



## APPETIZERS

### **\*Seared Salmon with Scallop Ceviche**

candied citrus, watermelon, orange glaze

### **Banh Trang Summer Roll ✓**

rice paper, red beet, fried tofu, pineapple, mango, Boston lettuce, coriander, peanut sauce

### **Vietnamese Pork Spring Roll**

sweet & sour fish sauce

### **Vegetable Tempura ✓**

avocado, sweet potatoes, shiitake mushrooms, orange ponzu sauce

### **Caramelized Prawns**

onions, chili-garlic sauce, scallions

### **Crispy Ginger Calamari**

cilantro, garlic chips, shallots, sweet chili sauce

### **\*Tuna Tataki**

shiso, sesame crust, wasabi cream

### **Chicken Satay**

cucumber, red onions, pineapple, peanut sauce

### **\*Sushi Chef's Selection**

as described by your waiter

✓ lacto-ovo vegetarian

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



## TO SHARE

### ***\*Skewers, Sushi & Tempura (for 2 to 4 persons)***

skewers: chicken, beef, shrimp, pineapple  
sushi: chef selection  
tempura: rock prawn, calamari

## SOUPS

### ***Tom Kha Gai***

lemongrass, coconut milk, chicken

### ***Miso Soup*** ✓

shiro miso, wakame, scallions, silken tofu, edamame, baby spinach

## SALADS

### ***Spicy Duck & Watermelon Salad***

crispy duck, watermelon, cashews, mint, basil, sweet fish sauce

### ***\*Avocado Lobster Salad***

crispy lotus, lobster, avocado, tuna, hamachi, den miso, shiso vinegar

### ***Barbecue Baby Back Rib Salad***

pork ribs, miso-apple glaze

### ***Vietnamese Chicken Salad***

shredded chicken, cabbage, carrots, onions, lime vinaigrette

### ***Asian Greens*** ✓

mixed greens, peanut dressing



## MAIN COURSES – MEAT

### **Thai Red Curry Chicken**

coconut milk, eggplant, mushroom, lime leaves, basil

### **Chicken Shio Ramen Noodles**

Japanese chicken broth, tofu, shiitake mushrooms, bok choy

### **Slow-Cooked Indonesian Beef Rendang**

turmeric rice

### **\*Beef Teriyaki**

carrots, lotus, asparagus

### **\*Beef Yaki Udon**

marinated beef, stir-fried noodles, scallion, white sesame seed

### **\*Seven Spice-Crusted Lamb Rack**

wasabi-lamb jus, shiitake mushrooms, snow peas

### **Sesame-Crumbled Pork Cutlet**

pickled vegetables, Korean barbecue sauce

## MAIN COURSES – VEGETARIAN

### **Thai Vegetable Curry**

sweet potatoes, aubergine, fried tofu, mushrooms, basil, cherry tomatoes, green curry sauce

### **Stir-Fried Udon Noodles**

broccoli, asparagus, carrots, ginger, bean sprouts, chili-garlic sauce



## MAIN COURSES – SEAFOOD

### ***\*Miso-Glazed Sea Bass***

den miso, hoba leaf

### ***\*Soft-Shell Crab Tempura***

miso-cilantro mayo, papaya salad

### ***\*Lobster Pad Thai***

rice noodles, bean sprouts, lime, tamarind, peanuts

### ***\*Bay Scallop Trilogy***

lime, sea urchin, wasabi crust

### ***Salmon Claypot***

bok choy, basmati rice

## SIDES ↴

***Organic Steamed Brown Rice***

***Steamed Jasmine Rice***

***Red Ginger Stir-Fried Rice***

***Stir-Fried Udon Noodles***

***Broccoli & Shiitake Mushrooms***

***Green Asparagus, White Miso Glaze***