



## 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***