



OVER THE WATER RESTAURANT

MENU CONTENT

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PRICES INCLUDE 12% GST AND SERVICE CHARGE

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COLD APPETIZERS

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| JAPANESE STYLE TUNA SALAD WITH SWEET MANGO | \$16.00 |
| accompanied with garlic, ginger, dried chili and japanese mayonnaise dressing | |
| NAMBANZUKE SEAFOOD | \$16.00 |
| batter fried prawns, cuttlefish, white snapper, tuna fish and vegetables pickled in japanese style sauce | |


HOT APPETIZERS

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| JAPANESE GYOZA DUMPLINGS | \$11.00 |
| minced beef dumplings served with shredded cabbage, carrots and leeks accompanied by a vinegar, soy and sesame oil sauce | |
| ASIAN CHICKEN KARAGE | \$11.00 |
| chicken wings marinated in garlic, ginger and soy sauce, deep fried and served with shredded radish, carrots, sliced cucumber and tonkatsu sauce | |
| CHINESE SPRING ROLLS | \$12.00 |
| deep fried vegetable spring rolls with romaine lettuce, white cabbage and carrots accompanied by two dressings: sweet and sour dressing and a mayonnaise, garlic, onion and vinegar dressing | |
| JAPANESE TEMPURA | \$16.00 |
| tiger prawns and assorted vegetables soaked in a butter batter, deep fried and seasoned with sake, ginger and radish accompanied by tempura sauce | |

SUSHI, SASHIMI & MAKI

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| VOLCANO MAKI stuffed sushi roll with tuna, avocado, cucumber, spicy mayonnaise, crab stick and deep fried in tempura batter. garnished with red tobiko and spring onion | \$21.00 |
| SWEET CHILI CHICKEN MAKI chicken tempura, spring onion, green chili, sweet & spicy sauce | \$22.00 |
| DRAGON MAKI eel, prawns, avocado, eel sauce, japanese mayonnaise | \$23.00 |
| KANI MAKI soft shell crab, herring fish roe, togarashi, avocado, cucumber | \$23.00 |
| MEXICAN MAKI tempura prawns, crab stick, mango, spicy sauce | \$25.00 |
| ASIAN WOK MAKI coconut breaded deep fried prawns, mango, herring fish roe, green chili, spicy sauce | \$25.00 |
| RAINBOW MAKI salmon, crab, tuna, prawns, avocado, herring fish roe, spicy mayonnaise | \$26.00 |
| SASHIMI best grade, tuna, salmon, red snapper and tiger prawns, served with radish, sliced cucumber, ginger, lime, wasabi and soy sauce | \$28.00 |
| NIGIRI AND SUSHI MAKI this assorted sushi platter includes everyone's favorites of salmon, tiger prawns, tuna fish and white snapper served nigiri sushi style accompanied with tuna rice roll maki, wasabi, soya sauce and pickled ginger | \$28.00 |

SOUP

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| JAPANESE MISO SOUP a mildly salty fish broth of tofu, seaweed, leeks, tempura dust noodles and spring onions | \$9.50 |
| VIETNAMESE CHICKEN NOODLE SOUP shredded chicken with rice noodles seasoned with crispy garlic and onions | \$10.50 |
|  THAI TOM YAM SOUP a mildly spicy seafood soup of tiger prawns, squid, tuna and red snapper seasoned with lemon grass, ginger and coriander leaves | \$12.50 |

VEGETARIAN

PANEER BUTTER MASALA \$16.00
cubes of paneer cooked in a tomato, onion, cashew nut, Indian spices, cream and herbs

VEGETARIAN SALAD MAKI \$16.00
avocado, tomato, cucumber, cabbage, lettuce, laced with spiced japanese mayonnaise served inside five hand made rice rolls wrapped with nori sheets

TANDOORI

CHICKEN TIKKA TANDOORI \$26.00
marinated chunks of chicken served with mint chutney, dhal curry and plain yoghurt and accompanied with a salad






