



# ASIAN

THE ASIAN INSPIRATION



ANANTARA  
MAIA · SEYCHELLES  
VILLAS



## STARTERS

### **TEMPURA (Japanese)**

Prawn or vegetable in a batter, made from cold water, soft wheat flour, eggs and baking soda powder.

### **LARB NEUA (Thai)**

Thai spicy beef salad, seasoned with lime juice, fish sauce and roasted jasmine rice flavoured with fresh herbs.

### **GOONG SEE THONG (Thai)**

Deep-fried prawns marinated in garlic, pepper and soya sauce, wrapped in a spring roll sheet and served with plum sauce.

### **SICHUAN LAZIJI (Chinese)**

Laziji is a dish of Sichuan cuisine. It is a stir-fried dish, which consists of marinated then deep-fried pieces of chicken, dried Sichuan chilli peppers, spicy bean paste, Sichuan peppers, garlic, and ginger. Toasted sesame seeds and sliced spring onions are often used to garnish the dish.

### **SPRINGROLL (Vietnamese)**

Carrot, lettuce, bean sprouts, beetroot, mint and Thai basil from the garden, peanut butter and salam oelek sauce.

### **SASHIMI (Japanese)**

Another Japanese delicacy, the freshest cuts of meat and fish are sliced into bite-sized pieces, a very fresh dish. Our selection includes Yellow Fin Tuna, Red Snapper, Octopus and Job.

## SOUPS

### **TOM YAM GOONG (Thai)**

A clear, sour and spicy soup, with prawns. The name Tom Yum literally means boiling sour and spicy salad.

### **MISO SOUP**

Traditional soup made with 'dashi stock', into which softened miso paste is added, served with shiitake mushrooms, tofu and spring onions.

## MAIN COURSES

### **BEEF OR CHICKEN TERIYAKI (Japanese)**

Beef or chicken is cooked with a glazing splash of soy sauce, mirin and sugar, served with a teppanyaki of vegetables and Japanese rice.

### **KAENG GAI (Thai)**

Thai chicken curry cooked in your choice of red, green and yellow paste.

### **BLACK PEPPER TIGER PRAWNS (Chinese)**

This is a Cantonese-style dish, crispy tiger prawns tossed in black pepper sauce.

### **PLA NEUNG MANAO (Thai)**

Steamed red snapper with chilli and lime dressing. This is the most popular steamed fish dish in Thailand, served with a spicy Thai chilli pepper, garlic and lime juice sauce.

### **MAPO TOFU (Chinese)**

Mapo tofu is a popular Chinese dish from Sichuan province. It consists of tofu set in a spicy sauce.

### **PAD THAI CHICKEN OR PRAWNS (Thai)**

Pad Thai is a stir-fried rice noodles dish commonly served as a street food in Thailand.

### **ASIAN HAKKA NOODLES (Chinese)**

Noodles are coated with various sauces, ginger, garlic, salt and pepper, and quickly tossed in pan-fried veggies.