



ESTELLA

*Specializing in re-working European Flavours by giving it an Asian flourish.
Our kitchen creates chic yet approachable comfort food which is unforgettable
and you come back to.*

*From tasty grilled wonders, to our renowned sushi options sourced & cooked
from the freshest ingredients you'll truly be spoilt for choice of what we have
in store for you.*

*From our Bakery oven breads to the table with our
selection of house churned butters such as*

SPICY THAI SWEET CHILLY BUTTER



SMOKED HAZELNUT GARLIC BUTTER

In house Breads

WALNUT, SUN DRIED TOMATO & CRANBERRY FOCACCIA

YELLOW CHEDDAR & SAFFRON SOFT ROLLS



MANEESH MIDDLE EASTERN WITH ZAATAR

SESAME PARMESAN LAVASH

◆ Sushi & Nigiri ◆

SPICY YELLOW FIN TUNA & AVOCADO URAMAKI ROLLS

Rolled with Sesame Seeds, Topped with a Spicy Miso Mayo
& Togarashi Powder

CALIFORNIA ROLLS

Crab, Crunchy Iceberg, Avocado & Rolled with Tobiko

PRAWN TEMPURA URAMAKI

Crunchy Prawns, Chilli Mayo, Pickled Carrots & Rolled
with Tempura Snow Flaked Crumbs

SALMON CREAM CHEESE ROLLS

Norwegian Pink Salmon, Philly Cream Cheese, Cucumber,
Tobiko Topped with Lime Mayo

TEMPURA COTTAGE CHEESE (V)

Fried Cottage Cheese, Seasoned Radish, Cucumber, Ginger,
Spring Onion & Asparagus served with Jalapeno Mayo

ASPARAGUS TEMPURA (V)

Rolled with Avocado & Cucumber Carpaccio
served with Spicy Miso Dressing

VEGETABLE CALIFORNIA ROLLS (V)

A Crunchy Roll Filled with Cucumber, Pickled Carrots,
Iceberg Lettuce, Cream Cheese & Wrapped with Avocado

SEARED SALMON NIGRI

With Lemon Oil, Wasabi Rub & Black Pepper

TUNA NIGRI

Crispy Seaweed, Pickled Nashi Pear Chutney & Jalapeno

◊ Appetisers (Vegetarian) ◊

STEAMED EDAMAME

Served with Rock Salt or Home-made Chilly Paste

TEPPANYAKI STYLED TOFU, MUSHROOM & QUINOA BITES

With Wasabi Onion Confit, Pine Nuts & Feta Crumbs



PUMPKIN FALAFEL WITH QUINOA CRACKLINGS

With Smashed Sumac Spiced Avocado & Jalapeno Guacamole

THAI SPICED MUSHROOM RISOTTO BALLS

With Sweet Chilli Tamarind Dressing



MUSHROOM CROQUETTES

Rich Bechamel with Mushrooms & Truffle Oil Served with Aioli

ESTELLA COLD MEZZE SHARING PLATTER

Avocado Hummus, Moutabal, Tzatziki, Sun Dried Tomato Pesto, Tabbouleh & Lavash



ASIAN TACOS

Stuffed with Stir Fry Spinach, Cashew & Soba Noodles with a Creamy Ponzu Sauce

FLAT BREAD OF SPICY CHERRY TOMATO & EDAMAME

Oven Baked with Jalapeno, Spinach, Balsamic Garlic & Goat Cheese

RED MISO COTTAGE CHEESE & BROCCOLI YAKITORI SKEWERS

Drizzled with Hot Chilly Aioli, Topped Fresh Thai Chilly Papaya Salsa & Peanuts



◊ Appetisers (Poultry/Seafood/Meat) ◊

24 HOUR MARINATED GREEK CHICKEN & ZUCCHINI KEBABS

Yogurt, Zaatar Marinated, Side Salad with Black Olive Crumbs

INDONESIAN CHICKEN SKEWERS

On the BBQ with Sambal Olek Paste, Toasted Sesame & Spring Onion Salsa



HABENERO CHICKEN BLUE CORN TACOS

Habanero Chilly Roast Chicken, Hass Avocado, Lime, Black Bean Salad &
Parmesan Sour Cream



ROAST CHICKEN FLAT BREAD

Artichoke, Sun Dried Tomato, Mushroom, Spinach, Olives & Topped
with Fresh Rocket Leaf & Parmesan Shavings