TIGER PRAWNS TANDOORI \$40.00
indian marinated prawns served with mint chutney, dhal curry and plain yoghurt and accompanied with a salad

ALL TANDOORI DISHES ARE ACCOMPANIED WITH PLAIN YOGURT, MINT CHUTNEY AND DHAL CURRY AND SERVED WITH ONE CHOICE OF NAAN OR CHAPATTI



ADDITIONAL INDIAN BREAD SELECTION

PLAIN NAAN \$2.50
BUTTER NAAN \$2.50
GARLIC NAAN \$2.50
CHAPATTI \$2.00

SEAFOOD SPECIALTIES

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|  THAI STYLE FISH WITH TAMARIND SAUCE | \$16.00 |
| baked reef fish garlic, onion, dry chili and tamarind juice | |
|  INDIAN STYLE FISH MASALA | \$17.00 |
| fried reef fish cooked in a thick gravy of yoghurt, onion, dry chili and indian spices | |
| CHINESE FRIED FISH WITH CHILI AND LEMON SAUCE | \$19.00 |
| chinese fried fish with chili and lemon sauce marinated fish fillet deep fried and tossed with a chili and lemon sauce | |
|  SRI LANKAN STYLE FISH PARCEL | \$19.00 |
| mildly spiced fillet of white fish cooked in a banana leaf with a blended paste of assorted sri lankan spices and coconut milk | |
|  WOK FRIED PRAWNS | \$26.00 |
| with garlic, ginger, soy sauce, accompanied with asparagus | |
| JAPANESE SIZZLING SEAFOOD | \$31.00 |
| japanese sizzling seafood stir fried tuna, tiger prawns, squid, and scallops, with japanese style sauce, served on a “sizzling” platter | |
|  THAI CURRY PRAWNS | \$34.00 |
| stir fried tiger prawns served with lychees, potatoes and tomatoes in a mildly spicy yellow curry sauce with shavings of crispy onion rings | |
| SAUTÉ LOBSTER | \$45.00 |
| with spring onion, celery and ginger oil | |


POULTRY SPECIALTIES

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| JAPANESE CHICKEN TERIYAKI | \$17.00 |
| grilled chicken legs covered in a sweet teriyaki sauce and served with sautéed mixed vegetables | |
|  THAI CURRY CHICKEN | \$17.00 |
| stir fried sliced chicken breast served in a green curry sauce with coconut milk, green chili, pineapple, eggplant and basil leaves | |
|  CHICKEN MASALA | \$17.00 |
| marinated chicken pieces cooked with plain yoghurt, cumin, garam masala and coriander | |
| CHINESE SIZZLING CHICKEN | \$17.00 |
| sautéed sliced chicken breast with cauliflower and broccoli, tossed in a chinese oyster hoi sin sauce and served on a “sizzling” platter | |

PORK SPECIALTIES

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| CHINESE SWEET AND SOUR PORK | \$18.50 |
| deep fried slices of pork loin served with a sweet and sour sauce with carrots, onions and bell peppers | |
| ASIAN STYLE STIR FRIED PORK | \$22.00 |
| with sesame oil, bell peppers, onions, ginger, garlic, chili, oyster and soya sauce | |


LAMB SPECIALTIES

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|  THAI RED LAMB CURRY | \$25.50 |
| lamb, button mushrooms, red pepper's and onions cooked with red curry and coconut milk | |


BEEF SPECIALTIES

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| CHINESE SIZZLING BEEF | \$27.00 |
| sliced prime beef fillet stir fried with green pepper, chinese cabbage, carrot, mushrooms and onions tossed in cantonese sauce served on a “sizzling” platter | |
| JAPANESE YAKI NIKU BEEF | \$28.00 |
| sliced beef tenderloin marinated in a sesame seed oil and soy sauce pan sautéed and served with sliced onions, diced carrots and tomatoes | |

