



# Restaurante

LUXURY ORIENTAL



## STARTERS

*Our steamed baskets are prepared and steamed to order. Please allow 10-15 minutes, they are worth the wait!*

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| <p>31 <b>Siu Mai</b> 7,95<br/>Traditional recipe of minced pork and prawns blended with herbs and steamed to perfection.</p> <p>32 <b>Har Gau</b> 7,95<br/>A tasty prawn wrapped in a rice pastry dumpling and steamed to perfection.</p> <p>33 <b>War Tip</b> 7,95<br/>A shanghai style dumpling of seasoned minced pork, wrapped in a flour pastry, flash fried &amp; served with a coriander vinaigrette.</p> <p>34 <b>Steamed Black Bean Ribs</b> 9,50<br/>Prime baby back ribs in a rich spicy black bean glaze, served on a bed of rice.</p> | <p>35 <b>Five Spice &amp; Pepper Squid</b> 18,70<br/>Squid in a light tempura batter, fried until golden, stir-fried with fresh chilli, diced onions, peppers &amp; sesame seeds served with a five spice and sweet chilli dipping sauce.</p> <p>36 <b>2 Spring Rolls with Fragrant Aromatic Duck</b> 9,35<br/>Crispy aromatic duck breast with fresh mixed vegetables &amp; spring onion wrapped in a wheat flour pastry, served with hoisin sauce.</p> <p>37 <b>King Prawn Toast</b> 11,50<br/>Minced seasoned king prawns with our special mix of garlic, ginger &amp; coriander layered and breaded with a crispy sesame coating.</p> <p>38 <b>King Prawn Wanton</b> 10,50<br/>Minced king prawn, coriander &amp; shitake mushrooms wrapped in a wonton pastry fried until golden. Served with a sweet chilli sauce.</p> | <p>39 <b>Thai Fish Cakes</b> 10,95<br/>Traditional Thai fish cakes with chopped coriander &amp; lime seasoning, served with a coriander vinaigrette.</p> <p>40 <b>2 Crispy Vegetable Spring Rolls</b> 8,50<br/>Seasoned shredded vegetables wrapped in wheat flour pastry. Served with a sweet chilli sauce.</p> <p>41 <b>Five Spice &amp; Pepper King Prawns Tempura</b> 15,50<br/>5 King prawns in a light tempura batter fried until golden, stir-fried with fresh chilli, diced onions, peppers &amp; sesame seeds. Served with a five spice and sweet chilli dipping sauce.</p> |
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## NOODLE BAR

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| <p>50 <b>Vegetarian Singapore Vermicelli</b> 14,80<br/>Spicy vermicelli glass noodles mixed with fresh traditional vegetables.</p> <p>51 <b>Singapore Vermicelli</b> 16,45<br/>Spicy vermicelli glass noodles with tender slices of char siu pork, butterfly shrimp &amp; traditional vegetable mix.</p> <p>52 <b>Ocean &amp; Mountain Udon Noodles</b> 18,10<br/>Sliced king prawns and strips of tender fillet steak with broccoli and gai lan (chinese broccoli) cooked in a light oyster sauce.</p> <p>53 <b>Crispy Pan Fried Seafood Noodles</b> 20,80<br/>King prawns, fresh scallops, fishballs, tofu &amp; crunchy mange tout tossed &amp; layered over a bed of crispy pan fried egg noodles.</p> | <p>54 <b>3 Meat Ho Fan Noodles</b> 18,10<br/>Flat ribbon noodles with tender strips of fillet steak, Char Siu pork, chicken breast &amp; 88 vegetable mix stir-fried in a tasty aromatic sauce.</p> <p>55 <b>Laksa Udon (Noodle Soup)</b> 15,90<br/>A spicy &amp; deeply fragrant soup made with king prawns, fish balls, dried shrimp, fresh bean sprouts &amp; traditional vegetables.</p> <p>56 <b>Tom Yam &amp; Egg Noodle Soup</b> 15,40<br/>The famously traditional spicy thai soup with fragrant duck, tofu, Pak Choi (crunchy chinese lettuce) &amp; egg noodles.</p> |
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## Side Portions (to Share)

