

# L'ORIENTAL SIGNATURE ROLLS

## Master Sushi Chef's creations



### **KUMA KUMA \$17.50**

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



### **BAMBOO ROLL \$21.00**

crabmeat, eel, cucumber, tobiko, topped with avocado & eel sauce

### **RED DRAGON ROLL \$21.00**

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

### **SPICY CRUNCHY ROLL \$21.00**

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

### **BLACK TIGER ROLL \$21.00**

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

### **L'ORIENTAL ROLL \$22.00**

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

### **TORCH SALMON \$22.00**

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

### **SURF & TURF \$23.00**

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

### **ECLIPSE ROLL (riceless) \$23.00**

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

### **MASTER CHEF ROLL \$23.00**

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

**NIGIRI**  
(2pcs)

**SASHIMI**  
(3pcs)

Mackerel (saba)	\$9.00	\$10.50
Shrimp (ebi)	\$9.00	\$10.50
Crab (kani)	\$9.00	\$10.50
Wahoo (sawara)	\$9.00	\$10.50
Tuna (maguro)	\$9.50	\$10.50
Octopus (tako)	\$9.00	\$10.50
Red Snapper (tai)	\$9.00	\$10.50
Salmon (sake)	\$9.00	\$10.50
Eel (unagi)	\$9.50	\$10.50
Yellowtail (hamachi)	\$9.50	\$10.50
Salmon Roe (ikura)	\$10.50	\$11.50

**SUSHI**

**NORIMAKI (Rolls 8pcs)** \$10.25 or

**TEMAKI (Cone 1 pc)** \$10.25

**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 OYSTER** \$7.00/each

**OYSTER AND SAKE SHOT** \$10.00/each



**APPETIZERS**

**VEGETABLE SPRING ROLL** \$14.50

Or **CRISPY CRAB SPRING ROLL** \$16.50

peanut sauce | 2 pcs

**CRISPY PORK BELLY** \$16.50

**CHICKEN SATAY** \$16.75

skewered chicken, cucumber, peanut sauce

**POT STICKER** \$17.75

minced pork & vegetable filling, soy/black vinegar

**FRIED SHRIMP DUMPLING** \$17.75

sweet chili sauce

**COMBINATION PLATTER** \$25.75

spring rolls, chicken satay, shrimp tempura,  
pot sticker

**EDAMAME** \$8.50

steamed soy beans | Spicy (Optional)

**SOUP**

**MISO SOUP** \$7.50

white soya bean broth, tofu,  
seaweed & scallions



**SHANGHAI CHICKEN WANTON SOUP** \$12.00

mushrooms, scallions & tofu

**TOM YAM SEAFOOD SOUP** \$16.50

lemongrass, straw mushrooms, cherry  
tomato, red & green onions & shrimp

**EGG DROP SOUP** \$8.50

**TEMPURA**

Vegetable (5 pcs) \$ 11.50

Chicken \$ 12.50

Jumbo Shrimp & Vegetable \$15.50

Jumbo Shrimp (5pcs) \$17.00

Soft Shell Crab (2 crab) \$17.00



## ENTRÉES

The following dishes served with  
Steamed Jasmine Rice

### **KUNG PAO CHICKEN \$28.75**



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

### **SWEET & SOUR CHICKEN \$28.75**

with pineapple, bell peppers,  
cherry tomatoes, and onions

### **GENERAL TSAO CHICKEN \$28.75**

original Hunanese recipe  
with tangy ginger sauce

### **THAI CURRY**

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

Choice of Chicken \$28.75, Beef \$32.75,  
& Seafood \$34.75

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

### **STIR FRY BEEF \$30**

with garlic and black pepper sauce

### **PAN SEARED FISH \$MKT**

with ginger sauce OR lemon butter sauce



## NOODLES

Choices of:

Beef **\$32.75** | Shrimp **\$30.75**  
Chicken **\$28.75** | Vegetables **\$27.75**

### **PAD THAI**

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

### **ORIENTAL NOODLES**

Stir fried rice noodles with mixed  
vegetables, egg with house sauce

### **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

**\$8.00**

*Prepared with garlic, chili or oyster sauce*

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli |

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)



<b>CHICKEN BREAST</b>	<b>\$28.00</b>	<b>SCALLOPS</b>	<b>\$35.00</b>
<b>PORK LOIN</b>	<b>\$28.00</b>	<b>NEW YORK STEAK</b>	<b>\$39.00</b>
<b>SHRIMP</b>	<b>\$34.00</b>	<b>ANY 2 COMBINATION ABOVE</b>	<b>\$43.00</b>
<b>SALMON</b>	<b>\$32.00</b>	<b>CAB BEEF TENDERLOIN</b>	<b>\$45.00**</b>
		<b>BERMUDA FISH</b>	<b>\$MKT</b>



Catch of the day (ask your server for details)

## L'ORIENTAL'S SPECIALTY



### AROMATIC CRISPY DUCK

HALF \$36.00 | WHOLE \$68.75 \*\*

Delicious julienne of duck with five spice  
marinade. Served with thin pancakes,  
cucumber & scallions



### PINEAPPLE FRIED RICE \$28.75

Fried rice with pineapple, cashew,  
carrot, egg, raisin, chicken, & shrimp

### TONKATSU \$28.75

Breaded Deep Fried Pork Loin,  
sautéed vegetables, served with  
jasmine rice

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

Surcharge applies for Dine Around

17% gratuities will be added to your bill

## Dessert Menu

### Cardamom Crème Brulée

Creamy Cardamom-infused Custard,  
Topped with caramelized Sugar

\$11.00

### No-Bake Lemon Cheesecake

Fresh Berries, Berry Coulis

\$11.00

### Chia Pudding

Dark Chocolate infused Chia Seed Pudding,  
Bermuda Honey, Raspberry Purée, Whipped Cream,  
Roasted Coconut & Walnut

\$11.00

### Gosling Gold Rum

Triple Layered Chocolate Cake

Whipped Sweet Cream

\$11.50

### Green Tea Panna Cotta

Lychee, Coconut Flakes, Mango Sauce

\$11.00

### Homemade Ice Creams

Chocolate - Vanilla - Green Tea - Lemongrass

\$8.75

### Homemade Sorbet

Limoncello - Green Apple

\$8.75

### Affogato

Homemade Vanilla Gelato  
topped with Caffè del Doge Espresso  
& Whipped Cream

\$10.75



## Specialty Coffees

### BERMUDA COFFEE

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

\$12

### ORIENTAL COFFEE

Coffee, Kwai Feh Lychee Liqueur &  
Whipped Cream

\$12

### JAMAICAN COFFEE

Coffee, Jamaican Rum, Tia Maria

\$12

### IRISH COFFEE

Coffee, Irish Whiskey, Brown Sugar  
& Whipped Cream

\$12

## Tea Forté

- extraordinary teas -

Jasmine Green, Sencha,

English Breakfast,

Chamomile Citron, Earl Grey



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