ASIAN NOODLES

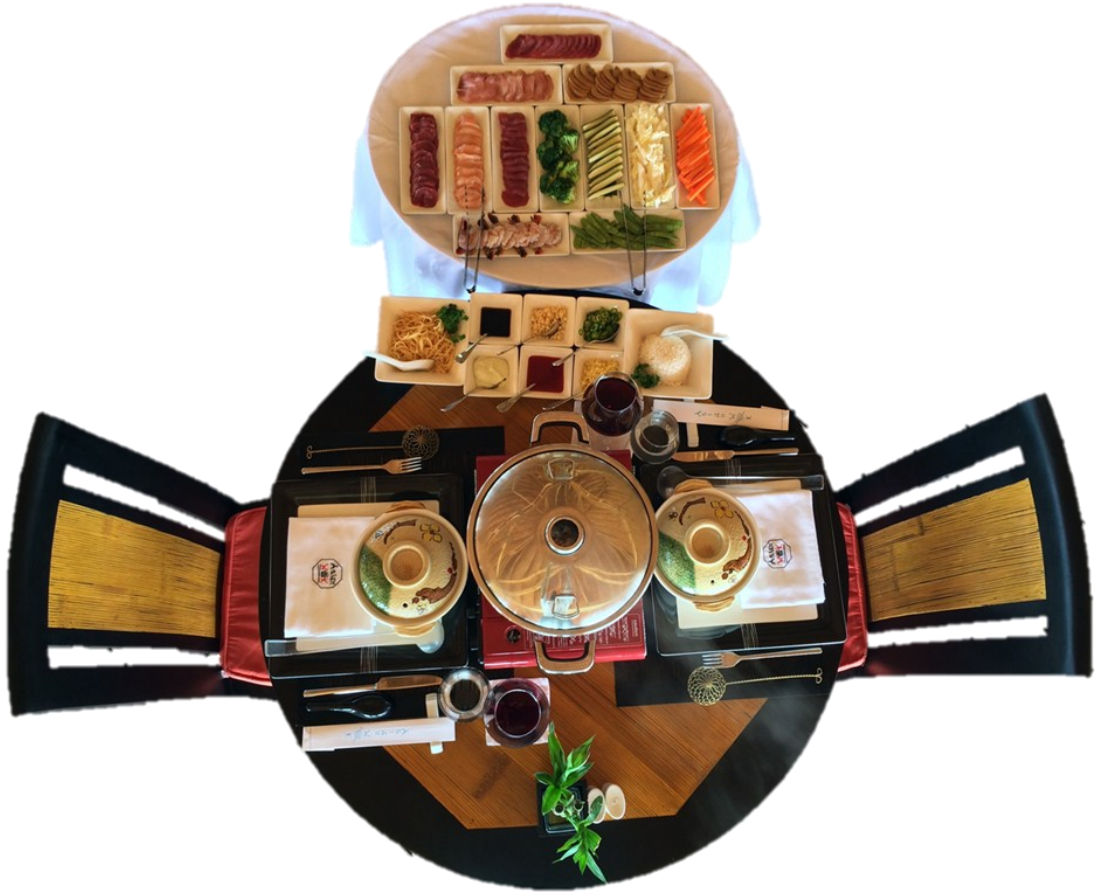
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|  INDONESIAN BAMI GORING stir fried Indonesian style noodles served with prawns, squid, chili and kecapmanis | \$12.50 |
| JAPANESE YAKISOBA stir fried japanese style noodles served with chicken, prawns, shitake mushrooms, ginger and bean sprouts | \$12.50 |
| CHINESE FRIED CHICKEN NOODLES stir fried shredded chicken and vegetables flavored with chinese sauces, served on top of fried noodles | \$12.50 |

