphosis.

That is Provok.

A L A C A R T E

Eel Nigiri	<i>Traditional Cucumber Kimchi • Kumquat Jam • Scallions</i>	45	S
Qatarifornia Roll	<i>Crab • Tomato Cheese • Avocado • Coffee • Sesame</i>	95	U
Bibimbap Uramaki	<i>Wagyu • Spinach • Bean Sprout</i>	75	S
K-Bulgogi Wagyu Hosomaki	<i>Wagyu • Bulgogi Sauce • Aged Daikon • Scallion</i>	120	H
O-Toro and Chu-toro Temari Sushi	<i>Kombu Essence • Red Onion • Truffle Salsa</i>	180	I
Umami Enoki Maki ^(V)	<i>Enoki Mushrooms • Tokyo Tare • Mushroom Duxelles</i>	65	
Salmon Nigiri	<i>Granny Smith Apple • Yoghurt Sauce</i>	30	B
Shrimp / Fluke / Yellowtail Nigiri	<i>Black Truffle Salsa • Lime</i>	30	A
Lobster Uramaki	<i>Lobster Tempura • Aioli • Japanese Chili</i>	295	R

Provok Caesar Salad (N) 75

*Truffle Yuja Dressing •
Triple Cooked Pecan • Mochi Gnocchi*

↓

Chicken 165

Shrimp 195

Lobster 295

King Crab 395

**Seoul Ricotta
Cheese Salad (N)** 85

*Special Ricotta Cheese •
Lemon Dressing • Almond •
Thai Peach Compote*

14,444 Edamame (V) (N) 45

*Special Gochujang Sauce •
Dashi • Triple Cooked Peanuts*

Tuna Ikejime 95

*O-Toro Sashimi • Kabocha •
Truffle Salsa*

Robatayaki

Tokyo Modena Teriyaki

↓

A5 Wagyu 120

Australian Wagyu 98

Squid 75

Chicken 98

Shrimp 98

Thousand Years Xiaolongbao 80

*A5 Wagyu • Cabbage •
Sautéed Mushroom •
Vegetable Consommé Jelly*

Kimchi Spatzle 95

*Osaka Carbonara Egg •
Kimchi Chutney • Kombu Uni*

Ssam Tacos

*Hip Onion Salsa • Tomato Kimchi •
Smoky Jalapeño Cream*

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Tuna (1 piece) 30

Shrimp (1 piece) 60

Beef (1 piece) 55

A5 Wagyu (4 pieces) 450

P. Style Tempura 95

*New Style Batter •
Seasonal Vegetables •
Blended Soy • Dry Miso*

Dengaku Doenjang Glaze Black Cod	245	Octopus “Da Vinci Code Edition”	175	Wooden Smoked Lamb Chop	195	M
<i>Sautéed Vegetables • Green Chili</i>		<i>Paprika Confit • Aji Amarillo • Pumpkin Rice Cake</i>		<i>Spicy Miso Sauce • Brussel Sprout • Truffle</i>		A
King Bulgogi Beef Toban	210					I
<i>Special Soy Marinated Beef • Mushrooms • Asparagus</i>		Fish by Hong Kong Night	220	Yasaizuke Duck Breast	185	N
		<i>Mushrooms • Sake • Orange & Lime Truffle Butter</i>		<i>Pickled Plum Salsa • Shallot Confit • Chinese Chili Dressing</i>		S
Kimchi Pizza	115					
<i>Tofu Cream • Avocado • 3 Years Rice Vinegar</i>		Pho World Class	95	Mandoo-it	450 per 50g	
		<i>Chef Special Soup • Saigon Style Spices • Rice Noodles</i>		<i>A5 Wagyu • Black Truffle • Foie Gras • Broccolini • Kimchi</i>		
PROVOK Kushiya	625					
<i>Paradise Sauce • Shrimp • A5 Wagyu • Scallop</i>		Seafood Tteok-Bbokki	450			
		<i>Tteok-Bbokki • Lobster • Shrimp • Scallops</i>				

T Teppanyaki

Show Me

625

Dates with Gold •
A5 Wagyu •
Truffle Sempio 100 Y. Black Vinegar
by Chef Special

Lab 24 Fried Rice (N)

