

# L'ORIENTAL SIGNATURE ROLLS

## Master Sushi Chef's creations



### **KUMA KUMA \$18.50**

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



### **BAMBOO ROLL \$22.00**

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

### **RED DRAGON ROLL \$22.00**

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

### **SPICY CRUNCHY ROLL \$22.00**

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

### **BLACK TIGER ROLL \$22.00**

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

### **L'ORIENTAL ROLL \$23.00**

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

### **TORCH SALMON \$23.00**

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

### **SURF & TURF \$24.00**

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

### **ECLIPSE ROLL (riceless) \$24.00**

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

### **MASTER CHEF ROLL \$24.00**

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

**NIGIRI (2pcs)**    **SASHIMI (3pcs)**

Mackerel (saba)	\$10.00	\$11.50
Shrimp (ebi)	\$10.00	\$11.50
Crab (kani)	\$10.00	\$11.50
Wahoo (sawara)	\$10.00	\$11.50
Tuna (maguro)	\$10.00	\$11.50
Octopus (tako)	\$10.00	\$11.50
Red Snapper (tai)	\$10.00	\$11.50
Salmon (sake)	\$10.00	\$11.50
Eel (unagi)	\$10.50	\$11.50
Yellowtail (hamachi)	\$10.50	\$11.50
Salmon Roe (ikura)	\$11.50	\$12.50

**SUSHI**

**NORIMAKI (Rolls 8pcs)** \$11.00 **or**

**TEMAKI (Cone 1 pc)** \$11.00

**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

**BLUE POINT OYSTER** \$7.00/each

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



**APPETIZERS**

**VEGETABLE SPRING ROLL** \$15.50

Or **CRISPY CRAB SPRING ROLL** \$16.50  
peanut sauce | 2 pcs

**CRISPY PORK BELLY** \$17.50

**CHICKEN SATAY** \$17.75

skewered chicken, cucumber, peanut sauce

**POT STICKER** \$18.75

minced pork & vegetable filling, soy/black vinegar

**FRIED SHRIMP DUMPLING** \$18.75

sweet chili sauce

**COMBINATION PLATTER** \$27.75

spring rolls, chicken satay, shrimp tempura,  
pot sticker

**EDAMAME** \$8.50

steamed soy beans | Spicy (Optional)

**SOUP**

**MISO SOUP** \$8.50

white soya bean broth, tofu,  
seaweed & scallions

**SHANGHAI CHICKEN WANTON SOUP** \$12.00

mushrooms, scallions & tofu

**TOM YAM SEAFOOD SOUP** \$17.50

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

**EGG DROP SOUP** \$9.50

**TEMPURA**

Vegetable (5 pcs) \$ 12.50

Chicken \$ 13.50

Jumbo Shrimp & Vegetable \$16.50

Jumbo Shrimp (5pcs) \$18.00

Soft Shell Crab (2 crab) \$18.00

## ENTRÉES

The following dishes 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

Choice of Chicken \$29.75, Beef \$33.75,  
& Seafood \$35.75

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

### **STIR FRY BEEF \$32.00**

with garlic and black pepper sauce

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

with ginger sauce OR lemon butter sauce



## NOODLES

Choices of:

Chicken **\$29.75** Shrimp **\$31.75**  
Beef **\$33.75** | Vegetables **\$28.75**

### **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

**\$9.00**

*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>\$29.00</b>	<b>SCALLOPS</b>	<b>\$35.00</b>
<b>PORK LOIN</b>	<b>\$29.00</b>	<b>NEW YORK STEAK</b>	<b>\$40.00</b>
<b>SHRIMP</b>	<b>\$35.00</b>	<b>ANY 2 COMBINATION ABOVE</b>	<b>\$45.00</b>
<b>SALMON</b>	<b>\$33.00</b>	<b>CAB BEEF TENDERLOIN</b>	<b>\$47.00**</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 \$29.75

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

### TONKATSU \$29.75

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% service charge will be added to your bill

# Dessert Menu

## Cardamom Crème Brulée

Creamy Cardamom-infused Custard,  
Topped with caramelized Sugar

\$12.50

## No-Bake Lemon Cheesecake

Fresh Berries, Berry Coulis

\$12.50

## Gosling Gold Rum

Triple Layered Chocolate Cake

Whipped Sweet Cream

\$12.50

## Green Tea Panna Cotta

Lychee, Coconut Flakes, Mango Sauce

\$12.50

## Fried Ice Cream

Vanilla or Chocolate Ice Cream, Sponge Layers,  
Candied Fruit, Chocolate Sauce

\$13.50

## *Homemade Ice Creams*

Chocolate - Vanilla - Green Tea - Lemongrass

\$9.75

## Homemade Sorbet

Limoncello - Green Apple

\$9.75

## Affogato

Homemade Vanilla Gelato

topped with Caffè del Doge Espresso

& Whipped Cream

\$11.75



# 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 \**