



# Menu

## **L'Oriental Signature Rolls** **Master Sushi Chef's Creations**

KUMA KUMA // 20.75

chopped combination of golden-fried tuna, salmon & snapper with chef's special sauce

RED DRAGON ROLL // 23.75

crab tempura, cucumber, spicy salmon, topped with avocado, tuna & special sauce

SPICY CRUNCHY ROLL // 23.75

spicy hamachi, cucumber & avocado topped with spicy tuna, crunchy flakes, tobiko & spicy chili sauces

BLACK TIGER ROLL // 23.75

black tiger shrimp tempura, crab, avocado, cucumber, wrapped in soy paper topped with crab salad & special sauce

L'ORIENTAL ROLL // 24.75

Deep fried spicy tuna, yellowtail, avocado, cream cheese, topped with baked crab & caviar

TORCH SALMON // 24.75

filled with crab salad, shrimp tempura & avocado, topped with fresh salmon & chef sauce

ECLIPSE ROLL (riceless) // 25.75

deep-fried roll with seaweed salad, crab meat & shrimp tempura, topped with masago, scallion & special sauce

MASTER CHEF ROLL // 25.75

Crabmeat, spicy tuna, avocado, topped with hamachi, tuna, salmon, tobiko, scallion, master sauce

SURF & TURF // 26.75

spicy tuna, shrimp tempura, seaweed salad, topped with beef tenderloin, avocado, spicy mayo & sesame seeds

LOBSTER ROLL // 36.00

lobster tempura, mango, avocado, topped torch tuna and baked crab meat

	Nigiri (2pcs)	Sashimi (3 pcs)
Mackerel (saba)	\$11.75	\$12.75
Shrimp (ebi)	\$11.75	\$12.75
Crab (kani)	\$11.75	\$12.75
Wahoo (sawara)	\$11.75	\$12.75
Tuna (maguro)	\$11.75	\$12.75
Octopus (tako)	\$11.75	\$12.75
Red Snapper (tai)	\$11.75	\$12.75
Salmon (sake)	\$11.75	\$12.75
Eel (unagi)	\$12.25	\$12.75
Yellowtail (hamachi)	\$12.25	\$12.75
Salmon Roe (ikura)	\$12.50	\$13.50

## SUSHI

NORIMAKI (Rolls 8 pcs) // 12.75

TEMAKI (Cone 1 pc) // 12.75

CALIFORNIA | Crab, Avocado, Cucumber

BERMUDIAN | Spicy Tuna, Scallion

ALASKA | Salmon

AMERICAN DREAM | Yellowtail, Scallion

BAHAMA | Shrimp Tempura

SPIDER | Soft-shell Crab Tempura

TOKYO | Smoked Eel, Cucumber, Crab Salad

BANGKOK | Spicy Salmon, Scallion

BLUE POINT OYSTERS // 7.00 (each)

OYSTER & SAKE SHOT // 10.00 (each)

## APPETIZERS

VEGETABLE SPRING ROLL // 17.50

or

CHICKEN SPRING ROLL // 19.50  
peanut sauce | 2 pieces

CRISPY PORK BELLY // 17.50

CHICKEN SATAY // 18.75  
skewered chicken, cucumber,  
peanut sauce

POT STICKER // 18.75  
minced pork & vegetable filling,  
soy/black vinegar

DYNAMITE SHRIMP // 22.75  
dynamite sauce

COMBINATION PLATTER // 28.75  
spring rolls, chicken satay, shrimp tempura,  
pot stickers

EDAMAME // 9.00  
steamed soy beans | spicy (optional)

## SOUP

MISO SOUP // 8.50  
white soya bean broth, tofu,  
seaweed & scallions

SHANGHAI CHICKEN WANTON SOUP // 12.75  
mushrooms, scallions & tofu

TOM YAM SEAFOOD SOUP // 18.50  
lemongrass, straw mushrooms, cherry  
tomato, red & green onions & shrimp

EGG DROP SOUP // 9.50

## TEMPURA

Vegetable (5 pcs) // 14.50 | Chicken // 15.50

Jumbo Shrimp & Vegetable // 18.50 | Jumbo Shrimp (5pcs) // 19.00

Soft Shell Crab (2 crab) // 20.00



## ENTRÉES

The following dishes are served with  
Steamed Jasmine Rice

### KUNG PAO CHICKEN // 29.75

wok-fried diced chicken, hot pepper,  
black soy sauce & cashew nuts

### SWEET & SOUR CHICKEN // 29.75

with pineapple, bell peppers,  
cherry tomatoes, and onions

### GENERAL TSAO CHICKEN // 29.75

original Hunanese recipe  
with tangy ginger sauce

### THAI CURRY

Your choice of Yellow, Green, Red & Panang  
Curry Paste/ Massaman

Choices of :

