



Give a man a fish and you feed him for a day.
Teach a man to fish and you feed him for a lifetime.

Chinese Proverb

Terminology

Daikonoroshi	Mild white pickled radish
Akami	Thin fatty tuna
Miso	Japanese paste from fermented soya beans
Hotate	Scallop
Unagi	Fresh water eel
Nori maki	Inside rice
Ura maki	Outside rice
Temaki	Hand rolls
Yassai	Vegetables
Ebi	Shrimp
Maki	Roll
Panko	Japanese breadcrumbs
Dim sum har gau	Closed wrap dumpling
Dim sum siu mai	Open wrap dumpling
Maguro	Tuna
Ise ebi	Lobster
Soba noodle	Thin wheat egg noodle
Udong noodle	Thick white egg free noodle
Rice noodle	Gluten-free medium thick noodle
PadThai	Flat rice noodle with tamarind
Gyoza dumplings	Pot stick or pan fried

Terminology

Sustainable tuna

We utilize “Yellow Fin Tuna” that is caught with by-catch best practices and observer project, in a partnership between the world wide fund for nature. the tuna is caught using only circle hooks deployment under strict supervision of onboard WWF observers.

These practices will ensure that our suppliers achieve MSC certification in the future. we feel that it is important for us to find ways to support such progressive fisheries improvement projects as part of a step-wise approach to eventual sustainability under MSC certification, and we can directly attest to the exemplary leadership demonstrated by us to utilize suppliers that supports sustainable tuna.

Dim sum har gau

Dim Sum refers to a style of Chinese food prepared as small bite-sized or individual portions of food traditionally served in small steamer baskets or on small plates. Dim sum is also well known for the unique way it is served in some restaurants, wherein fully cooked and ready-to-serve dim sum dishes are passed around the restaurant for customers to choose their orders while seated at their tables.

Eating dim sum at a restaurant is usually known in Cantonese as going to "drink tea" yum cha as tea is typically served with dim sum.

Soups

- Indonesian Soto Ayam**  **22**
Shredded chicken, glass noodle with bean sprout, boiled egg, spring onions
fried shallots in spices turmeric broth soup served with sambal oelek
- Hot and Sour Prawn Broth**  **(GF)** **22**
Broth with mushrooms, tomato, galangal, lemon grass, coriander
and Asian herbs
- Vietnamese Pho Beef Noodle Soup**  **24**
Thin sliced raw beef, chopped green onion carrot, fresh mint cilantro, basil
bean sprouts, lime, sliced chili peppers

Appetizers

- Char Grilled Chicken Salad** **(N)** **(GF)** **20**
Corn-fed chicken salad tossed mandarin, water chestnut, with Asian dressing
- Ceviche of Salmon and Sea Scallop** **(GF)** **22**
Marinated in an exotic Asian blend of fish sauce, fresh ginger, garlic, lime
coriander and palm sugar
- Crispy Prawns and Black Sesame Tempura** **26**
King prawns served with Japanese seaweed, mandarin salad, sweet chili
And coriander dipping sauce
- Thai Som Tom** **(N)** **(V)** **(GF)** **20**
Green papaya salad with soft shell crab, cherry tomatoes, long beans and
shrimp paste, peanuts, honey basil and lime dressing
- Prawn and Scallop Toast** **35**
Shallow-fried prawn and scallop toast served with gyoza sauce
- Pan Seared Foie Gras and Duck Confit**   **40**
Spicy sweet potato and eggplant salad, sambal toast and cholocholo sauce

“POINT OF INTEREST”

“Ethical Foie Gras”

For top chefs, there is only one choice of foie gras: **Ethical**
these selected growers treat these animals with respect and allow over time
for their livers to grow slowly

Dim Sums

- BBQ Chicken Siew Mai** **25**
Steamed chicken siew mai topped with slivers of shiitake mushroom
- Prawn Har Gao** **30**
Hargao stuffed with marinated sesame seed prawns
- Vegetable Dumplings** **20**
Sautéed field mushrooms and garden vegetables
wrapped in dim sum wrappers

Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.



