



spice

## STARTERS

"Healthyfied" Crunchy Asian Salad \$14

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

Chicken Sate Caesar Salad \$16

*All spice marinated chicken kebab served with a Caesar salad sate sauce and pineapple chutney*

Thai Beef Basil, Crispy Shallots \$18

*Slice of marinated grilled strip loin on a green and soya sprout salad*

Selection of Sushi Rolls and Sashimi \$24

*Tuna, crab and vegetables with ginger pickle, soya sauce and wasabi*

Soba Soup \$10

*Vegetable broth flavored with lemongrass and kaffir lime leaves buckwheat noodles, vegetables and bamboo shoots*

Lemongrass Steamed Mussels, Thai Basil and Coconut Sauce \$18

*Mussels cooked in their own juice with Chardonnay, shallots, lemongrass, Thai basil and chili, then finished with a touch of coconut milk added to the sauce*

Spicy King Crab \$19

*Broiled on the half shell with green papaya remoulde*

Crayfish Spring Rolls \$22

*Sweet and sour sesame dip*

We recommend that you order the soufflés with your entrée to provide you with timely service.

We will accommodate all special dietary requests.

All prices are in US Dollars and are subject to a 15% service charge.

## ENTRÉES

Grilled Filet of Local Snapper with Soya White Butter Sauce \$32  
*Smoked eel dumplings with edamame coulis*

Braised Tamari Grouper \$36  
*Covered with light soya sauce and green curry vegetables*

Black and Blue Yellow Fin Tuna \$38  
*Blackened and seared, crusted with wasabi peas,  
jelly cherry pepper sauce and teriyaki wok vegetables*

Grilled Local Crayfish "Indonesian Style" \$46  
*Served with peanuts, red curry paste and grilled basmati rice*

Boneless Braised Short Ribs \$34  
*Sesame seed mashed potatoes with balsamic teriyaki sauce*

Hibachi Lamb Chops \$38  
*Plum sesame glaze, stir fried Chinese eggplant with chilis*

Panko Crusted Chicken, Lemongrass Tandoori Sauce \$28  
*Asian breadcrumb crusted with steamed jasmine sauce*

Duck "Oriental" Five Spices Leg Samosa \$26  
*Sesame-honey sauce*

Ouassou Pad Thai \$26  
*Traditional glazed rice noodles with marinated fresh water prawns and lotus chips*

## DESSERTS

Caribbean Breeze \$14  
*Mango gelée, coconut tuile, sauté of exotic fruits, coconut sorbet and piña colada caviar*

Chocolate Fondue \$15 for one/\$22 for two  
*Warm chocolate fondue with accompaniments for dipping*

Caramelized Cinnamon Rice Pudding \$14  
*Baked rice with cinnamon served with passion fruit sorbet*

Chocolate Treasure \$16  
*Crispy praline, combination of chocolate mousse and chocolate crémeux served with crème Anglaise*

Soufflés \$16  
*Yusu, passion fruit or coconut flavor*

Assorted Ice Cream and Sorbets \$14