SIGNATURE SCALLOPS

Miso Honey Cream, Zaatar Cauliflower Puree & Carrot Foam

◊ Appetisers (Poultry/Seafood/Meat) ◊

SPANISH SEAFOOD AL AJILIO

Clams, Shrimps, Scallops in Stewed Garlic, Fresh Herbs,
Spanish Saffron & Mild Chilli

CORIANDER RED SNAPPER FISH CAKES

Topped with Orange Tobiko, Thousand Island dressing & Black Garlic



PAN GRILLED SALMON

With Singapore Pepper Sauce on Glass Noodle Yuzu Salad

VIETNAMESE PRAWN SUGARCANE KEBABS

Served with Ginger Coconut Lime Dressing & Papaya Salad



PISTACHIO CRUSTED LEBANESE LAMB KOFTA'S

Served with Green Apple Tzatziki & Tabbouleh

◆ Signature Tossed Salad ◆

THE BEACH AVOCADO SALAD (V)

Mixed Greens, Beetroot, Cherry Tomatoes, Asparagus, Cucumber, Goat Cheese
with Lemon Dressing & Sour Cream Drizzle

Also Served with Smoked Salmon

or Roast Chicken

BURRATA CITRUS (V)

Heirloom Tomatoes, Orange Segments, Mixed Leaves, Charred Broccoli,
Shaved Asparagus & Pecan Nuts in a Fig Balsamic Dressing

ASIAN CRUNCH (V)

Mixed Greens, Glass Noodles, Broccoli, Green Beans, Cucumber, Cashew,
Cherry Tomato in a Yuzu Chilli Dressing

SMOKED CHICKEN CAESAR SALAD ROYAL

Eggs, Torn Sourdough, Cos Leave & Parma Ham Crisps in a Home-made
Anchovy Caesar Dressing

VIETNAMESE CHAR GRILLED PRAWN MANGO SALAD

Nuoc Mam Dressing, Raw Papaya, Tender Cocnut Jelly & Fresh Asian Greens

◊ Main Plates (Vegetarian) ◊

BBQ COTTAGE CHEESE & BROCCOLI SKEWERS

On a Bed of Korean Sriracha Spiced Risotto & Topped with Spicy Guacamole

HONG KONG BLACK PEPPER COTTAGE CHEESE SKEWERS

Served with Stir Fry Asian Greens & Udon Noodles, Oyster Chilly Pepper Sauce

RAVIOLI OF SPINACH, RICOTTA, PICKLED POACHED PEAR

With Mustard & Sun-Dried Tomato Cream Sauce & Goat Cheese

CANNELLONI OF CAULIFLOWER & BLUE CHEESE

On a Grilled Rosemary Zucchini with Plum Tomato Basil Coulis

GREEK LENTIL SOYA MOUSSAKA

With Four Cheese Sauce & Tomato Chilly Butter

WILD FOREST MUSHROOM & TRUFFLE RISOTTO

Served with Goat Cheese, Asparagus & Parmesan Wafers

HOUSE PASTA TOSSED WITH EXOTIC VEGETABLES WITH TOMATO BRUSCHETTA

Choose a Home-made Pasta Sauce such as Slow Roasted Tomato, Parmesan Pepper Cream, Wild Mushroom Cream, Olive Oil Chilly Garlic with Shaved Pecorino Cheese

◊ Main Plates (Poultry) ◊

BBQ CHINESE CHAR SIU CHICKEN

Steamed Chilly Pok Choy, Jalapeno Mushroom Rice, 5 Spice Chicken Jus

GLAZED THAI BBQ CHICKEN

On Phad Thai Noodles & Topped Pineapple Chilly Salsa



CANTONESE CHICKEN

On Asian Stir Fried Vegetable Mei Fun Noodles, Hot & Sour Cashew Sauce

PERUVIAN ROAST CHICKEN

Creamy Asparagus Couscous, Spicy Cilantro Dressing & Sautee Potatoes

LEMON GRILLED BABY CHICKEN

Asparagus & Mushroom Tortellini, Mash Potatoes, Haricot Beans, Tuscany Tomato Sauce & Lemon Clotted Cream



SHISH TAWOOK

A Traditional Middle Eastern Marinated Chicken on Skewer, Saffron Tomato Pilaf, Spicy Tzatziki



◊ Sea to Plate ◊

CHAR GRILLED BIRD EYE CHILLY TIGER PRAWNS

Cherry Tomato Parmesan Risotto & Roasted Broccoli

THAI LINE CAUGHT SEA BASS

On Asparagus Chilly Tossed Soy Noodles & Thai Style Clam
Butter Cream Sauce



STEAMED FISH YANG

Cooked in a Banana Leaf with Chilly Oyster Sauce & Topped
with Shaved Asian Green Salad

