







# ASIATIQUE

## APPETIZERS

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



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








## SOUP

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

## SALAD

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

## MAIN COURSE

	USD/XCD
<b>Pineapple Fried Rice</b>    Jasmin Rice, green peas, pineapple, cashew nut, raisin, curry	34.00/92.00
<b>Add Chicken</b>	38.00/103.00
<b>Add Shrimp</b>	42.00/113.00
<b>Add Tofu</b>	38.00/103.00
<b>Thai Massaman Lamb Curry</b>    Slow cooked lamb shoulder in mix of spice, served with fingerling potatoes	42.00/113.00
<b>Tamarind Glazed Duck Breast</b>   crispy Kale and spring roll	42.00/113.00
<b>Charcoal Beef Striploin</b>  Marinated Beef striploin, mushroom papillote	58.00/157.00
<b>Charcoal Rack of Pork Ribs</b>  Asian chili- chocolate sauce served with coconut rice	35.00/95.00
<b>Miso Mahi Mahi</b>   Mahi Mahi marinated in white miso sauce, served with coconut and lemongrass rice	43.00/116.00
<b>Pan Seared Snapper</b>   Jalapeno, ginger, spicy yuzu rice	39.00/105.00
<b>U10 Shrimp</b>    Wok fried, black pepper sauce, noodles	65.00/176.00
<b>Udang Pantung Kuning</b>   Indonesian style lobster braised in coconut milk, chili, kaffir lime served with coconut rice	58.00/156.00
<b>Vegetarian Pad thai</b>  Rice noodles, eggs, tofu, tamarind pulp, garlic or shallots, red chili pepper, palm sugar, lime, peanuts	34.00/92.00
<b>Stir fried Asian Mushrooms</b>  Shitake, oyster, eryngii, enoki mushrooms, cashew nut, rice noodles	32.00/86.00

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