

Le Asiatique Restaurant

Dinner Menu

Sushi nigiri

Ebi poached prawn
Tamagoyaki Japanese ommelette
Ikura salmon roe
Atlantic salmon
Tuna
Jack fish

Sashimi

Tuna
Jack fish
Atlantic salmon

Maki

Kappa cucumber
Tuna
Salmon
Jack fish
Uramaki salmon and tuna
California: crab meat, avocado and mizuna leaves
Spider: soft shell crab tempura, avocado
Philadelphia: smoked salmon, cream cheese
Dragon roll: grilled eel, avocado, tobiko

Moriawase

Chef selections of nigiri sushi, sashimi and maki

Sushi platter - 6 pieces of nigiri and 6 pieces of maki rolls

Sashimi platter - 12 pieces of sashimi

Sushi and sashimi platter - 6 pieces of sashimi, 3 pieces of nigiri, 6 pieces of maki rolls

Soup

Miso (V)

Kombu algae, nameko mushroom, tofu

Tom yum talay (S)

Thai spices with selection of seafood, galangal, kaffir lime leaves

Laksa (S)

Noodles, reef fish, bean curd puff, coconut milk, egg, chili sambal

Tom kha gai

Thai coconut and chicken in a spicy and sour taste, mushrooms and lemongrass

Salad

Asiatique salad

Garden greens, Japanese seaweed, red cabbage, daikon, white sesame, yuzu condiment

Hiyashi tomato salad

Onion, avocado, bonito flakes, honey and lime jus sauce

Mizuna salad

Asian greens leaves, ginger cherry tomato, ponzu and lime dressing

Appetizer

Edamame (V)

Poached green soybeans, maldon salt flakes

Indonesian spring roll (V)

Fresh vegetables sweet chili sauce

Crunchy tuna roll

Tuna, teriyaki sauce and bonito flakes

Tuna tartare

Pearl onion, tenkasu, miso dressing

Rice and Noodles

Nasi goreng kampung (S)

Rice with kangkong, ikan bilis, chicken, egg, chili

Yang-chow fried rice (P)

Char-siew pork, prawn, spring onion, egg

Garlic fried rice (V)

selection of vegetables, garlic chips

Mee siam

Rice vermicelli, chicken and prawn, pressed tofu, shredded egg

Glass noodle

Local reef fish, selection of vegetables, xo sauce, chive

Penang char kway teow

Fried flat rice noodles, prawns, egg, chili, bean sprout

Dim Sum

Siew-mai

Chicken and prawn with condiments

Vegetable dumpling (V)

Spinach, jicama, chestnut, shiitake mushrooms, chives

From the Land

Gaeng kiew whan gai

Thai chicken green curry, pea eggplant

Okonomiyaki

Japanese savory pancake with chicken, cabbage, mushroom, kewpie, tonkatsu

Chawanmushi (P)

Japanese egg custard, slow cooked pork, wasabi

Beef tenderloin

Capsicum, green onions, black pepper sauce

From the Sea

Wok fried local lobster 1000 gm. add charge 75

Garlic ginger paste, black bean sauce, spring onion, black pepper

Steamed local lobster 1000 gm. add charge 75

Fresh ginger, spring onion, shaoxing sauce

Sauté scallops add charge 30

Jumbo scallops, mushroom, lotus root, asparagus

Pla nung manao

Thai spicy and sour steamed job fish fillet, fresh herbs

Kaeng kali koongs

Thai prawn yellow curry

Teriyaki salmon

Grilled salmon, sweet soy sauce

Side Dishes

Steamed rice

Wok selected vegetables

Steamed broccoli, asparagus, cauliflower, pumpkin

Broccoli with oyster sauce

Kimchee

Mesclun salad

French fries

Dessert

Lime and ginger

Frozen mousse with cinnamon sauce

Green tea cheesecake

Raisin ice cream and mango salsa

Dark chocolate

Delight with mint chili jelly and raspberry layered ice cream

Coconut parfait

Pineapple compote and coconut crumble

Sago cardamom

Cream crusted with exotic fruit salsa

Asian market fruits

Seasonal selection

Homemade Sorbet

Mango

Passion Fruit

Coconut

Lime

Raspberry

Strawberry

Screw Pine

Pineapple

Lemon Basil

Kiwi

Homemade Ice-Cream

Vanilla

Dark Chocolate

Cardamom

Salted Caramel

Stracciatella

Yoghurt

Cinnamon

White Coffee

Pistachio

Burnt milk

Teppanyaki Menu Selections

Tsunami (Seafood Platter)

Trilogy of Japanese salads, wakame, edamame, cucumber
Sushi tasting
Vegetable harumaki, chili garlic sauce
Prawns, reef fish, squids, salmon, selection of sauces
Teppanyaki gourmet vegetable variation
Egg or garlic fried rice
Miso soup

Wagyu (Japanese beef) add charge 150

Trilogy of Japanese salads, wakame, edamame, cucumber
Sushi tasting
Seafood okonomiyaki, Japanese mayonnaise, tonkatsu
Wagyu 8+MB striploin 200gm, sesame barbeque sauce
Teppanyaki gourmet vegetable variation
Seafood or garlic fried rice
Miso soup

Toriniku (Chicken)

Trilogy of Japanese salads, wakame, edamame, cucumber
Sushi tasting
Seafood gyoza, ponzu, sesame
Grilled chicken thigh, teriyaki sauce
Teppanyaki gourmet vegetable variation
Egg or garlic fried rice
Miso soup

Gyuniku (Beef)

Trilogy of Japanese salads, wakame, edamame, cucumber
Sushi tasting
Renkon hasami yaki (lotus root, chicken, prawn)
Beef tenderloin, garlic chips, mustard cream sauce
Teppanyaki gourmet vegetable variation
Egg or garlic fried rice
Miso soup

Otoro (Maldivian tuna)

Trilogy of Japanese salads, wakame, edamame, cucumber
Sushi tasting
Chicken yakitori, coconut glaze
Tuna belly, kulhafilaa, pumpkin puree
Teppanyaki gourmet vegetable variation
Egg or garlic fried rice
Miso soup

Robusuta (Local lobster) add charge 75

Trilogy of Japanese salads, wakame, edamame, cucumber

Sushi tasting

Seafood chawanmushi, shitake glaze

Whole grilled lobster

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

Miso soup

Zen (Vegetarian/Vegan)

Trilogy of Japanese salads, wakame, edamame, garden

Chef selection vegetarian sushi tasting

Vegetable tempura

Grilled tofu, ginger, avocado, azuki

Teppanyaki gourmet vegetable variation

Vegetable or garlic fried rice

Miso soup

Additional supplements on:

Wagyu beef 150gm	100
Half Maldivian lobster 600gm	40
Scallops (Three)	20
King prawns (Three)	20
Whole mackerel	15
Salmon fillet	15

Choice of dessert (one inclusive with every set menu)

Japanese bananas foster

Ice cream tempura

Ginger chawanmushi

Asian market fruits