

SUMMER DELIGHT

APPETIZER

L'Oriental Seafood Platter

Fresh Oysters & Shrimp Cocktail with Seaweed Salad on crushed Ice with Ponzo & Fresh Lemon

or

Sushi Sampler

Master Sushi Chef Creation | Sashimi, Nigiri & Norimaki

or

Fresh Mussels Thai Style

with Lemon Grass, Coconut Milk Wok Steamed

or

Orient Calamari

Fried & Tossed with House made Sweet & Sour Sauce

or

Chicken Satay

Succulent Chicken Pieces on a Skewer Grilled to Perfection, Peanut Sauce & Cucumber

or

L'Oriental Garden Greens

Pepper, Cucumber, Cherry Tomatoes with Raspberry Dressing

MAIN COURSE

Tenderloin

8 oz Tenderloin Teppanyaki style with Teppanyaki Vegetable Steamed or Fried Rice

or

Pad Thai

Our Famous Wok Fried Pad Thai with a choice of Shrimp, Chicken, Beef or Tofu

or

Mahi Mahi

Pan-seared Miso glaze with Wok Vegetables, White Steamed Rice

or

Vegan Curry

Mixed Vegetable & Tofu in Coconut Curry Sauce, White Steamed Rice

or

Salmon

Teppanyaki Seared Salmon Filet, Teppanyaki Vegetables, Steamed or Fried Rice

DESSERT

Banana

Crispy Filo Wrap Banana with Cinnamon & Coconut

or

Chocolate

Moist Chocolate Raspberry layer Torte with Nutella, Fresh Berries

or

Ice Cream

House Made Vanilla or Chocolate or Strawberry flavour

or

Sherbet

Limoncello or Mango

\$65 per person

plus 17% service charge

for parties of 6 or more an additional 3% service charge will be added

No Substitutions