

Taking fine dine to the next level

# NIBBLES, PIZZETTES & TATAKI

# Artisan Chips & Dips

Flavoured Lavash Crisps, Grissini, Goat Cheese Sundried Tomato Stuffed Oven Bread, French Onion and Wild Mushrooms Pin Wheel with Signature Dips.

# Zuci and Parmesan Cheese, Truffle Cream ■ Signature

Tomato Basil Drizzle on the Crispy Tortilla, Zucchini Carpaccio, Parmesan Cheese, Truffle Cream.

# Philadelphia Cream and Asparagus

Philadelphia Cream Cheese, Goat Cheese, Asparagus on Ginger Sable.

#### Browned Tofu with Fiery Teriyaki Glaze

Slow Broiled Tofu, Teriyaki, Ginger, Scallion, and Impersonation Caviar.

# Seared Tuna with Mango Salsa **■** Signature

Seared Tuna, Natively Constructed Sweet And Zesty Mango Salsa, Black Caviar, Green Caviar.

#### Tako Light Lemon Dressing

Poached Octopus, Home-Crafted Lemon Dressing, Parsley Oil, Dill Leaf, Red Radish, Yuzu Foam, Black Caviar.

# NIGIRI (2 PIECES)

Sushi consisting of a slice of raw fish or vegetable over pressed vinegar

#### **■ VEGETARIAN**

Smoked teriyaki Avocado / Asparagus / Teriyaki Mushroom / Inari Fresh Smoked Avocado, Nori Sheet, Truffle Mayo, Black And White Sesame Seeds. Asparagus, Nori Sheet, Wasabi Mayo, Black And White Sesame Seeds. Soya Grilled Thin Slice of Shitake, Nori Sheet and White Sesame Seeds. A Sliced Thin Inari, Nori Sheet and Black Sesame Seeds.

#### NON VEGETARIAN

# Tuna Teriyaki /Salmon Gravlax / Tako (Octopus) / Eel / Shrimp Seared Scallop / Hamachi Jalapeno Signature

Smoked Tuna, Teriyaki Sauce, Black And White Sesame Seeds. Dill Leaves Mixed With Vinaigrette Rice, Sliced Salmon, Black Olive Tapenade, Coriander Leaves And Chives. Poached Octopus, Strips Of Nori Sheet, Sweet Thick Soya, Sesame Seeds And Black Caviar. Roasted Eel, Strips Of Nori Sheet, Unagi Sauce, and Black And White Sesame Seeds. Cured Yuzu Miso Prawn, Strips Of Nori Sheet And Coriander Leaves, Sliced And Seared Scallop, Black And White Sesame Seeds. Lime and Chili Flavoured Sliced Thin Hamachi Jalapeño.

# SASHIMI

#### NON VEGETARIAN

Salmon

Tuna

Hamachi

Scallops

Yuzu shrimps

Tako (Octopus)

Assortment

Plating of assorted fresh raw fish.

# **ROLL & MAKI (4 PIECES)**

#### **■ VEGETARIAN**

Tempura covered Fried Sushi, Guacamole (Philly Cheese/Spicy Shitake) Signature

New version of Fried Sushi, Guest Request Stuff, Extraordinary Guacamole and Wasabi Mayo.

Crunchy Vegetable Roll, homemade sweet and sharp dressing Crunchy Vegetable, Truffle Zesty Mayo, Spiced Tanuki.

Enoki and Imitation Tuna Roll, Fiery Mayo

Crispy Enoki, Spicy Mayo, wrapped with Poached Peppers and Japanese Mayo.

Spicy Avocado and Cream Cheese Roll Signature

Asparagus and Cream Cheese Roll With Truffle Mayo

Goat Cheese, Sundried Tomato, Dry Cherry Futomaki Roll

# NON VEGETARIAN

Black, Rock N Roll with Golden Flakes Signature

Squid Ink Futomaki, Tuna, Salmon, Ebi, Teriyaki Glaze, Truffle Mayo, Masago, edible Gold Flakes.

Tempura Covered Fried Sushi, Guacamole (Spicy Salmon/ Spicy Tuna/Eel)

New version of fried Sushi on guest request, extraordinary Guacamole & Wasabi Mayo.

Roasted Eel and Avocado Roll

Classic crunchy Ebi Roll, toasted Sesame
Dark Prawn Tempura, Spiced Tanuki And Wasabi Mayo.