ASIAN RICE

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|---|---------|
| WHITE RICE plain white rice | \$5.00 |
| PHILIPPINE SINANGAG GARLIC FRIED RICE served with garlic, spring onion, eggs slices and soy sauce | \$11.00 |
|  INDONESIAN NASI GORING stir fried rice with chicken, shrimp, eggs and red chili | \$12.00 |
| CHINESE SEAFOOD FRIED RICE stir fried rice with seafood, shitake mushroom, egg, soya & oyster sauce | \$12.00 |
| ASIAN SALMON FRIED RICE stir fried rice with salmon, vegetables, egg slices, flavored with dashi and soy sauce | \$13.00 |

STEAMBOAT “CHINESE FONDUE”, \$36.00 PER PERSON

SEAFOOD, BEEF, CHICKEN, PORK, AND VEGETABLES WHICH YOU COOK IN A HOT POT AT YOUR TABLE CHOOSE EITHER A CHICKEN, VEGETABLE, TOM YAM, MISO OR SPICY SZECHWAN BROTH; DELICIOUS...FUN...AND LOTS TO TALK ABOUT DURING DINNER



ATTENTION

RESERVATION REQUIRED BEFORE 12:00 NOON ON THE REQUESTED DAY, SERVES 2, 4, 6 OR MORE GUESTS

TEPPANYAKI MENUS

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| SEAFOOD SPECIAL tiger prawns, white fish, scallops and tuna | \$54.00 |
| ASIAN WOK SPECIAL tiger prawns, chicken and beef | \$47.00 |
| MEAT SPECIAL chicken, beef & lamb | \$44.00 |
| VEGETARIAN SPECIAL assorted fresh vegetables | \$32.00 |

INDIVIDUAL CHOICES

FISH & SEAFOOD

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|--------------|---------|
| TUNA | \$34.00 |
| REEF FISH | \$34.00 |
| SEA SCALLOPS | \$47.00 |
| TIGER PRAWNS | \$49.00 |
| LOBSTER TAIL | \$60.00 |

MEAT

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|---------|---------|
| CHICKEN | \$26.00 |
| LAMB | \$37.00 |
| BEEF | \$37.00 |
| PORK | \$37.00 |

ALL MENUS ARE SERVED WITH SALAD, MISO SOUP, VEGETABLES AND FRIED RICE

DESSERTS

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| TEPPAN-YAKI FRUIT ICE CREAM | \$9.00 |
| TEPPANYAKI PANCAKE WITH FRUIT AND ICE CREAM | \$9.00 |

ATTENTION

RESERVATION REQUIRED BEFORE 12 NOON



SIGNATURE MENU (LUNCH ONLY), \$24.00 PER PERSON

APPETIZER

CHINESE SPRING ROLLS

deep fried vegetable spring rolls with romaine lettuce, white cabbage and carrots accompanied by two dressings: sweet and sour dressing and a mayonnaise, garlic, onion and vinegar dressing

OR

ASIAN CHICKEN KARAGE

chicken wings marinated in garlic, ginger and soy sauce, deep fried and served with shredded radish, carrots, sliced cucumber and tonkatsu sauce

OR

JAPANESE MISO SOUP

a mildly salty fish broth of tofu, seaweed, leeks, tempura dust noodles and spring onions

MAIN DISH

JAPANESE CHICKEN TERIYAKI

grilled chicken legs covered in a sweet teriyaki sauce and served with sautéed mixed vegetables

OR



CHINESE FRIED FISH WITH CHILI AND LEMON SAUCE

chinese fried fish with chili and lemon sauce marinated fish fillet deep fried and tossed with a chili and lemon sauce

MAIN DISHES ARE SERVED WITH PHILIPPINE SINANGAG GARLIC RICE OR PLAIN WHITE RICE

DESSERT

BANANA TEMPURA

banana slices in tempura batter, deep fried and served with ice cream, strawberry, maple and chocolate syrups

OR

ICE CREAM

your choice of two scoops of ice cream, either vanilla, strawberry, chocolate or coconut

