

Asiatique Starters

South east asian tasting plate of Vietnamese rice paper rolls, banana blossom salad with duck and ginger, curry puffs with chilli glaze, Balinese satay of shrimp and lemon grass, Thai spiced chicken in pandan leaves

Gado-gado 🥬

blanched Indonesian vegetables with spicy peanut dip and belinjo nut crackers

California Roll,

crab meat and prawn roll with avocado and mayonaisse

Barbecued sea scallops and pomelo salad 🌶️

tamarind dressing and kaffir lime

Vietnamese banana blossom salad

with crispy duck and prawns, mint, basil and nouc cham dressing

Grilled spiced prawns, 🌶️

with dhal fritter cool cucumber salad, minted yoghurt podina

Chinese style salt and pepper calamari 🌶️

with green papaya, watermelon & nham jim

Asiatique Main Courses

The Maya nasi goreng

Stir fried jasmine rice, scented with sambal & soya, accompanied with chicken satay & chicken leg, large prawns, pickles and a fried egg

Vegetable tempura, pickles, miso soup 🥬

Deep sea king prawns

Cooked in an exotic Indonesian curry sauce with coconut, turmeric and lime leaves

Grouper fillet 🌶️

Marinated in Balinese 'bumbu', baked in banana leaf with mushroom, lemon leaf and spring onion

Crispy skin five spice caramel chicken

with ginger, shallots and glazed oranges

New Zealand lamb cutlets

in aromatic tikka marinade, with sautéed green beans, sweet and sour pear chutney and sweet potato masala

Slow braised beef rendang 🌶️

wagyu beef cheek cooked in rich spiced coconut sauce, served with asian salad

All main courses are served with steamed rice

Vegetarian option 🥬

Considered spicy 🌶️

From the Teppan Grill

Gourmet hot plate cooking

complimented by appetizer, miso soup, salad, pickles, steamed rice, vegetables and mushrooms, dipping sauces and dessert of your choice

Kawa set salmon, scallop, prawn, squid, gindara fish

Denen set deep sea prawns, garoupa and free range chicken fillet

Tani set prime beef tenderloin and prawns or prime sirloin cut and prawns

Airflown wagyu beef fillet & lobster set 120 grm. wagyu steak & half lobster

Something Sweet

Balinese Vanilla,

coconut and kaffir scented pannacotta
poached strawberries and lychees

Maya Eastern Assiette

pandan crème caramel, brûléed banana rice pudding, tropical fruit salsa

java-mocha semifreddo

star anise and orange ice, candied citrus

'lava cake'

belgian chocolate spiced soft centre pudding,
berry crush & vanilla bean ice cream