



A bar rather than a restaurant,
and if you wanna get all fancy about it, a Dinner Club.

A secret door, an alley, smack down in the middle of Malmö.
And behind that door lies our sweet spot.
A place to go for drinks and dinner,
for dancing and dreaming.

So, sit back (before you get up to dance),
relax and enjoy the ride.

Follow us and tag us on instagram @mjshotel #lilliesdinnerclub



PRE DINNER COCKTAIL & BUBBLES

The first snack is always liquid

BABY'S BREATH 154

Childishly good and adorable / Aromatic gin /
fruity sour plum / floral hibiscus / shiso
ROKU GIN, UMESHU, HIBISCUS, YUZU CORDIAL

YUZU FIZZ 159

This gin fizz will blow your mind! Gin infused with herbal shiso,
mixed with yuzu sake and charged with soda water.
Clean and fresh yuzu / citrus fizz / gin punsch
ROKU GIN, YUZU SAKE, YUZU CORDIAL, SODA WATER, SHISO

GINZA'S BOULEVARD 174

Rich, creamy and bitter. An eastern flavor to the beloved boulevardier.
Strong whisky / bitter campari / sweet and fruit from plum / vermouth
NIKKA WHISKY, CAMPARI, RED SHISO UMESHU, CUCIELO VERMOUTH

BUBBLES

GLASS BOTTLE

- | | | |
|---|------------|------------|
| × CAVA RUIDA DOMO Brut ecologico,
Macabeo, Chardonnay | 105 | 495 |
| × CHAMPAGNE PIPER-HEIDSIECK Cuvee Brut,
Macabeo, Chardonnay | 145 | 755 |

SIDES OR/ & SNACKS

Eat as a side or a snack – it's up to you.

- | | |
|--|--------|
| × Smashed Cucumber Salad | 59 |
| × Chili Roasted Peanuts | 45 |
| × Edamame with spicy miso glaze | 59 |
| × Fried Gyoza Pastry with Mayo | 49 |
| × Our homemade Kimchi | 59 |
| × Poached Swedish Oysters with ponzu,
pickled onion and green chili | 49/psc |

Please always inform the staff of any allergies or intolerances before placing your order.
Lillies is a sharing concept menu. Not all ingredients are listed on the menu and we cannot
guarantee the total absence of allergens.

Lillies



FAMILY STYLE SHARING

We don't actually wanna say sharing is caring because a common phrase like that is not really what we're about, ok?

But you know – sharing is kinda like caring, because – is there anything better in life than sharing food with great friends and loved ones?

Well, maybe not sharing and getting it all for yourself...

But who wants to be that person...?

So, to (dim) sum it all up: We believe in sharing the food, and we'll gladly help you pick this evening's best choices.

FAMILY STYLE

FAMILY STYLE DINNER

525

Not sure what to indulge in?

Let us make it easy for you by letting our kitchen send out the best Lillies has to offer!

SHARING SIGNATURES

ROASTED DUCK

449

"peking duck" style – served with Chinese pancakes, plum sauce, scallions, marinated cucumber salad, pickles and rice.

The cooking time is around 25 minutes.

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RAW

- * TARTAR OF SCALLOPS** 135
with torched miso mayo, puffed rice and dashi marinated trout roe
- * "YUKHOE"** 155
Korean beef tartare with kohlrabi, egg yolk, sesame, green shiso
- * TRADITIONAL SASHIMI** 225
with fresh wasabi and homemade apple gari

STEAMED

All dim sum plates comes with house garnish and sauce

- * STEAMED FISH** 169
with shiitake mushroom, ginger soy sauce
- * WONTON** 129
with bean sprouts and chili oil
- CHEUNG FUN** - steamed rice flour rolls with:
 - * PORK** 129
wood ear mushroom, nouc nam, mint, cucumber, fried onion
 - * SHRIMP** 139
XO sauce, bean sprouts, tenkasu
 - * MUNG BEANS** 129
beans sprouts, wood ear mushroom, hoisin sauce, sesame

FRIED

- * WOR TIP DUMPLINGS** 155
Pan fried Wor tip dumplings with scallions
- * FRIED GYOZA DUMPLINGS** 139
with mushroom, teriyaki and miso
- * FRIED FISHCAKE SKEWER** 69
takoyaki sauce, mayonnaise, Katsuobushi
- * MAPO TOFU** 110
with pak choi and shiitake

GRILLED

- * IBERICO PORK** 89
Iberico pork skewer with yuzukosho glaze and fried garlic
- * CHICKEN THIGH** 89
with lemongrass, thai basil and relish
- * GRILLED OYSTER MUSHROOM** 59
Oyster mushroom skewer with miso butter and pickled chili
- * BANH MY** 139
Our take on Banh mi, eat it like chef Alex's mother My likes to prepare it with paté, pork belly, mayo, pickles and coriander

SIDES OR/ & SNACKS

All dim sum plates comes with house garnish and sauce.

- * A bowl of rice** 29
- * Smashed Cucumber Salad** 59
- * Lillies's rice bowl topped with furikake, mayo, and scallions** 49
- * Chili Roasted Peanuts** 45
- * Edamame with spicy miso glaze** 59
- * Fried Gyoza Pastry with Mayo** 49
- * Green Papaya & Melon Salad** 49
- * Our homemade Kimchi** 59
- * Stir fried greens** 49
with spicy bean sauce

SWEET

- * HONG KONG STYLE EGG TART** 69
A flaky pastry tart filled with vanilla custard
- * DEEP FRIED CINNAMON BUN** 69
with vanilla ice cream - *Chef Alex's favorite pastry growing up, simple and delicious!*
- * LILLIES SIGNATURE DISHES**

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GLOSSARY

- ✦ **Furikake** Topping made of sesame seeds, nori, fried rice and shiso salt.
- ✦ **Ponzu** A sauce made of citrus and soy sauce commonly used in Japan.
- ✦ **Miso** Fermented bean paste with a salty and funky flavor.
- ✦ **Nouc** Nam Vietnamese Fish sauce dressing. Used for a lot of Vietnamese dishes and is made of citrus, garlic and fish sauce.
- ✦ **Banh Xeo** Vietnamese pancake typically made of rice flour, coconut milk and turmeric.
- ✦ **Cheung Fun** Steamed pancake rolls made of rice flour.
- ✦ **Lo bak go** A savory cake made of daikon. Often fried and eaten with soy sauce.
- ✦ **Togerashi** Japanese chili spice mix.
- ✦ **Tentsuyu** A dipping sauce for Tempura made of soy sauce, mirin and dashi.

