

## Sea edge Seafood Menu

Amuse Bouche

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Appetizer

#### SUSHI & SASHIMI PLATTER

Freshly made Assortment of tuna, Salmon, Reef fish Sushi & Sashimi

Served with Assorted vegetable Maki rolls

and California roll filled with Sushi rice, Shrimp Tempura,

Crab, Cream cheese and flying fish roe.

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# HOT AND SOUR FISH SOUP

Fish broth, Glass noodles, Red chili & Ginger, Chinese cabbage, Bok choy

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Lime Sorbet

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Main course

#### TUNA TERIYAKI

Sauteed Asparagus, Sticky rice, Teriyaki sauce.

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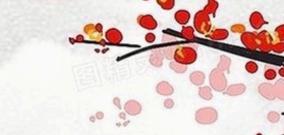
Dessert COCONUT CAKE



Sea edge Meat Menu

Amuse Bouche \*\*\***\*** 

Appetizer



TANDOORI CHICKEN SALAD WITH MINT YOGHURT DRESSING

Mixed lettuce, Cucumber, Tomato, Onion, Coriander leaves, Mint leaves and Yoghurt

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DAL SOUP

Vegetables Broth, Dal, Carrot. Pumpkin, Zucchini, Tomato, Turmeric powder.

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Mix Berries sorbet \*\*\*\*

Main course

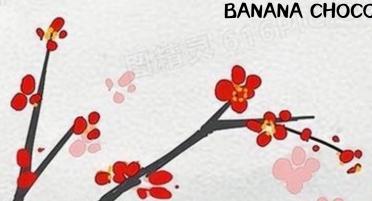
BEEF MASALA

Beef, Naan bread, Rice, Mango Pickle, Cucumber Raita.

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Dessert

BANANA CHOCOLATE CAKE





## Sea edge Vegetarian Menu

Amuse Bouche \*\*\*\*

Appetizer

## **VEGETABLES RICE PAPER ROLL**

Mixed Vegetables, Glass noodles, Nuoc Cham Sauce.

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#### MISO SOUP

Udon noodles, Totu, Spring Onion, Wakame, Soy sauce.

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Mango Sorbet

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Main course

### **VEGETABLES PAN-FRIED NOODLES**

Egg noodles, Bok choy, Carrot, Cabbage, Onion, Garlic, Ginger and Soy Sauce

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Dessert

VEGAN BLUEBERRIE ALMOND CAKE

