



Menu

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

KUMA KUMA // 21.75

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

RED DRAGON ROLL // 24.75

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

SPICY CRUNCHY ROLL // 24.75

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

BLACK TIGER ROLL // 24.75

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

L'ORIENTAL ROLL // 25.75

deep fried spicy tuna, yellowtail, avocado, cream cheese, topped with baked crab

TORCH SALMON // 25.75

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

SUSHI BURRITO // 24.75

deep fried spicy tuna, spicy salmon, crab, tobiko, carrots, lettuce & spicy mayo

ECLIPSE ROLL (riceless) // 26.75

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

MASTER CHEF ROLL // 26.75

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

SURF & TURF // 27.75

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

ROCK & ROLL // 27.75

spicy tuna, cucumber, mango topped with salmon, avocado, tobiko, house made chili sauce

RAINBOW ROLL // 26.75

crabstick, avocado, cucumber topped with tuna, salmon, yellowtail & avocado

VEGAN FUTUMAKI // 19.75

tuna, salmon, plant based caviar, avocado, cucumber

VEGAN POKE BOWL // 26.75

tofu, seaweed, avocado, ginger, tuna, salmon, plant based caviar

	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
Vegan Tuna	\$9.75	\$11.75
Vegan Salmon	\$9.75	\$11.75

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

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

Avocado // 15.00

APPETIZERS

EDAMAME // 10.50

steamed soy beans | spicy (optional)

VEGETABLE SPRING ROLL // 17.95

peanut sauce | 2 pieces

CRISPY PORK BELLY // 17.95

CHICKEN SATAY // 19.95

skewered chicken, cucumber, peanut sauce

POT STICKER // 19.95

minced pork & vegetable filling,
soy/black vinegar

GOLDEN FRIED CALAMARI // 19.75

fried & tossed served with sweet & sour sauce

COMBINATION PLATTER // 29.75

spring rolls, chicken satay, shrimp tempura,
pot stickers

HOUSE MADE SEAFOOD DIM SUM // 29.75

salmon caviar // 36.75 | osetra caviar // 42.75

BANG BANG SHRIMP // 24.75

spicy mayo & pickled ginger

BLUE POINT OYSTERS // 7.00 (each)

OYSTER & SAKE SHOT // 10.00 (each)

SOUP

MISO SOUP // 10.00

white soya bean broth, tofu,
seaweed & scallions

EGG DROP SOUP // 10.50

SHANGHAI CHICKEN WANTON SOUP // 12.95

mushrooms, scallions & tofu

TOM YAM SEAFOOD SOUP // 19.50

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

* Please advise your host of food allergies & dietary restrictions *



SALADS

SESAME GINGER SALAD // 13.75
heart of romaine, cherry tomatoes, carrots,
cucumber, served with homemade dressing

CRISPY CHICKEN SALAD // 20.75
heart of romaine, avocado, mango, carrots,
served with detox dressing

BEEF SALAD // 24.75
tenderloin tip tossed with onions, tomatoes,
broccoli, mango in a chili lime dressing

ENTRÉES

The following dishes are served with
Steamed Jasmine Rice

KUNG PAO CHICKEN // 29.95
wok-fried diced chicken, hot pepper,
black soy sauce & cashew nuts

SWEET & SOUR CHICKEN // 29.95
with pineapple, bell peppers,
cherry tomatoes, and onions

GENERAL TSAO CHICKEN // 29.95
original Hunanese recipe with tangy ginger sauce

SALMON TERIYAKI // 32.95

THAI CURRY

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

Choices of :

Chicken // 29.95 | Beef // 35.95 | Seafood // 39.50
stir-fried with broccoli, straw mushrooms,
coconut, Thai coconut milk & Kaffir lime leaf

STIR FRY BEEF // 34.95
with garlic and black pepper sauce

MISO GINGER CHILEAN SEA BASS // 46.75
pan seared with savoury sweet glaze & miso
ginger soy topped with scallions & black sesame
seeds, baby bok choy & steamed rice

NOODLES

Choices of:

Chicken // 29.95 | Shrimp // 34.95
Beef // 35.95 | Vegetables // 29.95

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

\$10.50

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli | Steam Tofu

Mixed Vegetables | Fried Rice // 3.00



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 \$3.00)

