



spice

STARTERS

Shitake Dashi \$14

Dashi broth served with Shitake dim-sum pot stickers and scallions

Crab Dumplings \$16

*Filled with king crab, flavored with Kumbawa lime,
served in a light spiced coconut sauce*

Crayfish Spring Roll \$20

Served with a sweet and sour sesame dip

“Healthyfied” Asian Salad \$14

*Spinach, coleslaw, bell peppers and orange salad tossed with a
sweet rice vinegar, tamari dressing and honey roasted peanuts*

Chicken Satay Caesar Salad \$16

*Caesar salad with all spiced marinated chicken
served with peanut sauce and pineapple chutney*

Thai Beef Salad \$18

*Grilled marinated strip loin, coleslaw, soy sprouts and cucumber salad
served with Thai chili, mint and cilantro dressing*

Sushi Maki Rolls \$20

(1) Rainbow roll: Tuna and salmon on California roll

(1) Dragon roll: shrimp tempura on a Crab masago roll

(1) Spicy Tuna maki roll

(1) Lobster maki roll

(1) Carib roll: Snapper and mango ceviche maki roll

(1) Veggie roll: carrot, cucumber, asparagus, avocado

We will accommodate all special dietary requests.
All prices are in US Dollars and are subject to a 15% service charge.

ENTRÉES

Snapper “Orientale” \$38

*Marinated in red curry and Kaffir lime, baked in banana leaves,
Served with coconut Jasmine rice and stir fry vegetables*

Soy Crusted Yellow Fin Tuna \$38

Served with a Thai crab cake and Mango sambal

Crayfish “Nasi Goreng” \$47

*Wok style Crayfish “out of the shell”
Served with traditional Indonesian fried rice
And Tamarind-soy butter sauce*

Boneless Braised Short Ribs \$36

*Served with sweet potato-Thai chili mash and bok choy cabbage
Complemented with a balsamic teriyaki soy sauce*

Lamb Hibachi \$38

*Duo of lamb chop and slow cooked crispy lamb belly,
Hoisin barbecue plum jus, vegetable tempura and Thai basil raita*

Pan-Asian Free Range Chicken Breast \$30

Marinated chicken breast served with fried rice and lemongrass tandoori foam

Shrimp Pad Thai \$29

Traditional glazed rice noodles with marinated shrimp and lotus chips

DESSERTS

Le Caraibe \$14

*Crispy rice blast, chocolate cremeux and caramelized banana
Served with caramel ice cream*

Trio of Crème Brûlée \$14

Rum-vanilla, chocolate-coconut and lemon-lime crème brûlée

Warm Chocolate Fondant \$16

*Chocolate cake with a warm chocolate center served with vanilla ice cream
And chocolate and vanilla rum sauce*

The Tube \$14

*Coconut-lime emulsion with passion fruit cremeux and
Pineapple chutney served with coconut sorbet*

Black Forest Delight \$15

*Chocolate sponge cake with vanilla bavarois and fresh cherry semi-confit
Black cherry ice cream*

Ice Cream and Sorbets \$12

Three scoops with today's flavors

Chef's Weekly Dessert \$Market Price