Spicy Salmon Roll, Avocado, Tobanjan Mayo

Soft Shell Crab Roll, Flying Roe, Fiery Mayo

Tempura fried soft shell Crab, spicy Mayo and Flying Roe.

# TAPAS AROUND THE WORLD

#### **■ VEGETARIAN**

#### Quinoa & Edamame Arancini

Quinoa and Edamame Pod Arancini, Pesto Crisp, smoky Jack Daniel Salsa, wild Asparagus Munchies, Pineapple-chili-jam & edible Flowers.

Japanese/Thai combination Guacamole with handcrafted Asian Chips (Live preparation) Signature

Mashed Avocado, Onion, Tomato, Chilli Pepper & Chef's Special secret ingredients.

Edamame (Chilli burnt Garlic/ Sea Salt)

Exotic Mushroom, Asparagus, Thai chilli Basil

Fungus, Enoki, Fresh Oyster Mushroom, Shitake and Asparagus Toasted Pimentos and Red Chilli.

Air fried Lotus Stem Burnt Garlic, Dry Chili with Black Bean Jam.

#### **NON VEGETARIAN**

Chongqing Style Prawns, Cashew and Chilli

Baked Singapore Chilli Crab Custard, Wonton Chips Signature
New style fresh Crabmeat Tacos in the shell with flavouring spices, Parmesan, crisp
Wonton & black Caviar.

Flash fried Calamari garlic black pepper, spicy Sambal Aioli Tempura fired Squid Ring toasted with our Homemade Black Pepper and Sambal

# Java Grilled Fish with dehydrated Basil

Old tradition cooking Snapper in Banana Leaf with Xo Tomato Basil.

#### Thai roasted Chili Garlic Fish

Crispy fillet Snapper with holy Basil & dehydrated Orange.

#### Classic La-Zi- Ji

Aioli.

Soy flavoured wok-fried Chicken, Sichuan Peppercorn, dry red Chilli & Scallion.

# Laos style crisp Pork Belly

Overnight Pork cooked with chef's expert special method delicious fat layers folded over the meat, Asian spiced, Honey Mustard & Japanese Spiced Pickle.

# Smoky Bacon wrapped Sausages Signature Melting Cheese, Dijon Mustard, Apple & Cabbage Slaw.

# Chengdu style Cumin Lamb dry Chilli & Leeks

Tender Lamb with Garlic, Ginger, Cumin, Scallion, Bell Pepper, Flavoring Soya, Fragrant Powder.

Twice cooked Roasted Duck with Asparagus and Water Chestnut Roasted duck toasted in garlic, ginger, leeks, coriander root, soy, sambal chili.

Yuzu flavoured Charcoal Roast Pork Skewers

# KEBABS

#### **■ VEGETARIAN**

#### **Edible Lava Coal**

Activated Charcoal, Greek Yogurt, Ginger Morsels, Green Chili Chunks, Carom Seeds, Oven Baked.

#### Kashmir Morsels Signature

Gucchi Mushrooms Filled With Cottage Cheese, Peshawari Dry Fruits, Flash Fried Brie and Pickled Olives.

#### Anjeer ke fawaid

Galette of Soya Chunks, Figs, Pomegranate Seeds, Tandoori Romanesco, Mango Caviar, Burhani Labneh.

#### Bhatti da Paneer Tikka

Cottage Cheese Marinated with Greek Yogurt and Indian Spices, Charred in Clay Oven.

### NON VEGETARIAN

#### Clay Oven Baked Fish

Kolkata Bekti, Mustard Marinade, Labneh Topped with Stewed Kumquats, Mint and Lime Gel.

#### Marrakech Souk's Griddled Fried Pomfret

Moroccan Spice Coated Shallow Fried Pomfret, Dry Mango Mustard Puree.

#### Charcoal Oven Baked Tiger Prawns

Tiger Prawns Marinade in Roasted Indian Spices, Prune and Rocket Salad, Citrus Confit.

# Kerala Fried Prawns Signature

Fresh Prawns Crisp Fried, Mustard Seeds and Curry Leaves, Edamame Pachadi.

#### Oregano Chicken Tikka Signature

Oven Cooked Chicken Morsels With Cream, Cheese and Oregano, Homemade Green Apple Chutney.

### Dukkah Spiced Murgh Tangri Kebab

Chicken Drumstick Marinated With Egyptian Dukkah Spice Rub, Onion and Beetroot Slaw, Goose Berry Confit.

# Traditional Galawati Kebab Signature

Lucknowi Minced Mutton Tikkis, Ulte Tawa Paratha, and Pudina Chutney.

