

ASIATIQUE

AF & COCK CLS

中文菜單

開胃菜

APPETIZERS

USD/XCD

BccdNmr!Orgai cpq

@ccdbsk njg eqtu gf tqmw_l blaf gjgbgng etq_sac

22.00/59.00

T ceer_` jctOnpg etPmjja

Hsjgl l clmht ceer_` jcltu p_nncbtg tn_qrpwtqcb *tqcpt cbl
u gf lqu ccrlaf gjgbgng etq_sac

18.00/49.00

Of pk nt_l blQcq_k e Rm_qr

K dj acblqf pk ntqc_qnl cblu gf tAf dj cqclq_t mspp!dij gf cblu gf t
qcq_k clqccds

24.00/65.00

主菜

MAIN COURSE

Beef Sirloin

Finely sliced strips of beef sirloin with ginger, garlic, soy
and spices

34.00/92.00

Medium or Hot Spice Levels

Chinese Style Chicken

Diced chicken Chinese style

34.00/92.00

Medium or Hot Spice Levels

Sweet and Sour Shrimp

Marinated shrimp served in a sweet and sour sauce

34.00/92.00

Medium or Hot Spice Levels

Wok Fried Fish

Wok fried fish pieces with ginger, garlic and oyster sauce







34.00/92.00

All main courses are served with a choice of fried rice,
steamed rice or noodles

‘今朝有酒今朝醉’

ASIATIQUE

APPETIZERS

	USD/XCD
Bang- Bang Shrimp Crunchy shrimp tempura drizzled with a hot and spicy sauce	18.00/49.00
Thai Tofu Satay  Fried marinated tofu skewers, satay sauce, Asian slaw	18.00/49.00
Mahi Tiradito  Thinly sliced mahi cured with avocado, cucumber, chili, coriander, ginger	26.00/70.00
Vietnamese Rice Paper Roll    Lettuce, carrot, cucumber, rice vermicelli, coriander, basil, peanut sauce, nuoc cham sauce	18.00/49.00
Add Crab	22.00/59.00
Add Shrimp	22.00/59.00
North Asian Style Chicken Kebab  Chicken, bell pepper, onion, Asian dipping sauce	13.00/35.00



Vegan



Gluten-Free







Contains Nuts










Dairy-Free























SOUP

	USD/XCD
Tom Kha Gai   Galangal coconut broth, chicken, coriander, kaffir lime leaf	20.00/54.00
Thai Pumpkin Coconut   Pumpkin, yam, chili, coconut, lemongrass, lime	18.00/49.00

SALAD

	USD/XCD
Tuna Tatiki Salad  Caramelised pickled ginger, wasabi creme fraiche, soy and yuzo dressing	22.00/59.00
Grilled Pork Salad   Marinated pork belly, salad, snow peas, avocado, wasabi dressing, sesame	24.00/65.00
Green Papaya Salad     Green papaya, beans sprouts, coconut, cashew, mint, basil, Thai dressing	22.00/59.00
Add Chicken	26.00/70.00
Add Shrimp	28.00/76.00
Add Fried Tofu	24.00/65.00

MAIN COURSE

	USD/XCD
Pineapple Fried Rice    Rice, green peas, pineapple, cashew nut, raisin, curry	34.00/92.00
Add Chicken	38.00/103.00
Add Shrimp	42.00/113.00
Add Tofu	38.00/103.00
Thai Massaman Lamb Curry    Slow cooked lamb shoulder in mix of spices, served with fingerling potatoes	42.00/113.00
Tamarind Glazed Duck Breast Charred red cabbage, duck spring roll, tamarind glaze	42.00/113.00
Charcoal Beef Striploin   Marinated beef striploin, spiced slaw	58.00/157.00
Charcoal Rack of Pork Ribs  Soy mirin sauce	35.00/95.00
Miso Catch of the Day   Mahi Mahi marinated in white miso sauce, served with rice noodles	43.00/116.00
Pan Seared Snapper   Jalapeno, ginger, spicy yuzu rice	39.00/105.00
U10 Shrimp    Rice noodles, ginger, black pepper sauce	65.00/176.00
Udang Pantung Kuning   Indonesian style lobster braised in coconut milk, chili, kaffir lime served with coconut rice	58.00/156.00
Vegetarian Pad Thai   Rice noodles, pak choy, roasted peanuts, tofu	34.00/92.00
Stir Fried Asian Mushrooms   Shitake, oyster, eryngii, enoki mushrooms, cashew nut, rice noodles	32.00/86.00

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