

Our menu was designed to be shared. Let the host guide you and live the experience that we have prepared for you.







**Khadga Bahadur Ale
Chef de Cuisine**



hand shaken cocktails

lychee martini	deliciously fragrant fresh lychee berries mixed vodka
asian cucumber	the classy flavor of sake combined with vodka, a dash of lime and sparkling water
exotic sake	a gentle blend of rum and sake with passion fruit hints and fresh lime
orangina	rum based cocktail with citrus flavors, sparkling water and orange
ginger tonic	the dazzling taste of gin mixed with ginger, lime and tonic water
iced tea mocktail	mango and a splash of lime are the perfect compliment to this vibrant ice tea
passion fruit lemonade mocktail	refreshing bright tropical flavor: passion fruit, sparkling water and basil

cold starters

-   seaweed salad seaweed salad mix soaked in sesame vinaigrette, edamame, cherry tomato and tofu
- *  sashimi salmon, tuna or snapper
- *  flaming tuna sichuan torch-seared tuna, yuzu sauce, broccoli, blanched asparagus, tobiko
- * beef tataki thinly sliced seared beef, scallion jam, sesame cracker
- * crunchy tuna & salmon pocket sushi with salmon and tuna tartare

hot starters

- japanese chicken skewer grilled and served with sweet ginger soy glaze
-   vegetable spring roll fried and served with spicy garlic sauce
- bao steamed bun filled with shredded duck, onion jam, cucumber
- shanghai pork belly slow cooked bbq pork belly
-  thai style crab cake coconut crusted crab cake with lemon chili sauce
-   firecracker scallop crispy scallop, spicy peanut mayo, rice cracker, cilantro oil
-  chicken chives potstickers chicken dumpling served with sesame soy sauce
-  fried tofu deep fried tofu with mushroom dashi sauce

soups

-  spicy and sour spicy thai shrimp soup
- misoshiru with scallion, wakame and tofu

sushi rolls - choose your order with either 4 or 8 pieces

- 🌿 🍣 **spicy veggie** japanese pickled vegetables with fried garlic hints and green chili
- 🍣 **california** creamy kanikama, fleshy avocado and cucumber
- momoten** deep fried tempura roll filled with crispy shrimp, asparagus and avocado topped with yuzu kosho mayo and sweet chili sauce
- * **acevichado** fresh shrimp and avocado drizzled with leche de tigre sauce, topped with cilantro and sambal
- / * **crispy salmon** deep fried roll filled with salmon, avocado, spicy mayo and cream cheese
- / * **spicy tuna** spicy bluefin tuna, tobiko and scallion


nigiri

nigiri is one piece per serving, all portions are complimented with wasabi and gari.

- * tuna
- * salmon
- shrimp
- * hamachi

main course

  tempura vegetables	battered deep fried vegetables, spicy peanut mayo
 / spicy coconut fish	grilled trout cooked in spicy coconut sauce
 miso butter salmon	braised salmon, purple cabbage relish
 / red curry seafood	thai style seafood curry with vegetables
tempura shrimp	battered deep fried shrimp and vegetables
teriyaki chicken	grilled, teriyaki glaze, sautéed vegetables
  butter chicken	creamy indian curry chicken, cashew nut
five spice duck breast	sous vide and grilled duck breast, chinese five spice sauce, red wine caramelized onions
pork or tofu wok	stir fried pork or tofu in chinese black bean sauce
cantonese noodle	stir fried egg noodle with cantonese sauce, asian peas
tokyo ramen	noodle, pork belly, cured boiled eggs, scallions, seaweed, shiitake mushroom, rich pork broth
wasabi garlic beef	grilled beef, japanese horseradish garlic sauce, soy-bbq, mushroom
/ chili pepper	sautéed beef or tofu, chili garlic sauce

 **Gluten free.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 Vegetarian

 Vegan

 Hot

 This food contains nuts or seeds that can cause allergies.