#### Gosht Nalli Kebab

Dahi Pudina Onion Slaw, Mix Bean Sprout Chaat.

# SOUPS

# Green Asparagus and Burnt Garlic Cappuccino ■

Asparagus And Garlic Infused Frothy Soup, Tapenade Crostini.

#### Tuscan Minestrone Soup

Garden Vegetables, Beans and Pesto, Crunchy Parmesan Croutons.

# **SALADS**

Dragon Fruit Carpaccio

Cured Thai Dragon Fruit, Organic Fennel, Home Grown Sprouts and Grape Emulsion.

Twisted Caesar Salad **■** Signature

Crunchy Lettuce Greens, Tandoor Smoked Chicken, Egg, and Anchovy.

# **DIM SUM**

#### **■ VEGETARIAN**

Charcoal Black And White Dumpling with Edible Gold Flakes, Philadelphia Cream Cheese Truffle Oil Version 2 Signature

Spicy Wild Mushroom Dumpling and Crispy Enoki

Assorted Wild Mushroom, Flavoured with Thai Red Curry Paste, Kaffir Lime Leaves.

Asparagus, Silken Tofu, Water Chestnut and Chives with Black Bean Jam Signature

Crystal Seaweed Dumpling Filled with Chives and Burnt Garlic Chef's Creation of Transparent Dim Sum with Superior Soya Chili Dressing.

Roasted Spinach, Pine Nut and Quinoa Dumplings Pan Fried Dumpling, Chef Special Sticky Gyoza Glaze.

#### NON VEGETARIAN

Spicy Chicken Gyoza with Chives and Burnt Garlic
Pan Fried Pot Sticker, Filled with Marinated Chicken and Sticky Gyoza Dressing.

Fresh Tiger Prawn Har Gow with Butter Chili Garlic Signature
Steamed crystal prawn dumpling, bed of butter chilli garlic & green curry foam.

Sweet n Spicy Berkshire Pork Baos

Barbecued Roasted Pork Chunks, Margarine Buckwheat Crumble with Seasoned Bean Stew Oil, Mustard Mayo.

Japanese Implanted Scallop Dumpling, Seaweed, Soya Chili Bean Japanese Scallop, Seaweed, Mustard Leaf, Mirin flavouring Fragrant Powder, Zesty Mayo, Garlic Chips.

Lamb Gorti Dumpling with Sweet Chili Jelly and Guava Pickle 425 Soft Infused Lamb Dumpling Leeks, Thai Bird Chili, Sweet and Spicy Jelly, Guava Pickle and Spicy Dark Bean.

# BAO'S

# Crispy Five Spice Fried Tofu Bao

Tofu Nuggets Layered with Pickled Cucumber, Fresh Lettuce, Wasabi Kimchi Garlic Mayo, Roasted Sesame Seeds nestled between two halves of a Pillow-Steamed Bun.

# Cha Siu Bao Cantonese Barbecue Pork Bao **■** Signature

Cantonese Barbeque Pork Filled, Layered with Pickled Cucumber, Fresh Lettuce, Wasabi Kimchi Garlic Mayo, Nestled between Two Halves of a Pillow-steamed Bun.

# Japanese style Grilled Chicken Teriyaki Bao

Charcoal Grilled Chicken Layered with Pickled Cucumber, Fresh Lettuce, and Wasabi Kimchi Garlic Mayo, Nestled between Two Halves of a Fresh Bun.

# SHARING PLATTERS

### Roll & Maki Assiete

#### Subz Kebab Thal

Edible Lava Coal, Kashmiri Morels, Anjeer ke Fawaid, Bhatti da Paneer Tikka.

# Fenicia Cheese Board ■

Artisanal Cheeses, Wine Poached Fruits, Cornichons, Apricot Jam, Grapes, Marinated Olives and Crackers.

# An Odyssey Platter **■** Signature

Creole Spiced Halloumi Fries, Creamy Guacamole, Water Chest Nut and Olive Chaat, Mo-Roccan Cigar Rolls, Baba Ganoush in Semolina Crispy Sphere, Pomegranate Detox Water.

#### Roll & Maki Assiete

### Tandoori Ratan

Clay Oven Baked Fish, Charcoal Smoked Prawns, Oregano Chicken Tikka and Galawati Kebabs.

# Fishermen's Feast **■** Sharing Platter

Goan Style Squid Tube loaded with Crab Meat, Garlic Tossed Prawns, Gandharaj Bekti and Prawn Wafers.

