





ASIATIQUE

APPETIZERS

	USD
Bang- Bang Shrimp Crunchy Crumbled Shrimp Served with Bang Bang Sauce	19.00
Vietnamese Rice Paper Roll    Lettuce, Carrot, Cucumber, Basil, Cilantro, Mint, Rice Noodles with Peanut Chili and Nuoc Cham Dipping Sauce	18.00
Add Shrimp	22.00
Add Tofu	20.00
Wood Fired Mushroom Salad  Wild Mushrooms Served on a Bed of Lettuce with a Soy and Lime Dressing	18.00
Pork Larb Wok Fried Ground Pork, Chilli, Shallots, Fish Sauce, Lime, Mint, Basil and Romaine Lettuce	18.00
Mahi Miang Mahi Mahi Cured with Ginger, Lime, Palm Sugar and Tamarind Glaze Served with Green Mango and Lime on Crisp Lettuce Leaves	26.00
Pot Stickers Served with Chilli, Tamari Dips	
Add Choice of Filling	
Fish	22.00
Shrimp	26.00
Pork	22.00
Spiced Butternut Squash	22.00



Vegan



Gluten-Free



Contains Nuts






Dairy-Free

Please inform a team member if you have food allergies
All prices are subject to a 15% Tax and 10% Service Charge

MAIN COURSE

	USD
Chinese Style Stir Fry Steamed Rice Cooked with Ginger, Garlic, Bok Choy, Oyster, Soy and Chilli Sauce	
Beef	34.00
Chicken	34.00
Vegetarian	29.00
King Fish Fillet King Fish Marinated in Tumeric, Ginger and Star Anise Served with Egg Noodles and a Mango Nam Prik Sauce	39.00
Tempura of Soft Shelled Crab Served with Green Papaya Salad and Sweet Chilli Sauce	49.00
Roasted Tamarind Glazed Duck Breast Served with Spicy Red Curry and Coconut Flavoured Jasmine Rice, Crisp Fried Shallot and Garlic	58.00
Shrimp Laksa Rice Noodles Served in a Curry Coconut Milk Broth Flavoured with Ginger, Mint, Basil and Coriander	49.00
Vegetarian Pad Thai Rice Noodles, Bok Choy, Vegetarian Fish Sauce, Palm Sugar, Tamarind, Garlic, Ginger, Roasted Peanuts, Tofu	34.00

MAIN COURSE

	USD
Pineapple Fried Rice    Jasmine Rice, Green Peas, Snow Peas, Green Onion, Red Curry Spice, Cashew Nut, Golden Raisins, Pineapple and Tofu	34.00
Vegetable Massaman Curry Zucchini, Pumpkin, Eggplant and Bok Choy Cooked in a Spiced Coconut Sauce, Served with Steamed Rice	34.00

DESSERT

	USD
Mango Parfait Served with Coconut Sorbet	16.00
Chai Tea Cheesecake Served with Tonka Bean Cream and Chai Tea Caramel	16.00
Coconut and Lemongrass Crème Brulee	15.00
Black Sesame Panna Cotta Served with a Ginger Cookie	16.00
Dark Molasses Ginger Cake Served with Basil and Chilli Ice-Cream	16.00
Banana Fritter Served with Toffee Sauce and Coconut Ice-Cream	15.00
Ice Cream Please ask your server for today's selection	15.00

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