Chef's special is not Included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork **(V)** Vegetarian **(N)** Contains Nuts  **Spicy** **(GF)** Gluten Free **(A)** Alcohol

Maki Sushi Rolls

Samurai Roll (4 piece)	30
Tuna, unagi, cucumber, crab meat topped with salmon, avocado, tobiko and house special sauce	
Deep Fried Fire Crackers  	36
Salmon, tuna, tobiko, avocado, tanuki, teriyaki sauce and spicy mayonnaise	
White Orchid Sashimi Deluxe (2 piece)	40
Slices of salmon, tuna, hamachi, scallops, hokigai and akagai	
White Orchid Sushi Deluxe (1 piece)	52
Tuna, salmon, hamachi, prawn, tamago, akagai, and futomaki roll	
Rainbow Island Roll (4 piece)	32
California roll with tuna, salmon, dressed with white fish	
California Maki Roll (4 piece)	28
Inside outside sushi with Japanese cucumber, imitation crab stick, avocado lettuce topped with tobiko	
White Orchid Roll (4 piece)	28
soft shell crab, avocado, cucumber, lump crab meat, topped with tuna	

Nigiri Sushi

Hamachi- Yellow tail	28
Maguro- Tuna	32
Sake- Salmon	34
Ebi- Prawn	36

Sashimi

Shake – Salmon	36
Tako	34
Red Snapper	28
Hamachi - Yellow tail	28

Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.



Chef's special is not Included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork **(V)** Vegetarian **(N)** Contains Nuts  **Spicy** **(GF)** Gluten Free **(A)** Alcohol

Wok Noodles and Rice Dishes

- Szechuan Beef** **49**
 Black Angus beef fillet with soba noodles, spring onions, snow peas cherry tomatoes, straw mushrooms and red pepper consommé
- Herb Fried Seafood**  **(GF)** **45**
 Stir-fried mixed seafood, garden vegetables, lemon grass, sweet basil fresh green chili, served with jasmine rice
- Traditional Mee Goren** **(V)** **40**
 Wok-fried yellow egg noodles with Chinese cabbage, bok choy, bean curd and corn fritter
- Nasi Goren Kampung**  **(GF)** **36**
 Indonesian fried rice with morning glory, green sambal oelek deep fried chicken and fried egg
- Phad Thai Chicken** **(N)** **40**
 Phad Thai noodles with wok fried chicken, pak-choi, cashew nuts, red onions snow peas, mixed Asian greens, grilled lime and roasted peanuts
- Black Pepper Crab**  **70**
 Stir fried with oyster, spring onions and capsicum, accompanied with jasmine rice

Asian Curries

- Duck Curry** **52**
 Roasted duck with pineapple, red curry paste, cherry tomatoes Thai basil leaves, lychee and crisp duck rillette dumplings
- Madam Pa`s Chicken Curry** **40**
 Tender dices of chicken cooked in Thai green curry sauce with Thai white eggplant, bamboo shoots, sweet basil and lime leaves served with steamed jasmine rice
- Massaman Lamb Curry** **48**
 Braised lamb chops in lemon grass, ginger, coriander seed, turmeric shrimp paste and coconut milk, with sweet potato and steamed jasmine rice
- Wagyu Cheek Rendang**  **52**
 Padang style beef rendang with coconut and lemongrass with herb rice
- Paneer Makhani** **(V)** **(N)**  **34**
 In rich tomato, chili onion cream, butter, cashew nut gravy served with jasmine rice
- Prawn Malabari**  **48**
 Indian red curry prawn with chili, coconut, south Indian spices, yoghurt and coriander, served with jasmine rice

Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.



Chef's special is not included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork **(V)** Vegetarian **(N)** Contains Nuts  **Spicy** **(GF)** Gluten Free **(A)** Alcohol

Ocean Specialties

- Marinated and Oven Roasted Barramundi** 45
Asian marinated wild barramundi served with tossed egg noodles
bean sprouts and sautéed broccoli, fried shallots and spring onion
- Chili Prawns**  53
Deep fried jumbo prawns, steamed bok choy, wok fried capsicums, xo sauce
served with jasmine rice

Side Dishes

- Asian Fried Greens** 15
Wok fried greens with garlic, ginger and soya
- Egg Noodles** 15
Wok fried egg noodles served with soya, chili, ginger and garlic
- Steamed Jasmine Rice (V)** 12

Desserts

- Lemongrass Cream Brulee** 22
With madeleine and lapsang-souchong tea ice cream
- Mango Cheese Cake** 22
Cheese cake with coriander and mango salsa
- Wasabi Fondue** 24
Wasabi infused warm chocolate soft cake, caramel sauce
and wasabi ice cream
- Banana and Lychee in Coconut Milk** 20
Manafaru banana and lychee dipped in pandan infused sweet coconut cream
with pandan ice cream
- Coconut Sundae (N)** 20
Coconut ice cream, mango, coconut jelly, roasted almonds and grated coconut

Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.



Chef's special is not Included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork **(V)** Vegetarian **(N)** Contains Nuts  **Spicy** **(GF)** Gluten Free **(A)** Alcohol