# The Chick Flick **■** Sharing platter / Signature

Balinese Chicken Popsicles, Chicken Pop Corn, Moroccan Skewers, and Chimichurri Chicken Wings.

#### WHOLESOMEBOWL'S

#### Kao Pad Kra Pow

Short Grain Egg Fried Rice with Fiery Minced Basil Chicken, Sunny Side Up Egg and Togarashi Powder.

#### Korean Dolsot Bowl VEG/CHICKEN/PORK

Traditional Bibimbap Rice Bowl with Sautéed Veggies, Gochujang Sesame Oil, Miso Soup.

# Pork Nasi Goreng with Charcoal Roasted Pork Skewers

Chef's Creation Indonesian Fried Rice with Spiced Shrimp Paste, Poached Egg and Prawn Wafer.

#### Burmese Khow Suey VEG/CHICKEN/SEAFOOD

Burmese Coconut Curried Flavoured Noodles Soup Bowl with a Variety Of Condiments.

# Malay style Lamb Shank with Canai

Zesty and Creamy Baby Lamb Shank Cooked with Flavours Spiced, Thai Herbs and Served with Malaysian Flatbread.

# Roasted Oven Duck & contrasting condiments **■** Signatures

A Chinese Traditional Peking Duck with Pancake, Plum, Hoisin and Imbued Bean Stew Oil.

# **WOOD FIRE OVEN GOURMET PIZZAS**

(We use only organic flour in our handmade thin crust pizza)

### Margherita

Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil.

### Mexican amore **■** Signature

Caramelized Onion, Avocado, Philadelphia Cheese, Balsamic Reduction & Pine Nuts.

#### Funghi

Tomato Sauce, Mozzarella, Assorted Mushrooms and Thyme.

#### Gardeniere

Basil Pesto, Roasted Garlic, Scamorza, Sun Dried Tomato, Asparagus, Broccoli & Pine Nut.

#### Formaggio

Tomato Sauce, Mozzarella, Goat Cheese, Parmesan, Monterey Jack, Arugula.

#### Arrabbiata

Tomato Sauce, Mozzarella, Cherry Tomatoes, Jalapeno, Roasted Sweet Peppers, Chili Flakes.

# Spinach, Ricotta & Chicken Calzone

Alfredo Sauce, Mozzarella, Roasted Chicken, Ricotta, Creamy Spinach.

#### Straccetti

Tomato Sauce, Mozzarella, Balsamic Chicken, Capers and Rocket.

### Bombay Chow patty Keema Fry Pizza 🖊

Desi Lamb Crumble, Egg Bhurji, Onion and Gun Powder.

# Goan Chorizo **■** Signature

Smoked Pepper Sauce, Chili, Lime, Goan Chorizo, Pulled Pork and Rucola.

Extra Topping: Vegetarian, Non -Vegetarian, seafood.

### **OVEN BAKES**

Mac n Cheese

Macaroni and Cheese Casserole, Gratinated with Gruyere and Cheddar.

Rotolini Signature

Spinach, Corn and Mozzarella Filled Pasta Baked in Oven.

Oven Roasted chicken (Boneless)

Please allow 40 minutes to serve.

Baby Bekti whole **■** Signature

Garlic-Chili-Butter and Herb Rice.

# PASTA & RISOTTO

Fenicia Amore

Homemade Beetroot Ravioli, Goat Cheese, Basil Pesto, Baby Greens, Edible Flowers.

Sun-Dried Tomato, Walnut and Ricotta Gnudi

Gnocchi Dumplings with Ricotta, Sun-Dried Tomato and Walnut, Saffron Cream, Chives and Edamame.

Forest Mushrooms and Leafy Greens Risotto **■** Signature

Assorted wild mushrooms, baby spinach & brie cheese.

Farmer risotto

Risotto with Baby Vegetables, Rocket Puree, and Edible Flowers.

Squid Ink Seafood Pappardelle Aglio olio Signature

Homemade Long Pasta, Cuttlefish Ink, Mix Seafood.

Spaghetti Chicken Parmigiano

Spaghetti Alfredo, Asparagus, Broccoli and Roasted Chicken.

Paprika Chicken Risotto

Risotto Cooked In Chicken Broth and Smoked Chili Dusted Juicy Chicken.

Risotto Carbonara

Bacon Chips, Grana Padano, Egg and Pepper.