SET MENU TASTE OF ASIA WITH WINE, \$45.00 PER PERSON

APPETIZER

SWEET AND SOUR KING PRAWNS

king prawns in butter batter, deep fried and served with a sweet and sour sauce

SOUP

JAPANESE MISO SOUP

a mildly salty fish broth of tofu, seaweed, leeks, tempura dust noodles and spring onions

MAIN DISH



CHINESE FRIED FISH WITH CHILI AND LEMON SAUCE

chinese fried fish with chili and lemon sauce marinated fish fillet deep fried and tossed with a chili and lemon sauce

OR

ASIAN STYLE STIR FRIED PORK

with sesame oil, bell peppers, onions, ginger, garlic, chili, oyster and soya sauce

OR

VEGETARIAN SALAD MAKI

avocado, tomato, cucumber, cabbage, lettuce, laced with spiced japanese mayonnaise served inside five hand made rice rolls wrapped with nori sheets

MAIN DISHES ARE SERVED WITH PHILIPPINE SINANGAG GARLIC RICE OR PLAIN WHITE RICE

DESSERT

BANANA SPRING ROLL

served with ice cream and lychees

INCLUDES A BOTTLE OF GALLO WHITE OR RED WINE PER COUPLE

SET MENU TASTE OF ASIA, \$45.00 PER PERSON

APPETIZER

JAPANESE STYLE TUNA SALAD WITH SWEET MANGO

accompanied with garlic, ginger, dried chili and japanese mayonnaise dressing

OR

JAPANESE GYOZA DUMPLINGS

minced beef dumplings served with shredded cabbage, carrots and leeks accompanied by a vinegar, soy and sesame oil sauce

OR

ASIAN CHICKEN KARAGE

chicken wings marinated in garlic, ginger and soy sauce, deep fried and served with shredded radish, carrots, sliced cucumber and tonkatsu sauce

OR

CHINESE SPRING ROLLS

deep fried vegetable spring rolls with romaine lettuce, white cabbage and carrots accompanied by two dressings: sweet and sour dressing and a mayonnaise, garlic, onion and vinegar dressing

SOUP

VIETNAMESE CHICKEN NOODLE SOUP

shredded chicken with rice noodles seasoned with crispy garlic and onions

MAIN DISH



CHINESE FRIED FISH WITH CHILI AND LEMON SAUCE

chinese fried fish with chili and lemon sauce marinated fish fillet deep fried and tossed with a chili and lemon sauce

OR



THAI CURRY CHICKEN

stir fried sliced chicken breast served in a green curry sauce with coconut milk, green chili, pineapple, eggplant and basil leaves

OR

CHINESE SWEET AND SOUR PORK

deep fried slices of pork loin served with a sweet and sour sauce with carrots, onions and bell peppers

MAIN DISHES ARE SERVED WITH PHILIPPINE SINANGAG GARLIC RICE OR PLAIN WHITE RICE

DESSERT

CHOICE OF DESSERT FROM OUR DESSERT MENU

SET MENU ASIAN WOK SPECIALTY, \$79.00 PER PERSON

APPETIZER

NIGIRI AND SUSHI MAKI

this assorted sushi platter includes everyone's favorites of salmon, tiger prawns, tuna fish and white snapper served nigiri sushi style accompanied with tuna rice roll maki, wasabi, soya sauce and pickled ginger

SOUP

JAPANESE MISO SOUP

a mildly salty fish broth of tofu, seaweed, leeks, tempura dust noodles and spring onions

OR



THAI TOM YAM SOUP

a mildly spicy seafood soup of tiger prawns, squid, tuna and red snapper seasoned with lemon grass, ginger and coriander leaves

MAIN DISH

SAUTÉ LOBSTER

with spring onion, celery and ginger oil

MAIN DISH IS SERVED WITH PHILIPPINE SINANGAG GARLIC RICE OR SALMON FRIED RICE

DESSERT

CHOICE OF DESSERT FROM OUR DESSERT MENU