



# À LA CARTE MENU

Welcome to Vilamendhoo's À la Carte Restaurant.

Asian Wok offers a way to experience a choice of some popular Asian dishes. We wish you a great Meal.

## **OVER THE WATER RESTAURANT**

Bar 10:00 - 22:00

Lunch 12:30 - 14:00

Dinner 18:30 - 22:00

Last Order 21:00

## **APPERTIZERS**

### ASIAN WOK SALAD Y

Leaves, cabbage, bean sprouts, mandarin orange, water chestnuts, wasabi peas miso ginger, vinaigrette

SMALL

LARGE

#### YUM SOM-O NUA POO

Thai style salad with pomelo, roasted coconut, crab, tamarind SMALL

LARGE

## VIETNAMESE DE-BONED CHICKEN WINGS

Stuffed with pork and shrimp. Nuoc cham sauce

### AGEDASHI TOFU ▼

Silken tofu, vegetarian dashi stock, daikon

## SOFT SHELL CRAB TEMPURA

Nam jim dip

√- Suitable for Vegetarian

🔰 - Mild

11 - Spicy

IN CASE OF SPECIAL DIETARY OR ALLERGIES TO SPECIFIC INGREDIENTS, PLEASE LET US KNOW Prices include 16% GST and 10% Service Charge



## SOUP

## SEAFOOD TOM YUM SOUP

Kaffir lime, lemon grass, ginger, coriander, chili

### DAN DAN NOODLE SOUP V

Rice noodles, bok choy, beansprouts

## SUSHI, NIGIRI, MAKI & SASHIMI

PRAWN TEMPURA ROLL

CALIFORNIA ROLL

AVOCADO CUCUMBER AND MANGO ROLL V

TERIYAKI TOFU ROLL ▼

**TUNA NIGIRI** 

**REEF FISH NIGIRI** 

**TUNA MAKI** 

**REEF FISH MAKI** 

**TUNA SASHIMI** 

**REEF FISH SASHIMI** 

**SCALLOP SASHIMI** 

SALMON ABURI ROLL

**SALMON NIGIRI** 

TIGER PRAWN NIGIIRI

**SALMON MAKI** 

**SALMON SASHIMI** 

Accompanied with lime, wasabi, soya sauce, pickle ginger Sushi, Nigiri, Maki (per portion 4 pcs) / Sashimi (per portion 70 gm)

√- Suitable for Vegetarian



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## **MAIN COURSE**

### CRISPY SWEET & SOUR REEF FISH

Sweet peppers, onions, baby sweet corn, pineapple, tangy sweet & sour sauce

#### THAI RED CURRY WITH CHICKEN !!

Chicken, vegetables and coconut milk

## THAI RED OR GREEN CURRY WITH VEGETABLES VIII

Choice of Asian vegetables

#### CHICKEN SIZZLING PLATTER

Chinese cabbage, sweet peppers, cashew nuts, hoisin sauce

#### VEGETABLE SIZZLING PLATTER ▼

Daikon, bok choy, Chinese cabbage, baby sweetcorn, beansprouts Cantonese sauce

#### BEEF SIZZLING PLATTER

Broccoli, onion, beansprouts, dark soya sauce

#### SEAFOOD SIZZLING PLATTER

Tuna, tiger prawns, squid and scallops, mentsuyu sauce

## STIR FRIED SZECHUAN LOBSTER 11

Ginger, scallion, rice wine, soy, hoisin, chili

## THAI RED CURRY WITH SEAFOOD !!

Mussels, shrimp, fish fillet, squid and vegetables

All above main course dishes are served with steamed jasmine rice, fried rice or stir fried noodles

#### CHICKEN PAD THAI

Chicken, rice noodles, vegetables and pad Thai sauce

#### SEAFOOD PAD THAI

Squid, shrimp, mussels, scallops

## YAKISOBA NOODLE BOWLS

Stir fried buckwheat noodles, garlic & chili sauce CHICKEN !

PRAWN !

**VEGETABLE V** 



√- Suitable for Vegetarian

- Mild



## TEPPANYAKI MENUS

#### **SEAFOOD**

Tiger prawns, reef fish, scallops, tuna, squid

## **MEAT**

Beef tenderloin, lamb cutlet, chicken breast

#### **SURF N TURF**

Beef tenderloin & lobster

## **VEGETARIAN** Y

Choice of Asian vegetables & tofu

All menus include miso soup, Asian salad, vegetables, fried rice & Japanese moshi ice cream

## **ADDITIONAL ORDERS**

LAMB CUTLET (2 per person)

SCALLOPS (6 per person)

WHOLE LOBSTER TAIL (750g per person)

TIGER PRAWNS (5 per person)

CHICKEN BREAST (120g per person)

#### **BOOKING**

Reservations required before 16:00

Teppanyaki dinner starts at 20:00

Other guests may join the dinner if seats are available

For guaranteed private Teppanyaki experience, a surcharge of US\$ 50 will apply

√- Suitable for Vegetarian

🔰 - Mild

1 - Spicy



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## DESSERTS

#### ICED KAFFIR LIME TART

Homemade cinnamon ice cream

#### HOMEMADE GREEN TEA SORBET

with lychees

## THAI SWEET STICKY RICE & MANGO

served with coconut ice cream

## JAPANESE MOSHI ICE CREAM

Mango, Green Tea & Coconut wrapped in mochi rice dough