320

A5 Wagyu • Garlic Crisps •
Onsen Egg • Revised Sambal

K-POPTHAI (N)

90

Noodles • Reengineered Tamarin •
Bean Sprout • Korean Anchovy Sauce

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Trifle Counter ^(N)	<i>Gochujang Vanilla Meringue Ice Cream • Kyoto Shiro Miso • Triple Cooked Pecan</i>	60	A
Korea Hongsi ^(A)	<i>K-Hongsi & Yoghurt Gelato • Makgeolli • Drunk Peach Shaved Ice • Sous Vide Cooked White Dulce de Leche</i>	90	B
Arte Strawberry Cake	<i>K-Ojima • Chef Special Cream • Granfrutta Fragola Strawberry • Recette</i>	70	S
Unreal Cheesecake ^(N)	<i>Kumquat Glaze • Triple Cooked Pecan • Vanilla</i>	70	T
Hatcho Chocolate	<i>Valrhona Chocolate Ganache • Hatcho Miso</i>	75	R
Iluzi Platter	<i>4 Types of Umami Ice Cream • Makgeolli Yoghurt Cream • AOP Butter Recette</i>	200	A
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*Fiery, flamboyant,
provocative
and ice cold.
The freshest,
the lightest,
the fire, the spices,
the deep taste
of umami.*

*Whatever you
desire, you'll find
it here. A thrilling
new flavor of
Asian gastronomy
in every bite.*

MEAT AND SEAFOOD

Ssam Tacos

Hip Onion Salsa, Tomato Kimchi, Smoky Jalapeño Cream

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Tuna (1 piece) 30

Shrimp (1 piece) 60

Beef (1 piece) 55

A5 Wagyu (4 pieces) 450

Busan Salmon 98

Lemongrass, Shiro Miso, Cristal Onion

Flying Nori Pizza, Curry Ratatouille 50

Buldak Chicken, Turmeric Salsa, Avocado Aioli

Thousand Years Xiaolongbao 80

A5 Wagyu, Cabbage, Sautéed Mushroom, Vegetable Consommé Jelly

Red Carpet Yellowtail 80

Shanghai Chojang, Truffle Kabocha, Chard Corn

Game Changer

Bulgogi Beef, K-Yuja Truffle Crust, Flower Snake Onion 95

Shrimp Tempura, Calamansi Serum, Tokyo Tomato Chutney 55

Korean Chimaek 95

Game of Thrones Dip, Green Chili, Daikon Kimchi

14,444 Edamame (N) (V)	45
<i>Special Gochujang sauce, Dashi, Triple Cooked Peanuts</i>	
Ssam Tacos	60
<i>Hip Onion Salsa, Tomato Kimchi Jam, Smoky Jalapeño</i>	
V Steak Mini, 21 Years Balsamic Teriyaki	45
<i>DOP Balsamic Teriyaki, Shiitake Mushrooms, Yasaizuke Tofu</i>	
P. Style Tempura	95
<i>New Style Batter, Seasonal Vegetables, Blended Soy, Dry Miso</i>	
K-Modern Ceviche	55
<i>Nikkei Paprika Confit, Pickled Yellow Cherry Tomato, Pumpkin, Kancha Corn</i>	
Brussel Sprout, Kimchi Duxelles	75
<i>Red Cabbage Kimchi, Fried Gnocchi Vietnam Style, Cultured Mashed Potato</i>	

Hatcho Chocolate (N) <i>Valrhona Chocolate Ganache, Hatcho Miso</i>	75
Mango Cake <i>Thai Mango Coulis, Alphonso Mousse, AOP Pastry Cream</i>	65
Seasonal Berries with Anti-Aging Umami Emulsion <i>Okinawa Kokuto, Chef Special Pâtissier Cream</i>	150
Her Tears Foam (N) <i>Onna Nakase, Oryx Crème Brûlée, Madagascar Vanilla Ice Cream, Pistachio</i>	55
Iluzi Platter <i>4 Types of Umami Ice Cream, Makgeoli Yogurt Cream, AOP Butter Recette</i>	200
GD Cookies	35

