

# DISCOVER DELICIOUS ASIA

*Take a culinary journey around some of the most delectable flavours in Asia with the imaginative menu of the Seven Orchids Pan Asian Restaurant. Asian cuisine is all about harmony and balance of four basic tastes: sour, bitter, sweet and salty. Using only the freshest ingredients, the restaurant's menu includes recognizable dishes from Japanese teppan style cooking to Thai coconut and lime infused flavours and Malaysian green curry to the traditional five spices of China.*

## IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu. On the last page you will find a key explaining the numbers used for the different allergens.

As we handle a full range of ingredients in our kitchens, traces of allergens might come into contact with other foods. If you have any food allergies or dietary restrictions, please inform your server.



# S O U P S

*Start your culinary journey to the Far East  
with classic flavours and ingredients.*

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Thai style chicken and coconut soup, flavoured with lime  
and fresh coriander (5)

Miso soup with tofu, spring onions and shredded nori  
seaweed (V) (13)

# A P P E T I S E R S

*Our chefs offer you popular sushi favourites  
as well as more exotic creations to explore and enjoy!*

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Sushi and maki platter accompanied with fresh Asian salad,  
pickled ginger and wasabi (ebi sushi, maguro sushi, kani roll,  
california roll, veggie roll, zumo roll) (1, 3, 4, 5, 8, 9, 12, 13, 14)

A selection of vegetarian and cooked sushi and maki with fresh  
Asian salad, pickled ginger and wasabi (ebi sushi, tako sushi,  
salmon skin roll, veggie roll, tempura roll, futo maki)  
(1, 3, 4, 5, 8, 9, 12, 13, 14)

Asian style cold roasted vegetables on Chinese leaves with  
toasted sesame seeds and Oriental pesto dressing  
(V) (1, 5, 10, 12, 13, 14)

Seared tuna salad with wakame, coriander, cucumber and lime, served  
with udon noodles, wasabi mayonnaise and roasted sesame seeds  
(1, 4, 5, 9, 12, 13)

Thai style chicken salad with ginger, cucumber, tomato, chilli,  
lime, carrot and Oriental pesto dressing (10, 11, 12, 13, 14)

Teppan pork satay with spicy peanut sauce and Asian coleslaw salad  
(1, 5, 7, 11, 13, 14)

Spiced duck confit spring rolls with plum sauce, flavoured with  
sesame oil and soy (1)

(V) vegetarian

Numbers represent allergen information.  
For explanation please refer to the last page.





## MAIN COURSES

*Savour a delicate Asian taste experience,  
where every dish of meat, fish, poultry or vegetables  
is infused with the finesse of the East.*

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Teppan Asian marinated pork fillet with five-spice flavoured apple segments. Hoisin dressing (1, 7, 12, 13)

Teppan sesame coated salmon on oriental vegetables and chilli mango salsa (1, 4, 5, 12, 13)

Malaysian green curry chicken fillet with coconut creamy sauce, fried aubergines, lemongrass and kaffir leaves (1, 3, 5, 7, 13)

Five-spice duck breast with stir-fried Asian vegetables and Thai plum sauce (1, 12, 13, 14)

Korean beef kalbi with sweet & sour leeks and oriental flavoured jus (1, 12, 13)

Udon noodles with oriental vegetables and peanut sesame sauce (V) (1, 2, 5, 7, 11, 12, 13)

Pan-roasted cod fillet, spiced aubergine puree, oriental roasted vegetables and tomato-soy dressing (1, 5, 7, 11, 12, 13)

*(all meat and fish dishes are served with steamed aromatic rice)*

(V) vegetarian

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For explanation please refer to the last page.





# DESSERTS

*To end your meal on a fresh and fruity note...*

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Chocolate and banana parfait with fruit coulis and spiced nuts (1, 4, 7, 10)

Passion fruit mousse with tropical fruit compote (1, 4, 7, 14)

Cashew star anise creme brulee, served with raspberry sorbet (1, 4, 7, 10)

Lime fromage blanc mousse with marinated pineapple, crispy meringue and pistachio sponge (1, 4, 7, 12)

Trio of ice creams (mango, vanilla and raspberry) (4, 7)

## ALLERGEN INFORMATION LIST

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|----------------|---------------------|
| 1. Cereals*    | 8. Molluscs         |
| 2. Celery      | 9. Mustard          |
| 3. Crustaceans | 10. Nuts**          |
| 4. Eggs        | 11. Peanuts         |
| 5. Fish        | 12. Sesame Seed     |
| 6. Lupin       | 13. Soya            |
| 7. Milk        | 14. Sulphur Dioxide |

\* Wheat, Rye, Barley, Oats.

\*\* Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nut.

To help us ensure that you thoroughly enjoy your meal, please inform your server if you have any dietary restrictions or food allergies.



