



## DINNER MENU

### TAPAS

Shrimp gyoza ..... With mozzarella cheese in sweet chili sauce		\$90.00
Chilled mini vegetable lasagna ..... Eggplant, squash, carrot, fresh mozzarella and basil pesto		\$120.00
Spring roll ..... Flour wrappers stuffed with a variety of vegetable julienne in soy sauce		\$90.00
Tuna Timbale ..... Tuna cubes with onion, cucumber, chipotle mayonnaise, avocado, arugula and soy sauce		\$90.00
Mini filet mignon ..... Accompanied with mashed potatoes and gravy		\$120.00

### ENTRÉES

Edamame ..... Sautéed in soy sauce with sesame and ginger		\$90.00
Vegetable tempura ..... Served with rice pasta and a touch of yuzu sauce		\$180.00
Mussels in white wine .....		\$200.00
Roasted pear salad ..... Arugula, parmesan, almond, and balsamic vinaigrette		\$120.00
Vietnamese spring roll ..... Rice paper with vegetables, soy, oil sesame and sweet chili sauce		\$120.00

### SOUPS

Clam chowder ..... Garnished with basil		\$150.00
Tomato soup .....		\$120.00

### MAIN DISHES

Oriental style Sea Bass ..... Accompanied by squid ink risotto (Risotto al nero di seppia)		\$280.00
Teriyaki chicken ..... Crispy skinless chicken stir-fried in a beautiful flavoured homemade teriyaki sauce with fried rice		\$280.00
Ribeye with garlic butter ..... Accompanied with roasted potato and asparagus		\$400.00
Quinoa stuffed eggplant in tomato sauce ..... In tomato sauce		\$180.00
Sea and Land skewer ..... With mashed potatoes and tamarind sauce		\$300.00
Sesame crusted tuna steak ..... Accompanied by asparagus and mashed potatoes		\$220.00
Chicken Pad Thai ..... Rice noodles, fried chicken, onion, peppers, peanuts, sweet chili sauce, and sesame oil		\$260.00

### DESSERTS

Chocolate Ball ..... Filled with red berries		\$100.00
Apple Crumble ..... Served with vanilla ice cream		\$90.00
Fruit Pavlova ..... With meringue and seasonal fruits		\$90.00
Carrot Cake .....		\$90.00

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