





## DESSERT

Green Tea Panna Cotta, Black Current Sorbet, Nashi Pear Compote, Lotus Root Crisp	\$22
Caramelized Miso Parfait, Sesame Seed Brittle, Orange Marmalade, Raspberry Coulis	\$21
 Sticky Black Rice, Almond Milk, Sweet Mango, Sichuan Pepper Ice Cream	\$20
Lemongrass Brulee, Baiju Sorbet, Pistachio Biscuit, Shiso Cress	\$22
 Spicy Chocolate Balls, Caramelized Banana, Vanilla Rum, Malibu and Orange Ice Cream, Crispy Almond Filo	\$21
Saffron Kulfi, Mango Tart, Pineapple Ginger Compote, Tamarind Glaze	\$22
Chocolate Fudge Brownie, Vanilla Ice Cream, Mango Salsa, Fresh Berries	\$21



 VEGETARIAN    CONTAINS PORK    SPICY    CONTAINS ALCOHOL  
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## THE JAPANESE OHISTO, SUSHI KNIFE & YAKATORI GRILL

### STARTER

<b>Sashimi on Fujisan</b> Freshest Sashimi with Soya Sauce, Wasabi	\$39
<b>Trio of Maki</b> Three Kinds of California Maki Avocado and Tuna, Vegetarian, Marinated Eel	\$40
<b>Yellowfin Tuna, Wakami, Honey Wasabi, Daikon, Ginger Soy</b>	\$36
 Edamame Green Soy Beans, Rock Salt, Espelette Chili	\$32
 <b>Mabo Nasu and Fried Tofu</b> Japanese Eggplant in Shiro Miso, Fried Tofu, Warm Mushroom Soup	\$35
Teriyaki Skewers, Salmon, Prawns, Reef Fish, Yuzu Pepper	\$37
<b>Gyuu Notataki</b> Black Angus Beef Tataki, Black Pepper Sauce, Fresh Garlic	\$35







### MAIN COURSE

 <b>Clam Kyaserōru</b> Sake, Garlic, Shitake Mushroom, Spring Onion	\$40
<b>Ebiten</b> Tempura Tiger Prawns, Light Soy Dipping Sauce	\$42
Indian Ocean Goodness, Half Lobster, Shimeji Mushroom, Miso Cream Sauce	\$45
 <b>Yakitori Chicken Skewers, Hot Ginger Miso Soup, Green Mango and Cashew Salad</b>	\$43
MB4+ Nori Crusted Beef Tenderloin, Wasabi Sour Cream, Teriyaki Shitake	\$49
Yakiniku, Wagyu Beef Rib Eye, Yaki Udon Noodles, Ponzu Sauce	\$56
Wagyu Beef Striploin, Char-Grilled Vegetables, Yakiniku Sauce	\$59



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THE ASIAN WOK,  
STONE MORTAR & STEAMER

STARTER



-  Crispy Home-made, Lobster and Crab Meat Spring Roll, Pickled Mustard, Chili Sauce \$32
-  Spicy Prawns, Tomato, Garlic, Ginger, Coriander, Chilli Bean Sauce \$30
-  Scampi, Scallion Pancake, Sichuan Pepper Sauce, Ginger Soy \$35
-  Slow Cooked Crispy Pork Belly Glazed with Maltose, Chilli Garlic Stir Fried Morning Glory \$34
-  BBQ Beef, Sichuan Marinated Cucumber, Sesame Oil, Spring Onion \$36
-  Smoky Peking Duck, Pancakes, Cucumber Kimchi, Nuoc Cham \$38

MAIN COURSE

- Stir Fried Vegetable, Oyster Sauce, Basil, Spring Onion \$26
-  Stir Fried Mapo Tofu, Green Bean, Dried Chilli, Red Bean Sauce \$28
-  "Chow Fun" Fried Rice Noodles \$30  
Rice Noodles, Shitake, Cilantro, Spring Onion
-  Wok Fried Lobster, Garlic Red Hot Sauce \$49
-  **Kung Po Chicken** \$29  
Peanuts, Dry Chili, Capsicum, Leeks, Spring Onion, Coriander
- Your Choice of Meat, Seafood, Pork, Chicken or Prawns Stir-Fried in Oyster Sauce with Mixed Vegetables \$32

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CURRIES





-  Prawn or Fish Curry, Coconut, Ginger \$35
-  Kashmiri Lamb 'Rogan Gosh', Onion and Tomato Gravy flavoured with Nutmeg Masala \$36

BIRIYANI CLAY POTS

- Lucknowi Lamb \$34
- Hyderabadi Chicken \$32





SIDE DISHES

-  'Lehsuni Palak' Sautéed Spinach \$12
-  'Aloo Jeera' Cumin Tempered Potatoes \$12
-  'Gobhi Matar' Home Style Cauliflower, Green Peas \$12
-  Plain, Butter or Garlic Naan \$12