Chicken Breast	\$29.95	New York Steak	\$40.95
Pork Loin	\$29.95	Lamb Chop	\$43.75
Salmon	\$35.95	Chilean Sea Bass	\$46.75**
Shrimp	\$35.95	Any 2 Combinations of the Above	\$46.00**
Scallops	\$42.75	CAB Beef Tenderloin	\$48.00**
		Bermuda Fish	\$MKT Price

Catch of the day (ask your host for details)

L'ORIENTAL'S SPECIALTY

AROMATIC CRISPY DUCK

HALF // 39.95 | WHOLE // 76.00**

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

PINEAPPLE FRIED RICE // 34.75

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

SESAME CHICKEN BOWL // 30.75

Breaded deep fried chicken thigh, broccoli, bell peppers, onions, carrots.
Served over a bed of jasmine rice

BIBIMBAP // 32.75

Ground Beef, Mushrooms, Carrots, Bok Choy, Fried Egg & Gochujang Sauce

L'ORIENTAL PORK RIBS // 32.75

BBQ Style with Wok Mixed Vegetables

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 // 13.75

Toasted coconut, vanilla ice cream,
chocolate sauce

JAPANESE CHEESECAKE // 14.75

Fluffy smooth Japanese sponge cheesecake,
icing sugar, berry sauce, fresh berries

MATCHAMISU // 14.75

Creamy & rich matcha tiramisu with green tea
soaked ladyfingers & whipped mascarpone
cream

CHOCOLATE SQUARE // 15.50

Rich chocolate square,
chocolate spaghetti, fresh berries

FRIED ICE CREAM // 14.75

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

HOMEMADE ICE CREAMS // 12.75

Chocolate ~ Vanilla ~ Green Tea
Strawberry

HOMEMADE SORBET // 12.75

Limoncello ~ Green Apple ~ Mango

AFFOGATO // 13.75

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

SPECIALTY COFFEES

BERMUDA COFFEE // 14.75

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

ORIENTAL COFFEE // 14.75

Coffee, Kwai Feh Lychee Liqueur &
Whipped Cream

JAMAICAN COFFEE // 14.75

Coffee, Jamaican Rum, Tia Maria

IRISH COFFEE // 14.75

Coffee, Irish Whiskey, Brown Sugar &
Whipped Cream

JAPANESE PLUM SAKE COFFEE // 14.75

Coffee, Hakutsuru Sake topped with
Whipped Cream & Cinnamon Powder



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Cocktails

LYCHEETINI // 18.50

The Taste of Asia at its best!
Citron Vodka, Lychee Liqueur & Lychees

BELLINI // 16.50

A lady's favorite for a night out
Champagne & Lychee Liqueur

MOJITO // 18.50

Everyone's favorite drink reloaded
Light Rum, Fresh Lime & Lemons, Mint
Your Choice of: Mango, Strawberry or Original

BLOSSOM // 17.50

Gin lovers must try!
Orange Juice, Gin, Grand Marnier,
Grenadine & Lime Juice

BLUE KATANA // 19.50

"Dark Side of Asia"
Vodka, Sake, Whiskey, Red Wine, Pineapple

PINA COLADA // 19.50

"A Tropical Cooler"
Rum, Coconut, Pineapple

MOCKTAILS

VIRGIN MOJITO // 10.50

A Choice of Mango, Strawberry or Original

LYCHEE FIZZ // 9.50

Lychee, Sprite & Crushed Ice

SUMMER SUNRISE // 9.50

Orange Juice, Sparkling Water,
Grenadine, Lemon & Lime with Orange Garnish

CUCUMBER ELDERFLOWER // 10.50

Sparkling Water, Cucumber, Elderflower,
Fresh Mint

VIRGIN PINA COLADA // 10.50

Pineapple, Coconut

WINE BY THE GLASS

Prosecco // 12 | Moscato D'Asti // 12
Entourage Rosé // 13.75

BEER // 9.75

Asahi | Corona | Amstel Light
Draft Heineken // 15.75

WHITE

Pinot Grigio // 14.50 | Chardonnay // 14.50
Riesling // 14.50 | Sauvignon Blanc // 14.50

RED

Merlot // 15.75 | Cabernet Sauvignon // 17.50
Pinot Noir // 17.50 | Amarone // 25