



(6:30PM-9:30PM)

APPETIZERS

Chicken Gyoza (GF | SF) US\$18 / EC\$48
Chives, Spicy Chilly Sauce, Tamari Soy

Wasabi Avocado Scallops (GF) US\$18 / EC\$48
3 pieces Grilled Scallops, Corn and Sweet Pepper Salsa,
Wasabi Avocado Cream

Crispy Pork Belly (SF) US\$20 / EC\$54
Steamed Buns, Hoisin Sauce

Popcorn Calamari (SF) US\$16 / EC\$43
Roasted Garlic & Chilly Sauce, Mix Baby Greens

Shrimp Pakora (GF) US\$18 / EC\$48
Deep Fried Chickpea Battered Shrimp, Fried Plantain,
Sweet Chilly Sauce

Fried Vegetable Spring Rolls (V | VEG | GF | SF) US\$15 / EC\$41
Tofu, Local Farm Mushroom, Hot Garlic Sauce

CHILLED / REFRESHING

Seared Hamachi Jalapeño (GF) US\$18 / EC\$48
Cucumber Salad, Tobiko, Sesame Soy Garlic

Laksa Soup (GF) US\$14 / EC\$38
Shrimp, Calamari, Local Noodles

Vegetable Dumpling Miso Soup (V | VEG | SF) US\$12 / EC\$32
Tofu, Bottom Mushroom, Mix Seasonal Vegetables

Kale Salad (V | VEG | GF | SF) US\$12 / EC\$32
Purple Cabbage, Red Radish, Tahini Dressing, Roasted Almond

Avocado Salad (VEG | GF | SF) US\$15 / EC\$41
Feta Cheese, Cucumber, Red Onions, Local Tomatoes

Roasted Cauliflower (VEG | GF | SF) US\$15 / EC\$41
Goat Cheese, Herb Vinaigrette

SMOKED

Duck Breast "Burnt Ends" ** (GF | SF) US\$35 / EC\$95
Sweet Potato Mash, Sauté Ginger Broccoli, Hoisin Sauce

Yakiniku Baby Back Ribs ** (SF) US\$35 / EC\$95
Asian Clove Slaw, Cajun Sweet Potatoes Fries

Beef Short Ribs ** (SF) US\$53 / EC\$145
Grilled Bok Choy, Asian BBQ Sauce, Sesame seeds

VEGGIES

Fried Brussel Sprouts with Miso US\$6 / EC\$17
Grilled Broccoli, Ginger and Scallions US\$9 / EC\$24
Grilled Bok Choy US\$9 / EC\$24
Cajun Sweet Potatoes Fries US\$9 / EC\$24
Sauté Baby Carrot US\$9 / EC\$24
Jasmin Rice US\$7 / EC\$19
Steamed Basmati Rice US\$7 / EC\$19

MAIN COURSE

Miso Salmon (SF) US\$40 / EC\$108
BBQ Miso Glazed, Local Herbs Jasmine Rice, Sauté Malabar Spinach,
Crispy Shallots

Grilled Tuna Tataki (GF | SF) US\$28 / EC\$76
Served Rare, Grilled Bok Choy, Local Tomato Salsa, Sesame Seeds

Angus Beef Tenderloin ** (SF) US\$45 / EC\$122
Finest 10 Oz. Angus Steak, Fried Brussel Sprouts, Korean Kimchi,
Black Garlic Miso Butter

Cumin Crusted Lamb Chop ** (GF | SF) US\$42 / EC\$114
Ground Provision Hash, Neri Goma Sauce

Grilled Tiger Prawns (GF) US\$32 / EC\$87
Saffron Basmati Rice, Sambal Oleek Soy

Chilly Chicken (SF) US\$32 / EC\$87
Jasmine Rice, Spring Onion

Chicken Tikka Masala (GF | SF) US\$34 / EC\$92
Boneless Chicken Cooked in a Delicious Chardon Beni Tomato Cream
Sauce Served with Steamed Basmati Rice and Roasted Papadum

Channa Masala (VEG | GF | SF) US\$28 / EC\$76
Chickpea Cooked in a Curry Sauce Served with Steamed Basmati Rice
and Roasted Papadum

Vegetables Pad Thai Noodles (VEG | SF) US\$24 / EC\$65
Seasonal Market Vegetables, Roasted Peanuts, Tamarind Sauce

DESSERTS

Thai Cream Caramel US\$10 / EC\$27
Caramelized Banana, Shaved Toasted Coconut

Banana and Coconut Wanton US\$8 / EC\$22
Toffee Sauce, Ground Nuts

Baked Dates Momos US\$12 / EC\$33
Vanilla Ice Cream, Ginger Passionfruit Syrup

Ginger Lime Coconut Cake US\$10 / EC\$27
Crispy Milk Foam

Dark Cherry Chocolate US\$12 / EC\$33
Chantel Cream

Tropical Fruit Plate US\$6 / EC\$16

Ice Cream of the Day US\$2 / EC\$5

V-Vegan, VEG-Vegetarian, GF-Gluten Free, SF-Shellfish

Subject to 10% Service Charge and 10% Vat

**All-Inclusive (AI) Supplemental Apply Specific Dishes

All selections are based on market availability.