

Cold Appetizers

Tofu Salad

tofu, lolo roso lettuce, tomato, dry seaweed,
accompanied with a garlic, ginger, soya, sesame oil dressing

\$13.00

Wafu Vegetable and Seafood Salad

prawns, cuttlefish, white snapper, tossed with cucumber, lettuce and seaweed,
served with Japanese style sour vinegar dressing

\$14.50

Nambanzuke Seafood

batter fried prawns, cuttlefish, white snapper, tuna fish and vegetables
pickled in a Japanese style sauce

\$13.50

Hot Appetizers

Chinese Spring Rolls

deep fried vegetable spring rolls with romaine lettuce, shredded white cabbage and carrots accompanied by two dressings - a sweet and sour dressing and a mayonnaise, garlic, onion and vinegar dressing

\$9.50

Asiatic Chicken Karage

chicken wings marinated in a garlic, ginger and soy sauce, deep fried and served with shredded radish, carrots and sliced cucumber accompanied by tonkatsu sauce

\$9.50

Japanese Gyoza Dumplings

minced beef dumplings served with shredded cabbage, carrots and leeks accompanied by a vinegar, soy and sesame oil sauce

\$9.00

Japanese Tempura

tiger prawns and assorted vegetables soaked in a butter batter, deep fried and seasoned with sake, ginger and radish accompanied by tempura sauce

\$15.00

Sushi/Sashimi/Maki

Ebi Fried Maki

crumbed fried prawns with shredded cabbage and a soy japanese mayonnaise
all served in five hand made rice rolls

\$20.00

California Maki

avocado, crab stick, cucumber, lettuce, Japanese mayonnaise,
all served in five hand made rice rolls

\$18.50

Sashimi

best grade, tuna, salmon, red snapper and tiger prawns,
served with radish, sliced cucumber, ginger, lime, wasabi and soy sauce

\$23.00

Nigiri and Sushi Maki

the best way to enjoy the wonderful varieties of hand made sushi.

this assorted sushi platter includes everyone's favorites of
salmon, tiger prawns, tuna fish and white snapper served nigiri sushi style
accompanied with tuna rice roll maki, wasabi, soya sauce and pickled ginger

\$26.00

Soups

Japanese Miso Soup

a mildly salty fish broth of tofu, seaweed, leeks, tempura dust
noodles and spring onions

\$8.50

Vietnamese Chicken Noodle Soup

shredded chicken with rice noodles
seasoned with crispy garlic and spring onions

\$8.00

Chinese Hot and Sour Soup

rich hot & sour broth with prawns, chicken, tofu,
chinese vegetable with egg

\$11.00

Thai Tom Yam Soup

a mildly spicy seafood soup of tiger prawns, squid, tuna and red snapper
seasoned with lemon grass, ginger and coriander leaves

\$11.50

Vegetarian

Indian Vegetable Stew

broccoli, cauliflower, color peppers, carrots, mushrooms, bean sprouts and onions
stewed in curry flavored coconut milk
hot or mild can be arranged for your choice.

\$15.00

Agadashi Tofu

deep fried tofu, served with tempura sauce,
chili radish and dried seaweed

\$19.00

Vegetarian Salad Maki

avocado, tomato, cucumber, cabbage, lettuce,
laced with spiced Japanese mayonnaise
served inside five hand made rice rolls wrapped with nori sheets

\$15.00

Steamboat "Chinese Fondue"

seafood, beef, chicken and vegetables which you cook in a hot pot at your table
choose either a chicken, vegetable, tom yam or miso broth
delicious...fun...and lots to talk about during dinner



reservation required before 12:00 noon on the requested day
serves 2, 4, 6 or more guests

\$34.00 per person

TANDOORI

Malai Tangiri Kebab

chicken drumsticks marinated in garlic, ginger, garam masala, yoghurt and turmeric served with mint chutney, dhal curry and plain yoghurt and accompanied with a salad and your choice of indian bread

\$22.00

Tiger Prawns Tandoori

indian marinated prawns served with mint chutney, dhal curry and plain yoghurt and accompanied with a salad and your choice of indian bread

\$38.00

Chicken Tikka Tandoori

marinated chunks of chicken served with mint chutney, dhal curry and plain yoghurt and accompanied with a salad and your choice of indian bread

\$22.00

all tandoori dishes are cooked in a traditional clay pot oven accompanied with plain yogurt, mint chutney and dhal curry and served with one choice of plain naan, butter naan, garlic naan or chapatti

Tandoori cooking has its roots from Indian cuisine. Tandoori dishes are marinated in a mixture of herbs, spices and yogurt that gives it a distinctive red color.

