

## FROM OUR OVENS

















### Baked to order

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| <b>Margherita di Bufala Flatbread</b>  5500 | <b>Mushroom Crostini</b>  6100  |
| Tomato sauce, fresh buffalo mozzarella, basil, extra virgin olive oil.   | House made sourdough toast topped with spicy soy and honey-glazed cremini and button mushrooms, scallions, sesame. |
| <b>Whipped Goat Cheese</b>  5600            | <b>Hot French Bread</b> 3100   |
| Chile infused honey, roasted sweet red peppers, house-made focaccia.   | Crusty house made sourdough loaf, served with whipped herb and garlic butter.                                      |
| <b>Flatbread of the day</b> 6100   | <b>Butter Naan</b>  2000        |
| Ask your server for today's special flatbread.   | Brushed with melted ghee.  |

## FROM THE GARDEN

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| <b>Middle Eastern Salad</b>   4900 | <b>Summer Rolls</b>   4900                  |
| Sweet peppers, cherry tomatoes, English cucumber, red onion, cilantro, parsley, and crispy spiced chickpeas; lemon olive oil vinaigrette.  | Thai style salad rolls of fresh veggies, tropical fruit, noodles, cilantro, and mint, spicy Thai dipping sauce.   |
| <b>Ginger's Fries</b>   4900     | <b>Mumbai Cauliflower Fritters</b>   4900 |
| House made roasted garlic mayonnaise.  | Sweet and spicy peanut chutney.   |

## FROM THE SEA & THE LAND

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| <b>Ginger's Ahi Tuna</b> 8100   | <b>Firecracker Shrimp</b>   9300 |
| <b>Our signature dish.</b> Pickled ginger slaw, tropical salsa, citrus mayonnaise, crispy flour tortillas.  | Jumbo shrimp, honey, lime, chile, hoisin sauce.  |
| <b>Lobster Summer Rolls</b>  9300  | <b>Ginger Rolls</b>  7300   |
| Lobster salad, cucumber, lettuce, mango, avocado, pickled ginger, raspberry gastrique, tarragon oil.  | Poached salmon, cucumber, mango, avocado, pickled ginger; soy-chile sauce, cilantro-basil oil.   |
| <b>Tropical Ceviche</b>   7300    | <b>Tuna Tartare</b>  7300   |
| Shrimp, fresh fish, cucumber, red onion, mango, chile, lime juice.  | Fresh ahí tuna, soy sauce, sesame oil, fresh ginger and chile on a bed of avocado.   |
| <b>Bengali Sea Bass</b>   7300    | <b>Dorado Dorado</b> 6800  |
| Coconut curry sauce, chayote, and green beans.  | Crispy fried mahi-mahi; with spicy Chipotle tartar sauce or roasted garlic mayonnaise.   |
| <b>Asian Tacos</b>  6800   | <b>Calamari Frito</b>  6800   |
| Crispy wonton shells, orange-Szechuan beef tenderloin, Asian slaw.  | Spicy Thai dipping sauce.  |
| <b>Thai Red Curry Beef</b>   7300 | <b>Thai Green Curry Chicken in Crispy Wontons</b> 6200   |
| <b>on Crispy Plantains</b>  | Filled with a creamy Thai green curry chicken with coconut milk.   |
| Served on plantain fritters, topped with spicy chile and onion pickle.  |  |
| <b>Filet Mignon</b>  8100  | <b>Mongolian Ribs</b> 8100   |
| Medallion of tenderloin, crispy onion rings, chimichurri.   | Pork ribs in a tangy Asian barbecue sauce.   |
| <b>Chicken Fingers</b> 5500   | <b>Spring Rolls</b>   5500       |
| Con salsa rosada dipping sauce.   | Crispy fried rice paper rolls, spicy Thai dipping sauce. (Vegetarian or with pork)   |

Prices do not include 13% VAT tax and 10% service charge