



# Menu

## **L'Oriental Signature Rolls**

### **Master Sushi Chef's Creations**

KUMA KUMA // 21.75

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

RED DRAGON ROLL // 24.75

crab tempura, cucumber, spicy salmon, topped with avocado, tuna & special sauce

SPICY CRUNCHY ROLL // 24.75

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

BLACK TIGER ROLL // 24.75

black tiger shrimp tempura, crab, avocado, cucumber, wrapped in soy paper topped with crab salad & special sauce

L'ORIENTAL ROLL // 25.75

Deep fried spicy tuna, yellowtail, avocado, cream cheese, topped with baked crab & caviar

TORCH SALMON // 25.75

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

ECLIPSE ROLL (riceless) // 26.75

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

MASTER CHEF ROLL // 26.75

Crabmeat, spicy tuna, avocado, topped with hamachi, tuna, salmon, tobiko, scallion, master sauce

SURF & TURF // 27.75

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

OCEAN ROLL // 27.75

spicy tuna, seaweed salad, softshell crab tempura, topped with peppered salmon & smoked eel

VOLCANO ROLL // 26.75

salmon tempura, mango, avocado, cucumber, topped with crispy crabstick and spicy mayo

	Nigiri (2pcs)	Sashimi (3 pcs)
Mackerel (saba)	\$11.75	\$12.75
Shrimp (ebi)	\$11.75	\$12.75
Crab (kani)	\$11.75	\$12.75
Wahoo (sawara)	\$11.75	\$12.75
Tuna (maguro)	\$11.75	\$12.75
Octopus (tako)	\$11.75	\$12.75
Red Snapper (tai)	\$11.75	\$12.75
Salmon (sake)	\$11.75	\$12.75
Eel (unagi)	\$12.25	\$12.75
Yellowtail (hamachi)	\$12.25	\$12.75
Salmon Roe (ikura)	\$12.50	\$13.50

## SUSHI

**NORIMAKI (Rolls 8 pcs) // 12.75**

**TEMAKI (Cone 1 pc) // 12.75**

CALIFORNIA | Crab, Avocado, Cucumber

BERMUDIAN | Spicy Tuna, Scallion

ALASKA | Salmon

AMERICAN DREAM | Yellowtail, Scallion

BAHAMA | Shrimp Tempura

SPIDER | Soft-shell Crab Tempura

TOKYO | Smoked Eel, Cucumber, Crab Salad

BANGKOK | Spicy Salmon, Scallion

BLUE POINT OYSTERS // 7.00 (each)

OYSTER & SAKE SHOT // 10.00 (each)

## TEMPURA

Vegetable (5 pcs) // 14.50 | Chicken // 15.50

Jumbo Shrimp & Vegetable // 18.50

Jumbo Shrimp (5pcs) // 19.00

Soft Shell Crab (2 crab) // 20.00

## APPETIZERS

EDAMAME // 10.50

steamed soy beans | spicy (optional)

VEGETABLE SPRING ROLL // 17.95

or

CHICKEN SPRING ROLL // 19.95

peanut sauce | 2 pieces

CRISPY PORK BELLY // 17.95

BEEF TERIYAKI SKEWERS // 19.95

served with teriyaki sauce

CHICKEN SATAY // 19.95

skewered chicken, cucumber, peanut sauce

POT STICKER // 19.95

minced pork & vegetable filling,  
soy/black vinegar

ORIENTAL WINGS // 19.75

served with honey mustard sauce

MISO GINGER MUSSELS // 22.75

served with onion, bok choy, carrots

COMBINATION PLATTER // 29.75

spring rolls, chicken satay, shrimp tempura,  
pot stickers

## SOUP

MISO SOUP // 10.00

white soya bean broth, tofu,  
seaweed & scallions

EGG DROP SOUP // 10.50

SHANGHAI CHICKEN WANTON SOUP // 12.95

mushrooms, scallions & tofu

TEMPURA UDON SOUP // 19.75

japanese thick noodles soup with shrimp  
tempura topped with scallion

TOM YAM SEAFOOD SOUP // 19.50

lemongrass, straw mushrooms, cherry  
tomato, red & green onions & shrimp



## SALADS

SESAME GINGER SALAD // 13.75  
heart of romaine, cherry tomatoes, carrots,  
cucumber, served with homemade dressing

CRISPY CHICKEN SALAD // 20.75  
heart of romaine, avocado, mango, carrots,  
served with detox dressing

