L'ORIENTAL LUNCH MENU

SUSHI

NORIMAKI (Rolls 8pcs) \$9.75 or TEMAKI (Cone 1 pc) \$9.75

CALIFORNIA Crab, Avocado, Cucumber
BERMUDIAN Spicy Tuna, Scallion
ALASKA Salmon

AMERICAN DREAM Yellowtail, Scallion

BAHAMA Shrimp Tempura SPIDER Soft-shell Crab Tempura HAWAII Smoked Eel, Cucumber BANGKOK Spicy Salmon, Scallion

L'ORIENTAL SIGNATURE ROLLS

Master Chef Bart's creations

CRAZY ROLL \$16.50

mango, cucumber, crabmeat, tobiko, special sauce inside

KUMA KUMA \$16.75

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

SPICY CRUNCHY ROLL \$19.75

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

CHEF ROLL \$19.75

shrimp tempura, spicy salmon & cucumber wrapped in soy paper, topped with spicy crab, wasabi mayo & eel sauce

SURF & TURF \$19.75

spi<mark>cy tuna, shrimp temp</mark>ura, seaweed salad, topped with beef tenderloin, avocado, spicy mayo & sesame seeds

RAINBOW ROLL \$20.75

fresh salmon belly & cream cheese maki topped with fresh tuna, salmon & yellowtail

TORCH SALMON \$20.75

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

ECLIPSE ROLL (riceless) \$21.75

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

SAHIMI ROLL \$20.75

salmon, tuna, yellow tail and crab salad, wrapped in cucumber skin, topped with spicy sauce

OCEANA ROLL \$20.75

soft-shell crab, seaweed salad, topped with crab-stick tempura and spicy crunchy tuna

	NIGIRI (2pcs)	SASHIM (3pcs)
Mackerel (saba)	\$8.50	\$9.00
Shrimp (ebi)	\$8.00	\$9.00
Crab (kani)	\$8.50	\$9.00
Wahoo (sawara)	\$8.50	\$9.00
Tuna (maguro)	\$9.00	\$9.50
Octopus (tako)	\$8.00	\$9.00
Red Snapper (tai)	\$8.50	\$9.00
Salmon (sake)	\$8.50	\$9.00
Eel (unagi)	\$9.00	\$9.50
Yellowtail (hamachi)	\$9.00	\$9.50
Salmon Roe (ikura)	\$9.75	\$10.50

APPETIZERS

VEGETABLE SPRING ROLL \$11.75

Or CRISPY CRAB SPRING ROLL \$13.75

peanut sauce | 2 pcs

CHICKEN SATAY \$15.75

skewered chicken, cucumber, peanut sauce

LETTUCE CHICKEN WRAP \$15.75

shiitake mushrooms & chestnuts with hoisin sauce

POT STICKER \$16.75

minced pork & vegetable filling, soy/black vinegar

FRIED SHRIMP DUMPLING \$16.75

sweet chili sauce

TEPPANYAKI BEEF ROLL \$15.75

asparagus, carrots, onions, sesame seeds & miso sauce

TUNA PIZZA \$17.75

fresh tuna, thinly-sliced red onion, jalapeño pepper, olives, cherry tomato with special sauce

TEMPURA

Vegetable (5 pcs) \$10.75

Crab & Asparagus \$ 11.75

Jumbo Shrimp & Vegetable \$13.75

Jumbo Shrimp (5pcs) \$15.75

Soft Shell Crab (2 crab) \$16.75

SOUP

MISO SOUP \$7.00

white soya bean broth, tofu,

seaweed & scallions

SHANGHAI CHICKEN WANTON SOUP \$10.75



mushrooms, scallions & tofu

TOM YAM SEAFOOD SOUP \$15.75



SIDE ORDERS FROM THE WOK \$7.50

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli | Mixed Vegetables

Fried Rice \$2.50



ENTRÉES

PAAD THAI NOODLES

(wok-fried flat rice noodles) | Choices of:

Chicken **\$27.75** | Shrimp **\$29.75**

Vegetables & Tofu \$26.75



YONG CHOW FRIED RICE \$24.75

With shrimp & crab meat

YEE MEE \$26.75

Hong Kong Style fried egg noodle with chicken & shrimp

STIR-FRIED SOBA NOODLES \$29.75

Hokkien Style with shrimp

The following dishes served with Steamed Jasmine Rice

KUNG PAO CHICKEN \$26.75



wok-fried diced chicken,

hot pepper, black soy sauce & cashew nuts

GENERAL TSAO CHICKEN \$25.75

original Hunanese recipe with tangy ginger sauce

SWEET & SOUR CHICKEN \$25.75

With pineapple, bell peppers, cherry tomatoes, onions & cucumber

DEEP-FRIED TAU FOO \$26.75

With crab meat & vegetable sauce



THAI CURRY CHICKEN \$25.75

Your choice of Yellow or Green Curry Paste
Stir-fried with broccoli, straw mushrooms,
coconut, baby corn, Thai coconut milk & Kaffir lime leaf

BROCCOLI BEEF \$29.75

Ginger, scallions & garlic soy sauce



Items marked with ** not valid for discounts or promotions

Surcharge applies for Dine Around

17% gratuities will be added to your bill

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 \$25.75 **PORK LOIN** \$25.75 **SHRIMP** \$29.75 **SALMON** \$29.75 **SCALLOPS** \$32.75 **NEW YORK STEAK** \$35.75 **ANY 2 COMBINATION ABOVE** \$35.75 **CAB BEEF TENDERLOIN** \$42.75 **

Catch of the day (ask your server for details)

\$MKT

L'ORIENTAL'S SIGNATURE DUCK CORNER

BERMUDA FISH

Specialty of Chef Adisak

APPETIZER

Shredded Duck Roll \$ 16.75

With spicy sauce, cucumber, scallions & hoisin sauce in rice paper rolls

MAIN COURSES

HUNANESE ROASTED 1/2 DUCK

\$29.75

Served with Wok Vegetables

AROMATIC CRISPY DUCK

HALF \$30.75

WHOLE \$59.75 **

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