*Close
your eyes and take a
sip. The aromatic spices, herbs
and teas of Asia, the flavors of lychee,
ume, rambutan and dragon fruit transport
you to some unknown place on the Silk Road
of the fables of old. Sink into bold, sensorial
cocktails and delicate tea infusions. This is more
than a cocktail collection, it's a myriad of stories
each offering you a glimpse of the spirit and
passion of Asia, inviting you in to
play your part in creating your
own legend.*

Japanese Mist

*Plum Infused Sake, Japanese Malt Whisky,
Cranberry Juice, Orange Bitter,
Chicory Wood Smoke*

Across the Pacific

*Manuka Honey Tequila, Fresh Lime Juice,
Gunpowder Cordial, Palm Sugar*

The Red Wave

*Lemongrass Rum, Smokey Earl Grey Sherbet,
Chinese Raspberry Liqueur,
Fresh Lime Juice, Egg White*

The Botanical
Relaxation

*Gin, Artisanal Szechuan Pepper Cordial,
Fresh Pink Grapefruit Juice,
Peychaud's Bitters*

Tea Party

*Masala Chai Vodka, Artisanal Crème d'Apricot,
Fresh Lemon Juice*

Salty

*Artisanal Salted Caramel Vodka,
Grapefruit & Orange Bitters, Soda Water*

Bitter

*Gin, Rose Tea Cordial,
Fresh Pink Grapefruit Juice, Hibiscus Essence*

Sour

*Blanco Tequila with Pu-Erh Fermented Tea
Pomegranate & Yuzu Juices, Palm Sugar,
Egg White*

Umami

*Artisanal Nori Seaweed Sake, Thai Basil,
Citrus & White Tea Saccharum*

Sweet

*Cuban Rum, Artisanal Tropical Tea Cordial,
Fresh Lime Juice, Palm Sugar,
Artisanal Pomegranate Foam*

Nigai

*Non-Alcoholic Gin, Rose Tea Cordial,
Fresh Pink Grapefruit Juice, Hibiscus Essence*

Suppai

*Aloe Vera, Pomegranate & Yuzu Juices,
Palm Sugar, Egg White*

Numa Mi

*Artisinal Nori Seaweed & Thai Basil Cordial,
Citrus & White Tea Saccharum*

Shiokarai

*Artisanal Non-Alcoholic Salted Caramel Vodka,
Fresh Pink Grapefruit Juice, Orange Bitters,
Honey Orange Blossom*

Amai

*Artisanal Non-Alcoholic Rum, Tropical Tea Cordial,
Fresh Lime Juice, Palm Sugar,
Artisanal Pomegranate Foam*

*Wherever
your heart desires to
visit, our Asian-inspired drinks
selection will take you there. The
perfect companion for every delicacy you
choose, or strong enough to stand on its own,
together our selection of drinks are as rich
and diverse as the continent we are inspired
by, from over 150 old and new world wines
to Provok's signature sake collection
and everything you can imagine
in between.*

Sake

	50ml	Carafe 300ml	Bottle
Akashi-Tai Junmai Ginjo Sparkling Sake	175	-	1050 ^{30cl}
Gekkeikan Nigori	35	210	1260 ^{180cl}
Sho Chiku Bai	50	300	700 ^{75cl}
Masamune	55	330	825 ^{75cl}
Akashi-Tai Honjozo Kuro	95	570	1190 ^{72cl}
Akashi-Tai Honjozo Tokubetsu Gohyakumangoku	65	720	945 ^{72cl}
Akashi-Tai Daiginjo Genshu Yamadanishiki	185	1080	2665 ^{72cl}
Kiku-Masamune Taru Sake Dry Junmai	650	-	2340 ^{18cl}
Akashi-Tai Siruname Umeshu	165	990	1650 ^{50cl}

Traditional Asian Spirits

Kurokame Honkaku Shochu	140	810	2100 ^{75cl}
Jinro Chamisul Soju	-	-	405 ^{20cl}

Beers

Duvel	60
Peroni Nastro Azzurro	40
Asahi	40
Tiger Beer	40

Sparkling & Champagne

<i>White</i>	125ml	Bottle
Prosecco di Conegliano, Tintoretto, Veneto	90	450
Laurent-Perrier Brut, Champagne, France	180	900