Chicken // 29.75

Beef // 35.75

Seafood // 38.75

stir-fried with broccoli, straw mushrooms,  
coconut, Thai coconut milk & Kaffir lime leaf

### STIR FRY BEEF // 34.75

with garlic and black pepper sauce

### PAN SEARED FISH // MKT Price

with ginger sauce OR lemon butter sauce

## NOODLES

Choices of:

Chicken // 29.75 | Shrimp // 34.75

Beef // 35.75 | Vegetables // 29.75

### PAD THAI

Stir fried rice noodles with egg,  
bean sprout , scallions, topped with  
crushed peanuts and lime wedge

### ORIENTAL SESAME UDON NOODLES

Stir fried udon noodles with mixed  
vegetables, egg topped with bonito flakes

### CHOW MEIN

Stir fried egg noodles  
with mixed vegetables

### YAKI SOBA

Stir fried Japanese noodles with mixed  
vegetables , topped with seaweed

## SIDE ORDERS FROM THE WOK

\$9.00

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli | Steam Tofu

Mixed Vegetables | Fried Rice // 2.50



## FROM BERMUDA'S ONLY TEPPANYAKI TABLE

Cooked on a hot flat griddle by our expert Chefs  
Served with Teppanyaki Vegetables & Steamed Rice  
Specialty Fried Rice (add \$2.00)

Chicken Breast	\$29.00	New York Steak	\$40.00
Pork Loin	\$29.00	Lamb Chop	\$42.75
Salmon	\$34.00	Any 2 Combinations of the Above	\$45.00**
Shrimp	\$35.00	CAB Beef Tenderloin	\$47.00**
Scallops	\$39.75	Bermuda Fish	\$MKT Price

Catch of the day (ask your server for details)

## L'ORIENTAL'S SPECIALTY

### AROMATIC CRISPY DUCK

HALF // 37.00 | WHOLE // 70.00\*\*

Delicious julienne of duck with five spice marinade.

Served with thin pancakes, cucumber & scallions

### PINEAPPLE FRIED RICE // 33.75

Fried rice with pineapple, cashews, carrots, egg, raisins, chicken & shrimp

### SESAME CHICKEN BOWL // 29.75

Breaded deep fried chicken thigh, broccoli, bell peppers, onions, carrots.

Served over a bed of jasmine rice

Items marked with \*\* not valid for discounts or promotions

Surcharge applies for Dine Around

17% service charge will be added to your bill

20% Service Charge for parties of 8 and above



## DESSERTS

CRISPY FRIED BANANA FRITTER // 12.75

Toasted coconut, cream sauce,  
chocolate sauce

NO-BAKE LEMON CHEESECAKE // 12.75

Fresh berries, berry coulis

GOSLING GOLD RUM // 12.75

Triple layered chocolate cake  
whipped sweet cream

GREEN TEA PANNA COTTA // 12.75

Lychee, coconut flakes, mango sauce

FRIED ICE CREAM // 13.75

Vanilla & chocolate ice cream,  
sponge layers, candied fruit,  
chocolate sauce

HOMEMADE ICE CREAMS // 9.75

Chocolate ~ Vanilla ~ Green Tea  
Lemongrass

HOMEMADE SORBET // 9.75

Limoncello ~ Green Apple

AFFOGATO // 11.75

Homemade vanilla gelato  
topped with Caffè del Doge Espresso  
& whipped cream

## SPECIALTY COFFEES

BERMUDA COFFEE // 12.75

Coffee, Gosling's Black Seal Rum,  
Kahlúa & Whipped Cream

ORIENTAL COFFEE // 12.75

Coffee, Kwai Feh Lychee Liqueur &  
Whipped Cream

JAMAICAN COFFEE // 12.75

Coffee, Jamaican Rum, Tia Maria

IRISH COFFEE // 12.75

Coffee, Irish Whiskey, Brown Sugar &  
Whipped Cream



\* Please advise your server of food allergies & dietary restrictions \*