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| <p>60 <b>88 Oriental Vegetables</b> 13,70<br/>Tender Pak Choi, broccoli &amp; kalia (chinese broccoli) all lightly blanched &amp; stir-fried with a little garlic &amp; ginger.</p> <p>61 <b>Three Delicacies Rice</b> 10,40<br/>Fluffy egg fried rice stir fried with diced king prawns, char siu pork, garden peas &amp; carrots.</p> <p>62 <b>Japanese wakame seaweed salad</b> 10,50<br/>Dried seaweed, cucumber, lettuce, soy sauce, sesame seeds and red chilli flakes.</p> |
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## MAINS

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| <p>70 <b>Steamed Sea Bass with Ginger &amp; Spring Onion</b> 17<br/>Fillet of fresh sea bass layered with matchstick cut ginger &amp; spring onion steamed to perfection in a soy sauce glaze.</p> <p>71 <b>Fillet Steak with Cracked Black Pepper</b> 25,50<br/>Sliced prime fillet steak medallions in a rich cracked black pepper sauce topped with crunchy fresh spring onion.</p> <p>72 <b>Scallops in Garlic &amp; Black Bean Sauce</b> 20<br/>Succulent scallops smothered in a rich black bean and garlic sauce tossed with green peppers &amp; onions.</p> <p>73 <b>Sweet Crispy Chilli Chicken</b> 16,50<br/>Strips of chicken breast in a crunchy coating with a rich &amp; zingy sweet chilli sauce.</p> | <p>74 <b>Tofu with Oriental Vegetables &amp; Cashew Nuts</b> 15,50<br/>Lightly fried tofu served with tender Pak Choi, gai lan (Chinese broccoli) and crunchy cashew nuts, lightly blanched then stir-fried with a little garlic &amp; ginger.</p> <p>75 <b>Szechuan Sea Bream</b> 17,50<br/>Crunchy coated fresh locally caught sea bream, lightly pan fried and covered in a spicy tomato and pepper sauce.</p> <p>76 <b>Crispy Duck with a Plum, Star Anise &amp; Sake Sauce</b> 19,50<br/>Half a sliced boneless crispy duck served with a rich plum side sauce with warming star anise &amp; Chinese white wine.</p> <p>77 <b>Duck Breast in Oyster Sauce with Oriental Mushrooms</b> 19,50<br/>Sliced fragrant duck breast coated in a rich oyster sauce with sautéed mixed oriental mushrooms.</p> | <p>78 <b>Chicken with Oriental Greens &amp; Cashew Nuts</b> 16,50<br/>Sliced tender chicken breast tossed with broccoli, Pak Choi, gai lan, served in a light garlic and ginger sauce, generously finished with crunchy cashew nuts.</p> <p>79 <b>King Prawn with Ginger and Spring Onions</b> 20,50<br/>Fresh king prawns sauteed with garlic, fresh ginger, and spring onion.</p> <p>80 <b>Fillet Steak &amp; Broccoli Stir Fry</b> 25,50<br/>Tender sliced fillet steak stir fried with crunchy broccoli in a light oyster sauce.</p> |
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## 88 SET MENUS

### MOUNTAIN MENU

(for 2 people or more)

- War Tip
- Crispy fragrant duck spring roll
- 3 meat Ho Fan noodle
- Fillet steak with cracked black pepper
- Sweet chilli chicken
- Served with 88 steamed fragrant rice.

33 · per person

### OCEAN MENU

(for 2 people or more)

- Har Gau
- Thai fish cakes
- King prawn wanton
- Crispy pan fried seafood noodles
- Scallops in garlic & black bean sauce
- Sezchuan Sea Bream
- Served with 88 steamed fragrant rice.

35,95 · per person

### TRADITIONAL MENU

(for 2 people or more)

- Siu Mai · Har Gau
- Baby black bean ribs
- Crispy pan-fried seafood noodles
- Steamed sea bass with ginger & spring onion
- Duck in oyster sauce with oriental mushrooms
- Served with 88 steamed fragrant rice.