Rosé

Crémant de Bourgogne Louis Bouillot Perle d'Aurore, Burgundy, France	100	500
Laurent-Perrier Cuvée Rosé, Champagne, France	280	1400

White

Chardonnay, Columbia Valley, Stimson Estate, Washington, USA	50	250
Bouchard Aîné Chablis et Fils, Burgundy, France	80	400
Riesling, Hugel et Fils Classic, Alsace, France	70	350
Pinot Grigio, Grave, Forchir, Friuli-Venezia-Giulia, Italy	80	400

Rosé

Tempranillo-Syrah Altozano, Gonzales Byass, Castilla, Spain	50	250
Blanc de Noir, Boschendal, Stellenbosch, South Africa	55	280

Red

	125ml	Bottle
Pinot Noir, Mud House, Central Otago, New Zealand	80	400
Château Saint-Rémy, Fronsac, Bordeaux, France	80	400
Carménère, Mapu, Reserva, Central Valley, Chile	55	280
Dolcetto d’Alba Rossana, Ceretto, Piemonte, Italy	100	500

Sweet

Moscato d’Asti, Vignaioli di Santo Stefano, Ceretto, Piedmont, Italy	100	500
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Japanese

	50ml	Bottle ^{50cl}
Nikka from the Barrel	180	1800
Hibiki Harmony	210	2625
Nikka Coffey Malt	240	3000
Nikka Miyagikyo NAS	290	3625

American

Gentleman Jack	75	1500 ^{1L}
Maker's Mark	85	1065
Bulleit Bourbon	130	1625
Four Roses Single Barrel	180	2250
Mitcher Number 1 Sour Mash	205	2565

Irish

Jameson	60	1200 ^{1L}
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Scotch Whisky

	50ml	70cl Bottle
Single Malt		
Glenmorangie 10 Y.O.	85	1065
Glenjoyne 12 Y.O.	95	1190
The Glenlivet 12 Y.O.	95	1190
The Glenlivet 18 Y.O.	150	1875
Lagavulin 16 Y.O.	185	2315
Glenfiddich 18 Y.O.	190	2375
Oban 2006 Distillery Edition	290	3625
Lagavulin 2003 Distillers Edition 2019	325	2815
Auchentoshan 18 Y.O.	325	4065
Bowmore 18 Y.O.	360	4500
Bunnahabhain 18 Y.O.	390	4065

	50ml	Bottle
Premium Blends		
The Famous Grouse	55	1100 ^{1L}
Dewars, Special Reserve 12 Y.O.	90	1260 ^{75cl}
Johnnie Walker, Black Label 12 Y.O.	95	1900 ^{1L}
Johnnie Walker Double Black	115	2300 ^{1L}
Chivas Regal 12 Y.O.	125	1750 ^{75cl}
Johnnie Walker Island Green	145	2900 ^{1L}
Johnnie Walker Blue Label	320	6400 ^{1L}

Gin

	50ml	Bottle
Hendrick’s	60	750
Tanqueray London Dry	60	1200 ^{1L}
Tanqueray Blackcurrant Royale	85	1060
Tanqueray 10	85	1700 ^{1L}
Edinburgh Gin Cannonball Navy Strength	105	1315
Ziudam Dutch Courage	150	1875
Ki No Bi	160	2050
Japanese Gin	180	2250

Tequila

Jose Cuervo Silver	55	690 ^{70cl}
Patrón Silver	90	1260 ^{70cl}
Patrón Reposado	95	1330 ^{70cl}
Patrón Añejo	100	1400 ^{75cl}
Tapatio Blanco	100	1000 ^{50cl}
Tapatio Reposado	110	1100 ^{50cl}
Don Julio Blanco	245	3065
Don Julio Reposado	260	3250
Don Julio Añejo	285	3565
Jose Cuervo Reserva de la Familia, 2017	395	4900