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MAIN COURSE


<b>Peshawari Kebab</b> Boneless Lamb chunks, marinated in a Mixture of Yoghurt, Charred in the 'Tandoor'	\$47
 <b>Seekh Kebab</b> Succulent Minced Lamb mixed with Ginger, Green Chilies, Coriander, Skewered and Grilled over Red Hot Embers	\$39
<b>Murgh Tandoori</b> The "King of Kebabs" The Tastiest Chicken Kebab in Asia	\$42
<b>Fish or Tiger Prawn Tikka</b> Exotic Masala, Coriander, Mint Cumin Raita	\$45
<b>Chicken or Lamb Tikka</b> Fragrant Indian Spices, Garlic Naan Bread, Mint Yoghurt Raita	\$36
<b>Butter Chicken</b> Masala, Tomato Cream	\$32





Steamed Whole Fish, Ginger, Lemongrass, Sesame Oil	\$55
Fried Rice with your Choice of Chicken, Pork, Beef or Seafood	\$25
  Egg Noodles, Braised Beef Brisket, Slow Cooked Egg, XO Sauce	\$35
Wok Fried Beef "Lo Mein" Noodles, Bamboo Shots, Bean Sprout, Vegetables, Soy	\$30
  Udon Noodle, Pork Belly, Baby Bok Choy, Fungus, Red Chilli, Chopped Chives	\$29




THE DIM SUM BASKET

Lobster, Black Truffle, Scallops, Tobiko	\$36
 Chicken and Pork, Shitake, Fungus	\$28
 BBQ Pork Dumpling	\$25
 Bean Curd Rolls, Filled with Vegetables and Tofu, Spicy Soy Sauce	\$24
 Crispy Crab Meat, Chili Sauce	\$34
Mustard Root (Pauzai)	\$23

ORIENTALE CHEF'S SELECTED SOUP

 Spicy Beef Wonton Soup, Dikon Radish, Scallion, Szechuan Pepper, Coriander	\$30
Miso Soup, Tofu, Dashi, Spring Onion	\$25

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**THE INDIAN PESHWARI SPICES &  
TANDOORI OVEN**





**VEGETARIAN**

**STARTER**

Broccoli Malai (with Ramson Chutney) Marinated in Indian Masala, Cooked in a Clay Oven (Tandoor)	\$24
'Paneer Khurchan' Cottage Cheese, Pan-Fried with Tomato and Bell Pepper	\$26
Tempered with Mustard Seeds, Tandoori Salad, Pineapple, Capsicum, Onion, Tomato, Chat Masala	\$25
Warki Paneer Marinated with Yoghurt, Indian Spices, Cooked in Tandoor	\$25
Seasonal Vegetables Seekh Kebab Minced Seasonal Vegetables mixed with Indian Masala and Cooked in Tandoor	\$27
Bharwa Aloo Stuffed with Indian Ingredients	\$25

**MAIN COURSE**

<b>Mushroom Kofta</b> Wild Mushroom Kofta, Tomato-Butter, Truffle Oil, Cream Sauce	\$35
<b>Mixed Vegetables</b> Toasted Vegetables with Indian Spices and Tempered with Cumin Seeds	\$30
<b>Vegetable Moelli</b> Mix Vegetables, cooked with Moelli Sauce, Stuffed Zucchini Flower	\$34
'Dal Bukhara' Slow Cooked Black Lentils, Tomatoes, Ginger, Garlic, Cream, Butter	\$30
'Lasoni Dal Tarka', Yellow Lentils cooked with Garlic	\$27
'Hing Jeera Ka Aloo' Potatoes cooked with Asafetida, Tempered with Cumin Seeds	\$22

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Paneer Tikka, Cottage Cheese Kebabs, Marinated in a Creamy 'Ajwain' Gram Flour and Yellow Chilli Batter, Skewered and Char-Grilled	\$29
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Mixed Vegetable Curry, Coconut Cream, Indian Spices, Plain Rice	\$32
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**BIRIYANI CLAY POTS**

Mushroom Biryani, Pomegranate Raita	\$35
Royal Vegetarian, Tomato Raita	\$33

**NON-VEGETARIAN**

**STARTER**

 <b>Guinea Fowl Malai</b> Boneless Guinea Fowl Leg, Marinated in a Mixture of Indian Spices and Yoghurt	\$29
 <b>Tandoori Quail</b> Marinated in a Mixture of Indian Spices, Rum / Whiskey and Yoghurt, Cooked in a Clay Oven	\$30
<b>Duck Seekh Kebab</b> Minced Duck Breast Mixed with Indian Masala and Cooked in Tandoor	\$34
<b>Tandoori Lamb Chop</b> Australian Lamb Chops Marinated in a Mixture of Special Indian Spices and Yoghurt, Cooked in a Clay Oven	\$35
<b>Tandoori Baby Pomfret</b> Whole Pomfret Marinated in a Mixture of Special Indian Spices and Yoghurt, Cooked in a Clay Oven	\$32
<b>Tandoori Scallop</b> Marinated with Indian Spices, Yoghurt and Saffron, Cooked in a Clay Oven.	\$34
<b>Hariyali Sea Bass</b> Marinated in Green Mixture of Indian Spices, Cooked in a Clay Oven	\$33

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