The dish is cooked in a Tandoor, which is a clay oven in excess of 500° F. giving the dishes that wonderful unique smoky flavor

Additional Indian Bread Selection

Plain Naan

\$2.50

Butter Naan

\$2.50

Garlic Naan

\$2.50

Chapatti

\$2.00

Seafood Specialties

Chinese Fried Fish With Chili And Lemon Sauce

marinated fish fillet deep fried and tossed with a chili and lemon sauce

\$15.00

Indian Tuna Fish Masala

sliced tuna pan fried in a light and healthy vegetable oil and covered with a mildly spicy sauce of coconut milk, turmeric and curry powder

\$15.00

Thai Curry Prawns

stir fried tiger prawns served with lychees, potatoes and tomatoes in a mildly spicy yellow curry sauce with shavings of crispy onion rings

\$32.00

Japanese Sizzling Seafood

stir fried tuna, tiger prawns, squid, and scallops, with japanese style sauce, served on a “sizzling” platter

\$28.00

Chinese Lobster

lobster tail meat sautéed with diced onions then tossed with bean sprouts and mushrooms, flavored lightly with soy sauce and served in its own shell

\$49.00

Poultry Specialties

Japanese Chicken Teriyaki

grilled sliced chicken breast covered in a sweet teriyaki sauce and served with sautéed mixed vegetables

\$15.00

Thai Curry Chicken

stir fried sliced chicken breast served in a green curry sauce with coconut milk, green chili, pineapple, eggplant and basil leaves

\$14.00

Vietnam Chilly Chicken

stir fried sliced chicken with lemon grass and mild chili peppers

\$14.00

Chinese Sizzling Chicken

sautéed sliced chicken breast with cauliflower and broccoli, tossed in a chinese oyster hoi sin sauce and served on a “sizzling” platter

\$15.00

Meat Specialties

Chinese Sizzling Beef

sliced prime beef fillet stir fried with green pepper, chinese cabbage, carrot, pakchoi mushrooms and onions tossed in cantonese sauce served on a “sizzling” platter

\$25.00

Chinese Sweet and Sour Pork

deep fried slices of pork loin served with a sweet and sour sauce with carrots, onions and bell peppers

\$16.00

Japanese Yaki Niku Beef

sliced beef tenderloin marinated in a sesame seed oil and soy sauce pan sautéed and served with sliced onions, diced carrots and tomatoes

\$26.00

Indonesian Beef Satay

grilled skewers of sliced beef tenderloin served with a peanut satay sauce

\$24.00

Meat Specialties

Thai Beef Curry



sliced beef tenderloin stir fried with bamboo shoots,
coconut milk and yellow curry paste

\$25.00

Japanese Pork Shogayaki

sliced pork pan fried with ginger sauce and served with a cabbage salad

\$18.00

Thai Red Lamb Curry



lamb, water chestnuts, red pepper's and onions
cooked with red curry and coconut milk

\$24.00

Indian Lamb Keema



minced lamb simmered with garam masala, coriander, mint leaves
and tomatoes served with sliced cucumbers and radish

\$20.00

Asian Noodles

Indonesian Bami Goreng

stir fried Indonesian style noodles served with prawns, squid, chili and kecap manis

\$12.50

Japanese Yakisoba

stir fried Japanese style noodles served with, chicken, prawns, shitake mushrooms, ginger and bean sprouts

\$12.50

Chinese Chow Mein

stir fried chinese style noodles served with roasted peanuts, seasonal vegetables, soy sauce and peanut oil

\$11.00

Chinese Fried Chicken Noodles

stir fried shredded chicken and vegetables flavored with chinese sauces, served on top of fried noodles

\$ 12.00

Asian Rice

Indonesian Nasi Goreng

stir fried rice with chicken, shrimp, eggs and red chilli

\$11.00



Chinese Seafood Fried Rice

stir fried rice with seafood, shitake mushroom,
egg, soya sauce and oyster sauce

\$11.00

Asiatic Salmon Fried Rice

Stir-fried rice with salmon,
vegetables, egg slices, flavored with dashi and soy sauce

\$12.00

Philippine Sinangag Garlic Fried Rice

stir fried philippine style rice
served with garlic, spring onion, eggs slices and soy sauce

\$9.00

Desserts

Tempura Ice Cream

sponge cake filled with vanilla ice cream and deep fried
served with strawberry, maple and chocolate syrups

\$9.00

Banana Tempura

banana slices in tempura batter, deep fried
and served with ice cream, strawberry, maple, and chocolate syrups

\$9.00

Ice Cream

choose two scoops of vanilla or strawberry or chocolate or coconut

\$8.00

Manila Fruit Salad

served with your choice of ice cream

\$8.00

Mixed Fruit Plate

\$11.00

Asian Wok Specialty Menu

\$82.00 per person

Nigiri & Maki Sushis

the best way to enjoy the wonderful varieties of hand made sushi.

this assorted sushi platter includes everyone's favorites of salmon, tiger prawns, tuna fish and white snapper served nigiri sushi style accompanied with tuna rice roll maki, wasabi, soya sauce and pickled ginger

Thai Tom Yam Soup

a mildly spicy seafood soup of tiger prawns, squid, tuna and red snapper seasoned with lemon grass, ginger and coriander leaves

Or

Japanese Miso Soup

a mildly salty fish broth of tofu, seaweed, leeks, tempura dust noodles and spring onions

Chinese Lobster

sautéed lobster tossed with bean sprouts, onions and mushrooms, in a light soy sauce and served in its own shell

served with garlic or salmon fried rice
and your choice of dessert

A Selection of Infused Teas or Coffee



A Taste Of Asia

Choose Any Five Dishes

For Only \$40.00

Per Person

Appetizer

Tofu Salad or Japanese Gyoza Dumplings
or Chicken Karage or Spring Rolls

Soup

Chicken Noodle Soup

Main Dish

Chinese Fried Fish with Chili and Lemon Sauce
or Thai Curry Chicken or Chinese Sweet and Sour Pork

Rice Dish

Served with Philippine Sinangag Garlic Rice or White Rice

Choice Of Any Dessert from the Dessert Menu

A Selection of Infused Teas or Coffee