Rum

	50ml	Bottle
Angostura 5 Y.O.	55	770 ^{75cl}
Goslings Black Seal 151	95	1190
Wray-Nephew Overproof	100	1250
Kraken Black Spiced	100	1255
Matusalem 15 Gran Reserva	150	1875
Doorly's XO	155	1945
El Dorado Special Reserve 15 Y.O.	175	2190
Ron Zacapa Sistema Solera	270	3375

Vodka

Cîroc	85	1190
Belvedere	90	1125
Grey Goose	90	1800
Mamont Siberian	135	1690
Beluga	380	4750
Cîroc Magnum	-	2380 ^{1.5L}
Belvedere Pure	-	3150 ^{1.5L}
Belvedere Jeroboam	-	5040 ^{3L}

Brandy

	50ml	Bottle
Hennesy VS	85	1060
Armagnac Baron de Sigognac	105	1315
Remy Martin VSOP	130	1625
Hennesy VSOP	155	1945
Remy Martin XO	300	3750
Martell Cordon Bleu	345	4315

Digestifs and Liqueur

Disaronno Amaretto	55	690
Jägermeister	55	690
Sambuca Bottega	55	690
Amarula Cream	55	770 ^{75cl}
Kahlúa	55	770 ^{75cl}
Cointreau	55	1100 ^{1L}
Edinburgh Gin, Elderflower Liqueur	95	950 ^{50cl}
Drambuie	100	1250
Grand Marnier	105	1315

Coffee

Espresso	37
Double Espresso	42
Cappuccino	42
Turkish Coffee	48
Arabic Coffee	48
Provok Latte	50
Dalgona Coffee	50

Cold Coffee

Iced Coffee	37
Iced Mocha Latte	42
Iced Provok Coffee	50
Iced Asian Latte	50
Nitro Coffee (Sumatra, Colombia, Honduras, Decaf)	60

Teas

37

Darjeeling
Chamomile
Earl Grey
English Breakfast
Green Sencha
Jasmine Blossom
Masala Chai
Moroccan Mint
Rosehip and Hibiscus Infusion
Karak Tea

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Soft

Fresh Juice	40
Juices	25
Sodas	25

Water

Filette Still/Sparkling	28 ^{375ml}
Filette Still/Sparkling	38 ^{750ml}
Acqua Panna	45 ^{750ml}
San Pellegrino	45 ^{750ml}

A.G Molinari

	Single	Box
A.G. Molinari Don Jose /11pcs.	300	2900
A.G. Molinari Don Placido /11pcs.	390	3900
A.G. Molinari Big Luciano /11pcs.	550	5800
A.G. Molinari Special Selection /55pcs.	-	18,500

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KREME DE LA MER

'WK' Sushi

A5 Wagyu, Rice Bran, Thai Chili Aioli

Flying Pizza 'Let's get it'

*Gochujang Chicken BBQ, Cucumber Kimchi,
Turmeric, Tomato Chutney*

Salmon Lollipop

*K-Chojang Salmon, Espresso Miso,
Lemongrass Marmalade*

'Kimbob' Modern Sushi

*Sesame Flavored Rice, Preserved Vegetables,
Kerala Spices*

HK Secret

*K-Gim, Hong Kong Night Tuna or Yellowtail,
Calamansi*

SOCIAL SHARING CONCEPT

Hype Asian Sushi Plate

*Onna Nakase Shrimp, Wagyu, Salmon,
Tuna, Shrimp*

New Asian Ceviche

Seafood, Vegetables, Scallop

ITOH KYOTO DINING

Mixed Seasonal Seafood

Shrimp, Scallop, Local Fish

Premium USA Black Angus

Asparagus, Truffle, Tomatoes

Provokative Butter Chicken

*Spicy Cultured Butter & Yoghurt,
K & Indian Style Chicken*

Ssam Asian Plate

Bulgogi BBQ, Ssamjang Sauce, Mango Pickles

Unreal Cheesecake (N)

Kumquat Glaze, Triple Cooked Pecan, Vanilla

Hatcho Chocolate

Valrhona Chocolate Ganache, Hatcho Miso

Zero 380

Free Flow 550

Premium 700

**Friday Limited
Edition Bottle 750**

*Laurent-Perrier Brut,
Champagne, France*