

L'ORIENTAL DINNER MENU

SUSHI

NORIMAKI (Rolls 8pcs) \$9.75 or TEMAKI (Cone 1 pc) \$9.75

CALIFORNIA Crab, Avocado, Cucumber

BERMUDIAN Spicy Tuna, Scallion

ALASKA Salmon

AMERICAN DREAM Yellowtail, Scallion

BAHAMA Shrimp Tempura

SPIDER Soft-shell Crab Tempura

HAWAII Smoked Eel, Cucumber

BANGKOK Spicy Salmon, Scallion

L'ORIENTAL SIGNATURE SUSHI ROLLS

Master Chef Bart's creations

CRAZY ROLL \$16.50

mango, cucumber, crabmeat, tobiko, special sauce inside

KUMA KUMA \$16.75

chopped combination of golden-fried tuna, salmon & snapper with chef's special sauce

SPICY CRUNCHY ROLL \$19.75

spicy hamachi, cucumber & avocado topped with spicy tuna, crunchy flakes, tobiko & spicy chili sauces

CHEF ROLL \$19.75

shrimp tempura, spicy salmon & cucumber wrapped in soy paper, topped with spicy crab, wasabi mayo & eel sauce

SURF & TURF \$19.75

spicy tuna, shrimp tempura, seaweed salad, topped with beef tenderloin, avocado, spicy mayo & sesame seeds

RAINBOW ROLL \$20.75

fresh salmon belly & cream cheese maki topped with fresh tuna, salmon & yellowtail

TORCH SALMON \$20.75

filled with crab salad, shrimp tempura & avocado topped with fresh salmon & chef sauce

ECLIPSE ROLL (riceless) \$21.75

deep-fried roll with seaweed salad, crab meat & shrimp tempura, topped with masago, scallion & special sauce

SAHIMI ROLL \$20.75

salmon, tuna, yellow tail and crab salad, wrapped in cucumber skin, topped with spicy sauce

OCEANA ROLL \$20.75

soft-shell crab, seaweed salad, topped with crab-stick tempura and spicy crunchy tuna

NIGIRI (2pcs) **SASHIMI** (3pcs)

Mackerel (saba)	\$8.50	\$9.75
Shrimp (ebi)	\$8.50	\$9.75
Crab (kani)	\$8.50	\$9.75
Wahoo (sawara)	\$8.50	\$9.75
Tuna (maguro)	\$9.00	\$9.95
Octopus (tako)	\$8.50	\$9.75
Red Snapper (tai)	\$8.50	\$9.75
Salmon (sake)	\$8.50	\$9.75
Eel (unagi)	\$9.00	\$9.95
Yellowtail (hamachi)	\$9.00	\$9.95
Salmon Roe (ikura)	\$9.75	\$10.95



APPETIZERS

VEGETABLE SPRING ROLL \$13.75
Or
CRISPY CRAB SPRING ROLL \$15.75
peanut sauce | 2 pcs

CRISPY PORK BELLY \$16

CHICKEN SATAY \$16
skewered chicken, cucumber, peanut sauce

LETTUCE CHICKEN WRAP \$17
shiitake mushrooms & chestnuts with hoisin sauce

POT STICKER \$17
minced pork & vegetable filling, soy/black vinegar

FRIED SHRIMP DUMPLING \$16
sweet chili sauce

TEPPANYAKI BEEF ROLL \$17
asparagus, carrots, onions, sesame seeds & miso sauce

TUNA PIZZA \$19
fresh tuna, thinly-sliced red onion, jalapeño pepper,
olives, cherry tomato with special sauce

EDAMAME \$7.50
Steamed soy beans | Spicy (Optional)

BLUE POINT OYSTER \$6.25/each
OYSTER AND SAKE SHOT \$9.00/each

TEMPURA

Vegetable (5 pcs) \$ 10.75

Crab & Asparagus \$ 11.75

Jumbo Shrimp & Vegetable \$14.75

Jumbo Shrimp (5pcs) \$16.75


Soft Shell Crab (2 crab) \$16.75



SOUP

MISO SOUP \$7.00
white soya bean broth, tofu,
seaweed & scallions

SHANGHAI CHICKEN WANTON SOUP \$10.75
mushrooms, scallions & tofu


 **TOM YAM SEAFOOD SOUP** \$15.75
lemongrass, straw mushrooms, cherry
tomato,
red & green onions & shrimp



SIDE ORDERS FROM THE WOK \$7.50

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy
Napa Cabbage | Broccoli | Mixed Vegetables
Fried Rice \$2.50

 = spicy dish

ENTRÉES

PAAD THAI NOODLES

(wok-fried flat rice noodles)
Choices of:
Chicken \$29 | Shrimp \$32
Vegetables & Tofu \$27



YONG CHOW FRIED RICE \$26

With shrimp & crab meat

YEE MEE \$29

Hong Kong Style fried egg noodle with chicken & shrimp

STIR-FRIED SOBA NOODLES \$29

Hokkien Style with shrimp

The following dishes served with Steamed Jasmine Rice



KUNG PAO CHICKEN \$27

wok-fried diced chicken,
hot pepper, black soy sauce & cashew nuts

SWEET & SOUR CHICKEN \$27

with pineapple, bell peppers, cherry tomatoes,
onions & cucumber

GENERAL TSAO CHICKEN \$27

original Hunanese recipe
with tangy ginger sauce

DEEP-FRIED TAU FOO \$27

With crab meat & vegetable sauce



THAI CURRY CHICKEN \$27

Your choice of yellow or Green Curry Paste
Stir-fried with broccoli, straw mushrooms, coconut,
baby corn, Thai coconut milk & Kaffir lime leaf

DEEP-FRIED FISH \$29

With Thai sweet chili sauce

STIR-FRIED BEEF \$30

with garlic & black pepper sauce



FROM BERMUDA'S ONLY TEPPANYAKI TABLE

Cooked on a hot flat griddle by our expert Chefs
Served with Teppanyaki Vegetables & Steamed Rice
Specialty Fried Rice (add \$2)

CHICKEN BREAST	\$26
PORK LOIN	\$26
SALMON	\$30
SHRIMP	\$32
SCALLOPS	\$33
NEW YORK STEAK	\$37
ANY 2 COMBINATION ABOVE	\$39
CAB BEEF TENDERLOIN	\$43 **
BERMUDA FISH	\$MKT



Catch of the day (ask your server for details)

L'ORIENTAL'S SIGNATURE DUCK CORNER

Specialty of Chef Adisak

APPETIZER

Shredded Duck Roll \$ 18

With spicy sauce, cucumber, scallions
& hoisin sauce in rice paper rolls

MAIN COURSES

HUNANESE ROASTED 1/2 DUCK

\$32

Served with Wok Vegetables

AROMATIC CRISPY DUCK

HALF \$34 | WHOLE \$60 **

Delicious julienne of duck with
five spice marinade
Served with thin pancakes,
cucumber & scallions

Items marked with ** not valid for discounts or promotions
Surcharge applies for Dine Around
17% gratuities will be added to your bill