

L'ORIENTAL SIGNATURE ROLLS

Master Sushi Chef's creations



KUMA KUMA \$20.00

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



BAMBOO ROLL \$23.00

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

RED DRAGON ROLL \$23.00

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

SPICY CRUNCHY ROLL \$23.00

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

BLACK TIGER ROLL \$23.00

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

L'ORIENTAL ROLL \$24.00

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

TORCH SALMON \$24.00

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

SURF & TURF \$26.00

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

ECLIPSE ROLL (riceless) \$25.00

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

MASTER CHEF ROLL \$25.00

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

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

| | | |
|----------------------|---------|---------|
| Mackerel (saba) | \$11.00 | \$12.00 |
| Shrimp (ebi) | \$11.00 | \$12.00 |
| Crab (kani) | \$11.00 | \$12.00 |
| Wahoo (sawara) | \$11.00 | \$12.00 |
| Tuna (maguro) | \$11.00 | \$12.00 |
| Octopus (tako) | \$11.00 | \$12.00 |
| Red Snapper (tai) | \$11.00 | \$12.00 |
| Salmon (sake) | \$11.00 | \$12.00 |
| Eel (unagi) | \$11.50 | \$12.00 |
| Yellowtail (hamachi) | \$11.50 | \$12.00 |
| Salmon Roe (ikura) | \$12.50 | \$13.50 |

SUSHI

NORIMAKI (Rolls 8pcs) \$12.00 **OR**

TEMAKI (Cone 1 pc) \$12.00

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 \$16.50

Or **CRISPY CRAB SPRING ROLL** \$18.50

peanut sauce | 2 pcs

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

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) \$ 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 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 \$34.75,
& Seafood \$37.75

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

STIR FRY BEEF \$33.75

with garlic and black pepper sauce

PAN SEARED FISH \$MKT

with ginger sauce OR lemon butter sauce



NOODLES

Choices of:

Chicken **\$29.75** Shrimp **\$33.75**
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 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 | 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)



| | | | |
|-----------------------|----------------|--------------------------------|------------------|
| CHICKEN BREAST | \$29.00 | SCALLOPS | \$38.75 |
| PORK LOIN | \$29.00 | NEW YORK STEAK | \$40.00 |
| SHRIMP | \$35.00 | ANY 2 COMBINATION ABOVE | \$45.00 |
| SALMON | \$34.00 | CAB BEEF TENDERLOIN | \$47.00** |
| | | BERMUDA FISH | \$MKT |



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 \$32.75

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 **