

Vaimiti

MENU

HOT

FRIED PORK GYOZA Black Vinegar Sauce, Sesame Oil

FRIED WONTON Chicken, Prawns, Sweet Chilli Sauce

CRISPY PRAWNS (S) (GF) Mango Sweet Chilli Sauce, Wasabi Mayonnaise

SPICY SALMON WITH CRISPY SUSHI RICE (S)
Honey-Soy Sauce

VIETNAMESE SPRING ROLLS (GF)

Pork Belly, Black Fungus Mushroom, Vermicelli, Nước Chấm Sauce

COLD

PONZU-STYLE HAMACHI (V) (S) Jalapeños, Coriander

GRILLED RED TUNA TATAKI with Sesame-Soy Sauce

MAHI MAHI YUZU Shiitake Mushrooms, Avocado, Yuzu Sauce

TEMPURA PRAWN SALAD (S) Greens, Shiitake Mushrooms, Sesame Vinaigrette

SEARED DEN MISO SALMON (GF) Shiso Sprouts, Wakame

SOUP

MISO Yellow Miso Broth with Shimeji Mushrooms, Tofu and Spinach

CHICKEN AND COCONUT (S) (GF) Coriander, Lemongrass, Red Curry

TOM YUM (S) (GF) Prawns, Mushrooms, Coriander, Red Curry

SASHIMI AND NIGIRI (GF) Your Choice of Six Pieces

Yellowfin Tuna, Albacore Tuna, Salmon, Marlin, Octopus or Abi Tuna Tataki

WOK

YANGZHOU FRIED RICE WITH SATAY Jasmine Rice, Green Peas, Corn, Carrot, Spring Onion, Egg

PAD THAI Rice Noodles, Bok Choy, Chives, Peanuts, Red Pepper

ADD-ONS: CHICKEN, PRAWNS OR TOFU

CHEF'S SIGNATURE DISHES

Served with Jasmine Rice

CANTONESE STIR-FRIED BEEF (S) Beef Tenderloin, Bok Choy, Shiitake, Shimeji, Black Pepper Sauce

KUNG PAO CHICKEN (S) Leek, Green Szechuan Pepper, Peanuts

THIT HEO QUAY (S) Crispy Pork with Bok Choy, Coriander and Black Spicy Sauce

HUNAN-STYLE STEAMED EMPEROR FISH (S) Chives, Ginger, Chilli-Garlic Soy Sauce

TERIYAKI & GINGER GLAZED MAHI MAHI Wok-fried Courgette, Mushrooms, Carrot

SIDES

STEAMED JASMINE RICE (GF)

WAKAME (VE) Japanese Seaweed Salad

WOK-FRIED MARKET VEGETABLES (VE)

**(VE) VEGETARIAN, (GF) GLUTEN-FREE,
(S) SPICY**