# FROM THE ASIAN KITCHEN

### **■ VEGETARIAN**

Stir Fry Exotic Greens, Dry Chili and Burnt Garlic

Asparagus, Snow Peas, Pak Choy, Broccoli Toasted With Dry Chili And Garlic.

Tofu and Straw Mushroom in Black Pepper Sauce

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Sautéed Vegetable with Crunchy Almond Flakes

Ma Po Tofu, Minced Soya with Exotic Veggies Signature Sautéed with Spicy Chili Bean Sauce, Veggies and Crisp Tofu Flakes.

# TRADITIONAL SIZZLERS

# Jamaican Jerk **■** Signature

BBQ Vegetables and Water Chestnut Skewers, Grilled Halloumi and Pineapple, Rosemary Potatoes and Forest Mushrooms, Char Grilled Tofu and Broccoli.

# Adobo Lime Mix meat **■** Signature

Spanish Spice Rubbed Pan Seared Chicken, Grilled Chicken and Pork Sausages, Bacon, Ham, New Zealand Lamb Chops, Garlic Confit, Balsamic Pearl Onion, Charred Broccoli, Shallot Mash.

# FROM THE GRILLS

# Brazilian Piri Piri Tiger Prawns

Marinated Spicy Tiger Prawns, Sautéed Greens, Pao De Queijo.

# Norwegian Salmon

Salmon Fillet, Garlic Butter Bok Choy, Anchovy and Chili Sauce.

# Caribbean spiced BBQ Fish

Bekti Fillet with Cherry Tomatoes, Caper Berries, White Wine, Olives and Shrimp Herb Butter, Crispy Leek.

#### Lobster Gremolata

Baked Lobster Gremolata, Seafood Bisque, Garlic Chive Toast and Garden Vegetables.

#### New Zealand Lamb Chops

Herb Crusted New Zealand Lamb Chops, White Beans and Organic Ratatouille, Mint Red Wine Jus

#### Belgium Pork Chops Signature

Harissa Rub Slow Braised Pork Chops, New Potatoes and Scallions, Apple and Fennel Slaw.

# TASTE OF INDIA

#### **■ VEGETARIAN**

#### Angoori Kofta Kesari

Seasonal Vegetables and Green Chili Kofta, Velvety Saffron Malai Sauce.

# Kumbh Singhara Hara Pyaaz

Assorted Mushrooms And Water Chestnut, Cooked With Indian Spices And Fresh Green Onions.

#### Sukhe Aloo

New Potatoes with Mango Powder, Asafoetida and Fresh Green Chilies.

#### Kurkure Bhindi Amchuri

Crispy Okra, Dry Mango Powder and Fresh Coriander.

#### Subz Methi Malai

Seasonal Vegetables, Malai Cream, Dash of Fenugreek.

# Kashmiri Wazwan - Chaman Roganjosh & sheermal Signature

Spicy Cottage Cheese Simmered In Kashmiri Red Chilies and Rich Spices.

# Punjabi Tadka - Punjabi chole & amritsari kulcha Signature

North Indian Style Cooked Chickpeas, Dry Pomegranate Seed and Desi Ghee.

# **LENTILS**

#### Yellow Dal Tadka

Slowly Cooked Yellow Lentil Tempered with Brown Garlic, Onion, Tomatoes and Green Chili.

### Dal Makhani

Black Moong Dal Simmered Overnight, Fresh Tomato Paste, Dry Fenugreek, Butter and Cream.

# **MAINS**

# NON VEGETARIAN

# Daab Chingri Regional Speciality & Signature

Cooked and Served in Tender Coconut Shell with Steamed Rice.

# Coastal Fish Curry (Pomfret / boneless bekti)

Aromatic Seafood Curry with Chilies, Coastal Spices and Fresh Herbs.

# Sorshe Pabda Regional Speciality & Signature

Bengali Fish Curry with Mustard Paste, Chilies and Black Cumin.

#### Murgh Tikka Butter Masala

Tandoor Smoked Chicken Morsels, Cooked in Buttery Tomato Fenugreek Masala.

# Chui Mui ki Kofte Signature

Minced Meatballs, Simmered in Aromatic Spiced Curry and Yogurt.

# RICE & PILAF

#### Steamed Rice

Fine Long Grain Aromatic Basmati Steamed Rice.

#### Pilaf **Z**

Jeera / Green Peas / Mint and Brown Onion.

# Adraki Murgh Pilaf

Avocado Raita, Kachumber Salad.

# Sultani Lazeez Pilaf

Aromatic Spiced Rice with Lamb, Mint Kachumber, Burnt Garlic and Pink Peppercorn Raita.

