



FIRST PLATES 5

Scallop "ceviche" Peep Style	\$7.00
w/ onion, grilled banana, banana blossom and mint cream	
Crispy Ginger Calamari	\$8.00
w/avocado green onion emulsion	
Chicken Sa-te Skewers	\$6.00
w/peanut dip	
Asian Beef Rolls	\$7.00
w/glass noodle and ruby plum dip	
Martini Golden Shrimp	\$7.00
w/sweet and sour dip	

SOUP / SALAD 5

Saffron Mussels Soup	\$8.00
w/white wine, spinach, caramelized onion and wild ginger	
Grilled Portobello And Crabmeat Soup	\$7.00
w/jalapeno, sweet corn and shellfish oil	
Horseradish Caesar Salad	\$5.00
w/smoked tofu, and miso dressing	
Balsamic Green Village Salad	\$5.00
tomato, carrot, olive oil, balsamic dressing	
Spicy Thai Beef Salad	\$7.00
roasted rice powder, red onion and scallion	

MAIN PLATES 5

Char Grilled Chicken	\$14.00
w/ thai spice marinade and black sesame chili sauce	
Saffron Paella	\$15.00
w/scallop, calamari and shrimp wrapped in banana leaf	

Five Spice Pork	\$15.00
chinese broccoli and one eye son in law	
Sukiyaki	\$13.00
w/ chicken, shrimp, squid, spinach and bokchoy	
Honey Sesame 1/2 Duck	\$16.00
carrot, shallots and tomato	

SIDE PLATES 5

Jasmine Rice	\$1.00
Brown Rice	\$2.00
Coconut Sticky Rice	\$2.00
Steamed Vegetable	\$5.00
w/sesame	
Garlic Greens	\$5.00
w/soy sauce	

DESSERT 5

Chocolate Mousse Cake & Poach Pear	\$8.00
with citrus red wine sauce	
Roasted Butter-rum Glazed Banana	\$8.00
with layers of chocolate and vanilla ice-cream	
Apple Fritters And Apple Cider Soup	\$7.00
with vanilla ice-cream and apple chips	
Lychee Cheese Cake	\$7.00
with sliced lychee and dried dip	
Thai Coconut Ice Cream	\$6.00
with roasted coconut flakes and exotic fruit compote	