SALMON & TUNA TARTARE // 22.95  
chef special sauce

## ENTRÉES

The following dishes are served with  
Steamed Jasmine Rice

KUNG PAO CHICKEN // 29.95  
wok-fried diced chicken, hot pepper,  
black soy sauce & cashew nuts

SWEET & SOUR CHICKEN // 29.95  
with pineapple, bell peppers,  
cherry tomatoes, and onions

GENERAL TSAO CHICKEN // 29.95  
original Hunanese recipe  
with tangy ginger sauce

SALMON TERIYAKI // 32.95

### THAI CURRY

Your choice of Yellow, Green, Red,  
Panang Curry Paste/ Massaman

Choices of :

Chicken // 29.95 | Beef // 35.95 | Seafood // 39.50

stir-fried with broccoli, straw mushrooms,  
coconut, Thai coconut milk & Kaffir lime leaf

STIR FRY BEEF // 34.95  
with garlic and black pepper sauce

PAN SEARED FISH // MKT Price  
with ginger sauce OR lemon butter sauce

## NOODLES

Choices of:

Chicken // 29.95 | Shrimp // 34.95  
Beef // 35.95 | Vegetables // 29.95

### PAD THAI

Stir fried rice noodles with egg,  
bean sprout , scallions, topped with  
crushed peanuts and lime wedge

### ORIENTAL SESAME UDON NOODLES

Stir fried udon noodles with mixed  
vegetables, egg topped with bonito flakes

### CHOW MEIN

Stir fried egg noodles  
with mixed vegetables

### YAKI SOBA

Stir fried Japanese noodles with mixed  
vegetables , topped with seaweed

## SIDE ORDERS FROM THE WOK

\$10.50

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli | Steam Tofu

Mixed Vegetables | Fried Rice // 3.00





## 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 \$2.50)

Chicken Breast	\$29.95	New York Steak	\$40.95
Pork Loin	\$29.95	Lamb Chop	\$43.75
Salmon	\$35.95	Any 2 Combinations of the Above	\$46.00**
Shrimp	\$35.95	CAB Beef Tenderloin	\$48.00**
Scallops	\$42.75	Bermuda Fish	\$MKT Price

Catch of the day (ask your server for details)

## L'ORIENTAL'S SPECIALTY

### AROMATIC CRISPY DUCK

HALF // 39.95 | WHOLE // 76.00\*\*

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

### MONGOLIAN BEEF // 39.75

Stir Fry Sirloin Steak, Mixed Vegetables, Mongolian Sauce

### PINEAPPLE FRIED RICE // 34.75

Fried rice with pineapple, cashews, carrots, egg, raisins, chicken & shrimp

### CRISPY NOODLES // 34.75

Combination of Shrimp, Chicken, Vegetables

### SESAME CHICKEN BOWL // 30.75

Breaded deep fried chicken thigh, broccoli, bell peppers, onions, carrots.  
Served over a bed of jasmine rice

**Items marked with \*\* not valid for discounts or promotions**

**Surcharge applies for Dine Around**

17% service charge will be added to your bill

20% service charge for parties of 8 and above



## DESSERTS

CRISPY FRIED BANANA FRITTER // 13.75

Toasted coconut, cream sauce,  
chocolate sauce

NO-BAKE LEMON CHEESECAKE // 13.75

Fresh berries, berry coulis

GOSLING GOLD RUM // 13.75

Triple layered chocolate cake  
whipped sweet cream

GREEN TEA PANNA COTTA // 13.75

Lychee, coconut flakes, mango sauce

FRIED ICE CREAM // 14.75

Vanilla & chocolate ice cream,  
sponge layers, candied fruit,  
chocolate sauce

HOMEMADE ICE CREAMS // 10.75

Chocolate ~ Vanilla ~ Green Tea  
Lemongrass

HOMEMADE SORBET // 10.75

Limoncello ~ Green Apple

AFFOGATO // 12.75

Homemade vanilla gelato  
topped with Caffè del Doge Espresso  
& whipped cream

## SPECIALTY COFFEES

BERMUDA COFFEE // 13.75

Coffee, Gosling's Black Seal Rum,  
Kahlúa & Whipped Cream

ORIENTAL COFFEE // 13.75

Coffee, Kwai Feh Lychee Liqueur &  
Whipped Cream

JAMAICAN COFFEE // 13.75

Coffee, Jamaican Rum, Tia Maria

IRISH COFFEE // 13.75

Coffee, Irish Whiskey, Brown Sugar &  
Whipped Cream



\* Please advise your server of food allergies & dietary restrictions \*