# **ROTI BOTI AUR DAL**

#### Roti Boti aur Dal

Dal Makhani, Onion and Cheese Kulcha, Chef's Special Two Vegetarian Kebabs, Salad and Papad.

#### Roti Boti aur Dal

Dal Makhani, Onion and Cheese Kulcha, Chef's Special Two Non-Vegetarian Kebabs, Salad and Papad.



Raita

Boondi Raita / Burrani Raita / Vegetable Raita / Pineapple.

### INDIAN BREADS

(Please ask the server for our organic flour breads)

Masala Kulcha

Jalapeno & cheese Kulcha

Pudina Laccha Paratha

Ajwani Laccha Paratha

Naan (plain/ butter)

Naan (garlic/ cheese)

Roti (Organic whole wheat/ Khasta) ■

Roomali Roti

# **FENICIA GOURMET TASTING DESSERTS**

#### Green Tea Fanatic Signature

White Chocolate Matcha Cream Pie, Green Tea Macaroon with Chocolate Ganache, Pandan Anglaise, Green Apple Jelly, Caramelized Puffed Rice and Matcha Mint Ice-Cream.
Candy Floss.

# Coconut Grande (gluten free) Signature

Vanilla Coconut Pannacotta, Raspberry Gel, Raspberry Sorbet, Warm Coconut Cake, Malibu Cream, Fresh Coconut and Flaxseed Tuile..

#### Chocolate Fantasy

Gooey Chocolate Caramel Mud Cake, Sinful Chocolate Mousse, Nutella Cream, Chocolate Macaroon, Crunchy Chocolate Soil, Truffle Kiss, Raspberry Sauce, Choco Pebbles and Ice-Cream.

#### **Berry Assiette**

Blueberry Cheese Cake, Wild Berry Compote, Raspberry and Vanilla Pod Meringue, Sable Biscuit Wafers, Mix Berry Ice-Cream, Blueberry Chia Seed Jam, Mascarpone Cream.

# Luscious lemon delight

Lemon Meringue Pie with Pine Nut Ice Cream, Ricotta Cheese Cream in Brandy Snap, Poached Orange and Basil.

# Asian inspired wasabi brownie Signature

Wasabi and Caramelized Ginger Dark Chocolate Brownie, Wasabi Aisu.

# POULTRY & MEAT

#### NON VEGETARIAN

Double Cooked Chicken With Dry Chili & Shitake

Chicken Toasted With Chef's Special Spiced Seasoning, Coriander Root And Spring Onion.

Wok Fried Slice Chicken Spicy Black Bean Coriander Sautéed With Spicy Black Been & Coriander.

Slice Lamb With Oyster Chili And Mushroom

Slow Cooked Tender Lamb Toasted Flavouring Powder, Sesame Oil And Scallion.

Slowly Fried Duck, Broccoli And Chili Hoisin Sauce Signature

Braised Pork With Smoky Glazed Bar-Be-Que

3D Square Roasted Pork Belly, Kikkoman, Sambal And Sesame.

# FRESH FROM THE OCEAN

#### NON VEGETARIAN

Stir fry Tiger Prawn with Xo and Scallion

Mixed Seafood stir-fried with Curry Paste Signature

Prawn, Crab Meat Ball, Squid, Snapper With Garlic, Fresh Herb and Curry Paste.

# **STAPLES**

Steams (White rice/Black rice/Brown Rice/Red Quinoa) VEG/CHICKEN/SEAFOOD Selection of steamed rice

Edamame Garlic Butter Fried Rice VEG/CHICKEN/SEAFOOD Garlic Fried Rice, Edamame & Fried Scallion.

Spinach and fresh Mushroom Fried Rice

Classic Xo Fried Rice ■

Pan Fried Short Grain Rice With Xo Sauce, Spring Onion Dehydrate Spinach.

Crispy Duck Leeks And Scallion Fried Rice **■** Signature Pan Fried Short Grain Rice, Roasted Duck & Crispy Thread Duck.

Stir fried Prosperity Noodles VEG/CHICKEN/SEAFOOD Wok Tossed Fresh Noodles With Beansprout & Spring Onion.

Flavoured Soba Noodles with Sesame & Beansprout VEG/CHICKEN/SEAFOOD Stir Fried Buckwheat Noodles With Soya, Flavouring Seasoning & Sesame Seed.

Japanese Style Yakiudon VEG/CHICKEN/SEAFOOD Teppanyaki stir Fried Noodles.