

TODAY'S DELI PLATTER

A selection of Asian-inspired bites – from Sichuan almonds and edamame to mango salsa and crispy nori chips.

Ask us what's on today's platter.

349

MAGNOLIA

3 FOR 475

Starter, Main Course & Dessert

STARTERS**BAO**

Taiwanese steam buns with hot fillings served with pickled carrot and radish and sesame chili. 129

PortabelloBAO

Baked portabello with sriracha, soy sauce, sugar peas, spring onions & coriander.

VEGAN

TofuBAO

Deep fried tofu with coconut sauce, pickled cucumber, spring onions & coriander.

VEGAN

DuckBAO

Crispy duck with Szechuan sauce, mayonnaise & radishes.

PorkBAO

Slow cooked pork belly with hoisin sauce, spring onions, pickled cucumbers and radishes.

SalmonBAO

Baked salmon with Magnolian hot/sweet sauce, garlic, crushed peanuts and coriander.

GYOZA

Japanese dumplings with ginger & chili vinaigrette. Choose between **Meat/Pork** or **Mushrooms** VEGAN 4 pieces. 149

EDAMAME BEANS

Steamed edamame beans with sea salt. VEGAN 99

MAIN COURSES

All dishes except Sashi are served with warm, crisp vegetables and garnished with sprouts and sesame chili.

SASHI

Mirin marinated fresh salmon from the Atlantic Sea served on a bed of salad, with black rice, Gama Wakame (seaweed), edamame beans, pickled yellow beet, red cabbage, radish & our home made luxurious wasabi mayonnaise.

349 (+95 in three-course menu)

WHITE LOTUS

Korean summer salad with grilled chicken marinated in gochujang chili, served with black rice, edamame beans, pickled red onion and red cabbage, mango, red cabbage, beetroot, baby spinach, mint, crispy fried parsnip, and chili mayo.

299

FULL MOON

Panang curry with tender chicken thighs & rice.

299

HONG KING KONG

Grilled duck with Szechuan pepper sauce, plum sauce, warm black cabbage & rice.

369 (+95 in three-course menu)

KUNG FU TOFU

Vegan salad with crispy fried tofu, black rice, edamame beans, pickled red onion and red cabbage, mango, red cabbage, golden beetroot, baby spinach, mint, crispy fried parsnip, and coconut cream.

VEGAN

289

SAL

Baked Atlantic Sea salmon with teriyaki sauce & rice noodles.

329 (+75 in three-course menu)

T00-F00

Deep-fried tofu with Panang curry & rice.

VEGAN

279

ZEB

Portabello mushroom, Szechuan sauce & rice noodles.

VEGAN

279

DESSERTS**APPIE**

Apple pie with ginger, topped with digestive crumble, toasted coconut & vanilla ice cream.

VEGAN ALT. AVAILABLE

125

MANGO

Mango pannacotta with physalis & black berries.

95

CHER

Cherry pannacotta with roasted white chocolate & fresh berries.

95

DARK LADY

Chocolate cake with cherry coulis, coffee drops & vanilla ice cream.

VEGAN ALT. AVAILABLE

125

KIDS MENU À LA FRANCIS

Chicken skewers, rice, peanut sauce, and fingers of cucumber (Not touching each other). Vanilla ice cream with chocolate sauce. 150

MAGNOLIA

COCKTAILS

NEGRONI	175
GIN, CAMPARI, ANTICA FORMULA VERMOUTH, ORANGE BITTERS	
DRY MARTINI	175
LONDON DRY GIN, NOILLY PRAT VERMOUTH, OLIVE	
ELDERFLOWER GIMLET	155
ELDERFLOWER LIQUEUR, GIN, LIME JUICE, CAVA	
CLEMENTINE GIMLET	155
GIN, CAMPARI, LEMON, CLEMENTINE SYRUP & TONIC	
YUZU GT	155
GIN, YUZU & CARDAMON TONIC	
SPICY GONZALEZ	165
TEQUILA, COINTREAU, CHILI SYRUP, AGAVE, LIME, SALT, CHILI	
FULL MOON PARTY	165
AMARETTO, GALLIANO, LIMONCELLO, LEMON, BROWN SUGAR, EGG WHITE	
WHISKY SOUR	165
BOURBON, ANGOSTURA, LEMON JUICE, EGG WHITE	
MAGNOLIA TREE	165
COGNAC, APRICOT LIQOUR, VANILLA LIQOUR, HAZELNUT SYRUP, LEMON, EGG WHITE	
ESPRESSO MARTINI	165
VODKA, KAHLUA, ESPRESSO	
SWEET JASMINE NON-ALC.	95
JASMINE TEA, GINGER & PEACH SYRUP, LIME, TONIC	

