

הנוכח

פרשק

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-Bboki	450			
		<i>Tteok-Bboki • 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

M

A

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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
			K
			T