



Package Menu



Sea edge Seafood Menu

Amuse Bouche

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.

HOT AND SOUR FISH SOUP

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

Lime Sorbet

Main course

TUNA TERIYAKI

Sauteed Asparagus, Sticky rice, Teriyaki sauce.

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

DAL SOUP

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

Mix Berries sorbet

Main course

BEEF MASALA

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

Dessert

BANANA CHOCOLATE CAKE

Sea edge Vegetarian Menu

Amuse Bouche

Appetizer

VEGETABLES RICE PAPER ROLL

Mixed Vegetables, Glass noodles, Nuoc Cham Sauce.

MISO SOUP

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

Mango Sorbet

Main course

VEGETABLES PAN-FRIED NOODLES

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

Dessert

VEGAN BLUEBERRIE ALMOND CAKE