BEER ON TAP

LAGER SWEDISH LAGER, FAT21, 5.0%	85
IPA SWEDISH INDIAN PALE ALE, BRON, 5.6%	99
KIRIN ICHIBAN JAP. PREMIUM LAGER, 5.0%	99

BEER ON BOTTLES / CANS

TOKYO	115
OMNIPOLLO, SWEDISH IPA, 5.4%	
ASAHI	99
JAPANESE DRY PREMIUM LAGER, 5.0%	
LUZ GLUTEN FREE	99
OMNIPOLLO, MEXICAN LAGER, 4.4%	
AYINGER BRÄUWEISSE	99
GERMAN WHEAT BEER, 5.1%	
DUGGES GOLDEN ALE	99
SWEDISH GOLDEN ALE, 4.4%	
DUGGES TROPIC THUNDER	110
SWEDISH SOUR FRUIT ALE, 4.5%	
NEBUCHADNEZZAR	129
OMNIPOLLO, SWEDISH IPA, 8.5%	
ZODIAK NON-ALC.	69
OMNIPOLLO, IPA, 0.3%	
MAZ NON-ALC.	69
OMNIPOLLO, OAT PALE ALE, 0.3%	
BIANCA PINEAPPLE SOUR NON-ALC.	79
OMNIPOLLO, SOUR FRUIT ALE, 0.3%	
MELLERUDS NON-ALC.	59
SWEDISH LAGER, 0.5%	

SPARKLING

LOS MONTEROS CAVA	125/495
Cava, 100% Macabeo, Bodegas Murviedro, Spain.	
L'EXTRA PAR LANGLOIS CRÉMANT	— /695
Chardonnay, Chenin Blanc, Loire, France	
FREIXENET NON-ALC.	95
Muscat, 0.0%, 200 ml, Spain	
PET NAT	
DANS LE VENT PETNAT BIO	—/750
2023, Sylvaner & Muscat, Alsace, France.	

ORANGE

VAIRON VIN DE MACERATION BIO	—/750
2021, Muscat & Gewürztraminer, Alsace, France.	

RED WINE

TRINCHERO TRERRA DEL NOCE BIO	185/715
2018, Barbera, Agliano Terme, Piemonte, Italy.	
CAMINANTE TEMPRANILLO BIO	159/635
2023, Tempranillo, Rioja Alavesa, Spain.	
CROS DES CALADES BIO	145/580
2022, Grenache, Syrah, Cabernet Sauvignon, Rhône, France.	
BELLARETTA CAB. SAUV. BIO	130/520
2023, Cabernet Sauvignon, Abruzzo, Italy.	
CLARA PINOT NOIR BIO	150/600
2021, Pinot Noir, Stellenbosch, South Africa.	
KRUIHOF YMER SHIRAZ BIO	150/600
2018, Shiraz, Wellington, South Africa.	

WHITE WINE

DIRLER-CADÉ RIESLING BIO	185/715
2021, Riesling, Alsace, France.	
KUNG FU GIRL BIO	159/630
2023, Riesling, Washington State, USA.	
CHENIN BLANC DE MACERATION BIO	150/600
2024, Chenin Blanc, Testalonga, South Africa.	
BELLARETTA CHARDONNAY BIO	130/520
2023, Chardonnay, Abruzzo, Italy.	
MOOIPLAAS CHARDONNAY BIO	160/640
2022, Chardonnay, Stellenbosch, South Africa.	
LA JOUVENCELLE BLANC BIO	175/700
2022, Rolle, Chateau des Anniblas, Haute Provence, France.	
ROSÉ	
CUVÉE DES ANNIBALS	145/580
2022, Grenache, Cinsault, Syrah Haute Provence, France.	
VIÑA MAIPO	130/520
2024, Syrah, Valle Central, Chile.	

CIDER

GALIPETTE	95
Dry, apple, 4.5%, France.	
GALIPETTE NON-ALC.	75
Dry, apple, 0.3%, France.	

COLD

HWILA SWEDISH SPARKLING MINERAL WATER	40
SODAS COKE, COKE ZERO, SPRITE, FANTA ...	40
GINGER SODA SWEDISH CRAFT SODA	65
LIMONCELLO SODA SWEDISH CRAFT SODA	65
RHUBARB SODA SWEDISH CRAFT SODA	65
APOLINAIRE NR 07 ORGANIC COLD-PRESSED	89
APPLE, BLUEBERRY, LEMON, TARRAGON	

HOT

ESPRESSO	48
CAPPUCCINO	55
CAFFE LATTE	65
FILTER COFFEE	45
TEA BLACK, GREEN OR RED BIO, FAIR TRADE	40

DESSERT DRINKS

MAGNOLIA CAFFE	165
FRANGELICO, GALLIANO, COFFEE, WHIPPED CREAM	
IRISH COFFEE	165
IRISH WHISKEY, BROWN SUGAR, COFFEE & CREAM	
KAFFE KARLSSON	165
COINTREAU, BAILEYS, COFFEE, CREAM, CHOCOLATE FLAKES	

AVEC

LIMONCELLO	32
ITALIAN LEMON LIQUEUR	
GRÖNSTEDS MONOPOLE	38
SWEDISH COGNAC VSOP	
CHÂTEAU DU BREUIL	45
CALVADOS VSOP	
BAILEYS	32
CREAM LIQUEUR	
COINTREAU	38
FRENCH ORANGE-FLAVOURED LIQUEUR	
DISARONNO	32
ITALIAN ALMOND LIQUEUR	
AGITATOR RÖK	45
SWEDISH SMOKE WHISKEY	
BULLEIT BOURBON	40
KENTUCKY STRAIGHT BOURBON WHISKEY	
BULLEIT RYE	40
KENTUCKY STRAIGHT RYE WHISKEY	

SNACKS

Olives	65
Sichuan Almonds	59
Deep Fried Nori Crisps	55