

# **SAKE**

Radisson White sands, Goa

## APPETIZERS

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### SEAFOOD

**Udong Goreng Tepung 550**

Deep fried marinated prawn in coriander, mint, peanut & sweet chilly sauce

**Steamed spiny lobster carpaccio, mustard miso sauce, cilantro 550**

**Grilled scallop with tabbouleh salsa 550**

**Seven delight seafood tempura, soy radish sauce 475**

**Balinese spicy prawn with young papaya salad, chilly mint drizzle 450**

### MEAT

**Babi Panggang 450**

(Roasted baby pork back rib glazed with honey & barbeque sauce)

**Balinese chicken salad 400**

**Marinated Thai beef salad, palm sugar, mint dressing 400**

**Chinese duck spring roll, plum & pineapple sauce 400**

### VEGETARIAN

**Som Tam Thai - young papaya, roasted peanut, chilly, palm sugar 350 ✓**

**Gado - Gado of tofu, long bean, white cabbage, peanut dressing 350 ✓**

**Shicimi spiced silken tofu, herb asparagus, nameko mushroom 350 ✓**

**Vegetable stuffed tofu, peanut sauce 350 ✓**

**Vegetable tempura, sweet dressing 350 ✓**

**Apple & pear salad, mint, orange citrus dressing, olive oil 350 ✓**

## **DIMSUM**

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**Char Siew Phao – pork (5 pc) 450**

**Seafood dim sum (5 pc) 450**

**Crispy chicken gyoza (5pc) 400**

**Vegetable gyoza (5pc) 350**

**The “Sake” dim sum combo (6pc) 500**

## **SATAY WITH 3 DIPS**

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**Balinese satay (6pc) 450**

**Chicken, shrimp, pork**

**Javanese satay (6pc) 450**

**Chicken, lamb, galangal & candlenut seasoning**

**Bean curd and vegetable satay (5 pc) 375**

**Five spice seasoning**

## **YAKITORI**

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### POULTRY

**Negima (chicken and leeks) (3pc) 450**

**Sasami (chicken breast) (3pc) 450**

**Tsukune yaki (grilled minced chicken ball) (3pc) 450**

**Tori tebasaki (grilled chicken wings) (3pc) 375**

### MEAT

**Ramu Niku (grilled lamb chop) (3pc) 500**

### SEAFOOD

**Ebiyaki (grilled prawn) (3pc) 450**

Sakeyaki (grilled salmon) 500

Ika sogayaki (grilled squid) 400

VEGETARIAN

Jagaimo yaki (grilled potatoes) 300 ¥

Okura (grilled okra) 250 ¥

Atsuage miso (grilled tofu) 300 ¥

**Nasu miso (grilled eggplant) 300 ¥**

## Soups

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### SEAFOOD

Sui Mono~ Japanese clear seafood soup 450

Tom Yum Goong~ (Spicy prawn soup with lemongrass) 450

Miso Shiru~ (Japanese Soya bean soup with tofu & wakame) 450

### MEAT

Tom Kha Gai~ (Spicy Chicken Soup with coconut milk) 400

Sake herbal chicken wonton soup 400

Shuane La Tang Ji Shu Cai~ (Hot & sour chicken soup) 400

### VEGETARIAN

Shu Mi Tang Qing Xie Rou Ji ~(Sweet corn soup) 350 †

Cantonese toasted mushroom soup 350 †

Creamy corn soup, asparagus tips 350 †

Mushroom consommé, vegetable wonton 350 †

Tom yum Hed (Spicy mushroom soup with Thai herbs) 350 †

## Sushi

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Caterpillar 750

Cucumber, avocado, fresh water eel, sweet tare sauce (6 pcs)

Spider 775

Crispy soft shell crab, tempura batter (6 pcs)

Passion \*\* 700

Crispy prawn tempura, avocado topped with eel (6 pcs)

Crunchy 650

Crispy tempura, eel, sweet sauce (6 pcs)

Salmon Skin 650

Crispy fried salmon skin, flying fish roe (6 pcs)

Jumbo 650

Japanese omelets, fresh tuna, sweet gourd (6 pcs)

Rainbow 650

Classic Californian roll, 7 kinds of sliced fish, flying fish roe (6 pcs)

Dynamite 650

Classic crispy prawn tempura roll, sweet sauce (6 pcs)

### SET PLATTER

Tides - 10 pcs of assorted sashimi 850

Wave - 6pcs of assorted sashimi, nigiri & maki sushi 975

Surf - 6 pcs of sashimi, nigiri & dragon roll 975

Green Sake- 6 pcs of vegetarian Californian roll & 4 tempura roll wrapped with avocado 850

## Main Course

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### SEAFOOD

Singaporean king crab, scallion, chilli sauce 1450

Wok fried lobster, Sichuan vegetable, chilli 1600

Chilli cuttle fish - crispy fried cuttle fish with lemon coriander sweet chilli sauce 850

Spicy sour shrimp 950

Prawn tempura, grated radish, ginger, tempura sauce (5pc) 750

Pla Lard Prik Thai - crispy whole snapper, chilli, garlic, lemon grass sauce 950

Steamed salmon fillet, ginger, garlic, rice wine 1800

### MEAT

Massaman Gai - Thai style chicken, massaman curry 750

Roasted crispy Cantonese chicken, plum and hoisin sauce 750

Roasted duck with grape and red curry 850

Barbequed pork 750

Tenderloin steak with wakame mustard miso sauce 850

Stir-fried crispy chicken with cashew nut, dry chillies 750

Pan-fried lamb, Asian spices, vegetables 800

### VEGETARIAN

Phad Phak Ruam - stir-fried vegetables Thai style 550 †

Kaeng Kiew Wan Phak - Thai green vegetable curry 600 †

Braised tofu with Chinese vegetables 600 †

Chop Chai - Singaporean vegetables 550 †

Mapo Tofu - stir fried sichuan tofu with ginger, onion & chilli bean paste 550 †

## WOK TOSSED NOODLE AND RICE

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Phad Thai - flat rice noodle, shrimp, vegetable 475

Khao phad - Thai style crab fried rice 550

Chinese vegetable and shrimp fried rice 575

Kway Teow - Singaporean vegetable and shrimp flat rice noodle 575

Steamed Rice 200 †

Steamed Jasmine rice 300 †

Pan-fried Hunan noodles (veg, chicken or prawn) 600 †

Sichuan noodles stir-fried with Sichuan bean paste (veg, chicken or prawn) 600†

## **Teppanyaki**

Imported lamb loin 1500

Chicken thigh 650

Spiny lobster 1650

Salmon fillet 1750

Prawn 950

Seafood 1350

Tenderloin 750

Sake vegetarian selection 550 †

### SET MENU

**Beach 1750†**

Vegetarian selection – Veg Tempura, creamy corn soup, Thai mixed vegetarian salad, Sorbet, sautéed vegetable, garlic fried rice with miso soup, melon sago

**Sand 2000**

Meat selection - beef slice with leek, wonton soup, Balinese chicken salad, Sorbet, tenderloin or chicken or lamb, steamed or fried rice with miso soup, ogura ice-cream

**Wind 2250**

Seafood selection - seafood yakitori, clear clam soup, spicy prawn salad, Sorbet, mixed seafood with citrus teriyaki, Steamed or fried rice with miso soup, Ice-cream

## **DESSERT**

Ice cream 350

Assortment of fruit tempura with fruit coulis 400

Chilled honeydew melon sago and coconut milk 350

Fried banana in tempura batter with coconut milk and palm sugar 350

Choice of sorbets 350

Seasonal fresh fruit platter 350

Taxes as applicable

We levy no service charge