

DINNER

STARTERS			
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Goi cuon

Light and healthy fresh spring rolls, light filling of lettuce, greens, chicken and seafood strips fresh cilantro and fish sauce

Chicken satay

Chicken breast skewer served with peanut and coconut sauce

Won ton

Deep-fried and filled with shrimp and pork, accompanied with a sweet soy dipping sauce

够 Siu mai

Ground pork and shrimp with mushrooms, scallions, and ginger, steamed

SALADS

单 Chicken salad

Mandarin style baked chicken breasts, fresh veggies, almonds, orange juice, crispy wonton strips and ginger dressing

Gado-Gado surabaya

Mixed salad with blanched vegetables, steamed potatoes, boiled eggs, tofu, shrimp crackers and peanut-coconut gado-gado sauce

CREAM AND SOUP

Tom Kha Gai

Chicken and coconut soup flavored with lemongrass, fresh ginger, lime juice, fish sauce, chilli paste, basil and cilantro

Pho Bo

A dark amber beef broth with cinnamon, star anise, ginger, roasted garlic, onion and noodles, the national dish of Vietnam

PASTA AND RICE

Chicken or Beef lo mein

Boiled egg noodles with chicken or beef, bean sprouts, mushrooms, vegetables, savory and sweet soy sauce

Chop Suey

Strips of pork loin marinated in oyster sauce, vegetables, noodles and soy sauce, wok sauteed

Seafood fried rice

Fried rice with shrimps and scallops, shiitake mushrooms and egg, soy sauce, sesame oil and turmeric

- These are healthy dishes which help in maintaining balanced diet
- This dish contains dairy or/and milk
- These are spicy dishes
- I these are gluten free dishes
- Whole Food Plant-Based option

MAKIS & NIGIRIS	MEAT & POULTRY
 Ebi nigiri Cooked shrimp California Surimi, cream cheese, avocado and cucumber Sake Salmon, cream cheese, cucumber and avocado 	 Kung pao chicken Quick-fired with peanuts, chili peppers and scallions Mongolian beef Stirred flank steak slices, marinated and lightly coated on cornstarch, flavored with ginger, dried chili peppers and soy sauce. Accompanied with steamed rice Wuxi pork rib Pork ribs marinated in soy sauce and braised several hours, served with stir-fried vegetables
FISH AND SEAFOOD	DESSERTS
 Pla rad prik Thai crispy fish filet topped with chili sauce, steamed rice Sichuan shrimp Shrimp covered in a concentrated spicy sauce with shallots and bell peppers, accompanied with rice flour noodles Inihaw na bariles Red tuna marinated in a sweet and spicy mixture of oyster sauce, garlic, lemon juice, chili sauce and sesame oil, charcoal grilled, served with plain rice 	 Tropical Coconut-Tapioca Pudding Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished Balinghoy Traditional cassava and condensed milk pudding Steamed egg pudding Hong Kong style steamed egg custard, with smooth texture and a ginger touch Yaksik Sweet rice dessert with soy sauce, chestnuts and pine nuts

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FAMILY STYLE MENU

APPETIZER / ONE OF EACH:

够 Siu mai

Ground pork and shrimp with mushrooms, scallions, and ginger, steamed

Chicken Satay

Chicken breast skewer served with peanut sauce

SOUP

🕻 Tom Kha Gai. Thailand

Chicken and coconut soup flavored with lemongrass, fresh ginger, lime juice, fish sauce, chilli paste, basil and cilantro

RICE & NOODLES

💐 Basmati Rice

Ohow Mein noodles in soy sauce

VEGETABLES

Wok Stir-Fried Vegetables

MEAT / FISH

CSichuan Shrimp, China

Shrimp covered in a concentrated spicy sauce with shallots and bell peppers, accompanied with rice flour noodles

DESSERT

Steamed egg pudding, China

Hong Kong style steamed egg custard, with smooth texture and a ginger touch

👌 Yaksi, Korea

Sweet rice dessert with soy sauce, chestnuts and pine nuts

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WOK SHOW COOKING

Won ton soup Pork stuffed won ton and mushroom soup

Pad thai

Beef, chicken and shrimp stir fried with rice noodles and spices

• Sweet

Lichee ice cream with tea and lime cookie

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ORIENTAL SHOW COOKING - PLANCHA

⊗é Pho Vietnamese beef soup

Satay

Thai chicken & vegetable skewer, peanut sauce

🐠 Mongolian

Sautéed beef and shrimps, fried Thai rice

Caramel and tea custard with pineapple coconut ice cream

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SPECIALTIES MENUS-YAKINIKU

APPETIZERS FOR SUKIYAKI, SHABU SHABU AND KOREAN GRILL

Shrimp Toast. China

A mixture of ground shrimp seasoned with scallions, cilantro, and ginger spread on a slice of bread, pan-fried

Goi Cuon. Vietnam

Light and healthy fresh spring rolls, light filling of lettuce, greens, chicken and seafood strips fresh cilantro and fish sauce

Vegetarian wonton

Creamy mashed tofu and vegetables, deep-fried and served with soy sauce

🐠 🖌 Rice

💊 Gohan, steamed rice

SUKIYAKI

Japanese culinary specialty: cook yourself then enjoy at the table. The term means cooking together and relates to ancient times and field laborer's lunch

Beef Loin with Udon Noodles Cabbage, green onion, carrots, mushrooms, tofu

Goma Dare Sauce Sweet and salty soy sauce-based sukiyaki broth

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished

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SHABU SHABU

Japanese culinary specialty: cook and eat at the table. The name comes from the noise made by the food while cooking

Rib Eye

Wheat flour udon noodles Vegetables: cabbage, green onion, carrots, mushrooms

Tofu

Sesame paste, miso and soy goma dare sauce Shabu shabu broth: clear kombu-based broth

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished

KOREAN GRILL

Traditional and fun concept of grilling meat and vegetables at your table

Marinated breast chicken Non-marinated rib eye Marinated short rib Gyeran Jjim: Korean steamed egg Kongnamul muchim: seasoned soybean sprouts Goguma Matang: sweet potato Kimchi: fermented cabbage Chili and soybean paste sauce Sesame oil, salt and pepper sauce Wasabi and soy sauce

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished

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KIDS MENU

Kushiage

Fried panko covered skewers of beef meat, shrimp, chicken or cheese, served with sweet tonkatsu sauce

🍎 Thai chicken salad

Lime, cilantro, carrots, green onions, vinegar, green papaya or mango, soy sauce, pepper, garlic and the peanut dressing

🍎 Pho Bo

Beef and noodle Vietnamese soup with aroma of cinnamon, star anise and ginger

S Fried rice

Wok stir fried white rice with eggs, peas, bacon, red pepper and soy sauce

Sweet & sour chicken

Fried bits of chicken breast with crunchy vegetables, sweet and sour sauce

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