37,95 · per person

### EMPEROR MENU

(for 4 people or more)

- Sushi & Sashimi Moriawase
- Crispy fragrant duck spring roll
- Siu Mai · Har Gau · War Tip
- Ocean & mountain noodles
- Crispy pan fried seafood noodles
- Fillet steak with cracked black pepper
- Chicken with Oriental greens & cashew nuts
- Scallops in garlic & black bean sauce
- Served with 88 steamed fragrant rice.

43 · per person

## SUSHI

### SET MENU MORIOWASE

- 01 **Nigiri Moriawase** 23  
Selection of our most popular nigiri.
- 02 **Sashimi Moriawase** 24  
[1 person]  
Selection of our most popular sashimi.
- 03 **Sushi & Sashimi Moriawase** 24  
[1 person]  
Selection of nigiri & sashimi.
- 04 **Shogun Moriawase** 55  
(for 2 people)  
The very best selection of nigiri & sashimi with pieces of California maki. Accompanied with our Japanese wakami seaweed salad.

### NIGIRI (2 PIECES)

Raw fish on a bed of rice

- 05 **Maguro** 8,30  
Tuna.
- 06 **Sake** 7,70  
Salmon.
- 07 **Unabi** 10,30  
Eel.
- 08 **Suzuki** 7,70  
Sea bass.
- 09 **Butter Fish** 8,30  
White fish.
- 10 **Kurodai** 7,70  
Black snapper.
- 11 **Ebi** 7,10  
Boiled prawns.
- 12 **Amaebi** 7,70  
Sweet prawns.
- 13 **Ikura** 8,80  
Salmon eggs.

### SASHIMI

Select cuts

Small - Large

- 14 **Maguro** 8,00 16,00  
Tuna.
- 15 **Sake** 8,30 15,00  
Salmon.
- 16 **Kurodai** 8,30 15,00  
Black snapper.
- 17 **Suzuki** 8,30 15,00  
Sea bass.
- 18 **Butter Fish** 8,00 16,00  
White fish.

### MAKI

Rice roll with seafood & vegetables wrapped up in Nori

- 19 **Kappa Maki** 8,30  
Roll of cucumber & sesame seeds.
- 20 **Tekka Maki** 11  
Roll of tuna.
- 21 **Sake Maki** 11  
Roll of salmon.
- 22 **Butter Fish** 11  
Roll of butter fish.
- 23 **Teka spicy Maki** 13,50  
Roll of spiced tuna, fresh spring onion and sesame seed.
- 24 **Philadelphia Roll** 12  
Roll of salmon, cucumber & lashings of cream cheese.

## SUSHI · LUXURY MAKI

· LARGE NORI LUXURY ROLLS

- 25 **Futo Maki** 15,90  
Large parcel of avocado, cucumber, egg & kamaboko (vegetarian option available.)
- 26 **California Maki** 15,90  
Parcel of cucumber, avocado, lettuce & prawns.
- 27 **Western Roll** 13,70  
Fresh avocado & king prawns with a layer of cream cheese.
- 28 **88 Salmon Dragon Roll** 19,50  
Light omelette, layers of salmon sashimi covered with a crispy seared salmon skin crust, blowtorched to perfection.

- 29 **Caterpillar Roll** 22  
An inside out roll filled with eel, cucumber, wasabi mayo, sesame seeds & sliced avocado along the top.
- 30 **Rainbow Roll** 22  
This one has a little of everything, tuna, salmon, eel, omelette & avocado with touch of wasabi mayo served in a big roll.
- 91 **Maguro roll** 21  
Seared fresh tuna drizzled in kimuchi sauce with caramelised onion & avocado served in a light cream cheese roll topped with lime.

- 92 **White Russian Sushi Rolls** 25  
A fresh crab meat and avocado rice roll topped with a thin layer of flambéed butter fish, kimchi sauce and a sprinkle of Russian caviar.
- 93 **88 Luxury prawn Tempura Roll** 19,50  
Tempura coated prawns, sliced avocado and cream cheese in a large rice roll, topped with sesame seeds and Togarashi Japanese dry spice.

Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our personal. Thank you!