SEARED BUTTER POMFRET

Jalapeno Crab Sauce, Stir Fried Golden Garlic Greens &
Grilled Potatoes with Chorizo

PRAWN SESAME CRUSTED SALMON

On Grilled Potato Cake, Sauteed Greens & Hollandaise



SORRENTO SEAFOOD LINGUINE

Prawns, Calamari, Clams, Local Fish, Olive Oil, Garlic, Chilli,
Tomato, Capers, Fresh Herbs, Zucchini & Shaved Parmesan

◊ Signature Meats ◊

SURF & TURF

Char Grilled Medallion of Beef & Half Lobster Tail Served with
Truffle Bearnaise Sauce, Peppercorn Jus, Fries & Market Veggies

GRILLED PEPPER CRUSTED TENDERLOIN FILLET

With Buttered Mash, Wild Mushroom Ketchup & Green Peppercorn Brandy Jus

TABLE FLAMBÉED BBQ BABY BACK RIBS

On a Warm Potato Mustard, Kumquat Sauerkraut, Jack Daniels BBQ Sauce

GRILLED PORK CHOPS

With Pommery Grain Mustard Creamy Mushroom Sauce,
Smash Potato, Tomato Braised Green Beans

MARLBOROUGH GRASS FED LAMB CHOPS

Grilled & Herbed Crusted on Ratatouille, Turned Buttered Potatoes,
& Rosemary Lamb Jus

XINJIANG SPICE BRAISED LAMB SHANK

On Smoked Eggplant Chilly Paste Crush & Black Bean Sauce

◊ Asian Menu (Stir fry) ◊

STIR FRY BRAISED GREENS WITH GOLDEN GARLIC (V)

ASIAN VEGETABLE STIR FRY WITH OYSTER SAUCE, CHILLY & GOLDEN GARLIC (V)

COTTAGE CHEESE IN XINGHAN HOT & SOUR SAUCE (V)

CANTONESE HOT GARLIC STIR-FRY VEGETABLES & COTTAGE CHEESE (V)

SOUTH THAI VEGETABLE MASSAMAN CURRY (V)

CHICKEN BRAISED IN STAR ANISE, FIVE SPICE HOT & SOUR SAUCE

CHICKEN, MUSHROOM IN A SPICY OYSTER BLACK PEPPER SAUCE

JUNGLE CHICKEN BURMESE POT CURRY

CHAR SUI, LEMON GRASS, BIRD EYE BRAISED PORK BELLY

SICHUAN TENDERLOIN & BROCCOLI STIR FRY

XO PRAWN, ASPARAGUS & BROCCOLI

SLICED FISH IN INDONESIAN SAMBAL OLEK

◊ Rice / Noodles ◊

HONG KONG STIR FRY NOODLES WITH VEGETABLES

*also served with chicken

MUSHROOM & EDAMAME FRIED RICE TOSSED WITH CHILLY PASTE (V)

BANGKOK STYLE PHAD THAI NOODLES WITH CHICKEN OR SHRIMP

CLASSIC EGG & CHICKEN CANTONESE FRIED RICE

CRAB & PRAWN FRIED RICE WITH KAFFIR LIME, SUN DRIED TOMATOES & MINT

JASMINE RICE (V)

STEAMED RICE (V)

◆ Desserts ◆

ESTELLA OVEN BAKED RASPBERRY SOUFFLÉ

Freshly Prepared & Baked, Served Hot with Fresh Raspberry Coulis & Short Bread
(Allow us 25mins for the souffle to be freshly prepared, baked & served)

BELGIAN CHOCOLATE FONDANT

With House Churned Peanut Butter Ice Cream, Salted Toffee Sauce

DECADENT WHIPPED CHOCOLATE & EARL GREY TEA TORTE

Served with Flame Kissed Peach & Salted Caramel Quenelle



WARM CHERRY PIE

Classic Cherry Pie Baked Ala Minute, Served with Vanilla Bean Ice Cream

CLASSIC TIRAMISU

A Traditional Italian Classic

SIGNATURE SEASONAL FRUIT CHEESE CAKE

Ask your Server for the Seasonal Fruit Available with Ginger Nut
Cookie Base & Seasonal Fruit Ice Cream



FRENCH CLASSICAL CRÈME BRULEE

A Simple Set Light French Custard with a Crinkle Caramel Crackle
Torched on the Table with Chocolate Almond Biscotti

