



# FINE FLAVOURS OF ASIA

*Crafted by our Michelin-starred Chef,  
Theodor Falser the menu at the Seven  
Orchids Pan Asian Restaurant is an  
invitation to sample some of the most  
popular and classic flavours originating  
in the East.*

*Every dish is an example of culinary  
harmony that balances the four basic  
tastes: sour, bitter, sweet and salty.  
Fine ingredients are skillfully combined  
in this new menu that features everything  
from favourite sushi variations and rolls  
to the distinctively Malaysian Sarawak  
Chicken & Seafood and typically  
Vietnamese Yellow Vegetable Curry.*

*Explore and enjoy!*

## IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu. On the last page you will find a key explaining the numbers used for the different allergens.

As we handle a full range of ingredients in our kitchens, traces of allergens might come into contact with other foods.

If you have any food allergies or dietary restrictions, please inform your waiter/waitress

# APPETIZERS ROLLS & MORE

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## MUSHROOM ROLLS

Nishiki premium sushi rice, assorted local mushrooms roasted in truffle oil and coated with roasted sesame seeds, enriched with crispy Japanese tempura (V) (1, 12)

## SHRIMP TEMPURA ROLLS

Crispy fried Japanese tempura inside and out, with shrimp, cucumber, pickled jalapeño, yuzu cream and bonito flakes  
(1, 3, 4, 7)

## VEGAS DYNAMITE ROLLS

Nishiki premium sushi rice, snow crab mixed salad, grilled spring onions, togarashi powder, crispy wasabi nuts and spicy ponzu sauce (1, 3, 4, 10, 12)

## TUNA & AVOCADO SUSHI

Nishiki premium sushi rice, fresh red tuna sashimi, ripe avocado, light spicy wasabi cream and zesty fresh pineapple (5, 7)

## DOUBLE SALMON SUSHI

Nishiki premium sushi rice, flamed double Norway salmon, quintessential kimchi, softened with sour cream and garnished with popped Chinese rice (1, 4, 5, 7, 14)

(V) vegetarian

Numbers represent allergen information.  
For explanation please refer to the last page.



### SALMON TARTARE

With diced avocado, yuzu whipped creme fraiche, doenjang gastrique, spring onion rings and rice pearls

(1, 4, 5, 7)

### TUNA CEVICHE

Bluefin tuna ceviche and Pan-Asian-flavoured marinated green vegetables, pickled red onions and green chili dressing

(1, 2, 5, 7, 13)

### BEEF CARPACCIO

Bunsik Korean street food with traditional kimchi, drizzled with spicy kalbi dressing (1, 12, 13, 14)

### MISO FRIED CHICKEN

Crusted miso chicken thighs served with refreshing green apple sticks, tossed sesame seeds and Japanese crispy salad

(2, 10, 12, 13)

### DUCK SPRING ROLL

Spiced duck confit spring roll with plum sauce, crispy Asian salad, flavoured with sesame oil and soy (1, 12, 13)

### MARINATED TOFU

Marinated crispy fried tofu served with hoisin-glazed boiled and roasted sweet potatoes, diced marinated daikon

(V) (13)

(V) vegetarian

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For explanation please refer to the last page.



# SOUPS

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## MISO SOUP

Infused miso paste and kombu broth, glazed fresh tofu, peas and sliced local mushrooms (V) (3, 5, 12)

## SARAWAK CHICKEN & SEAFOOD

Sarawak chicken and seafood served with Singapore noodles, coconut cream and flakes, garnished with fresh coriander leaves (1, 3, 8, 13)

# MAIN COURSES

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## MISO-CRUSTED SALMON STEAK

Teppan Norwegian salmon steak marinated with miso paste and served with creamy sesame-tofu dressing, Peruvian corn, vegetable julienne, glazed bok choy and roasted sesame seeds (5, 12, 13)

## STEAMED CODFISH

Steamed codfish fillet served with grated fresh ginger, glazed carrots, oyster sauce, aromatic sesame oil, lemongrass and Asian herbs (1, 2, 3, 5, 12, 13)

## KAKUNI PORK BELLY

Simmered crispy skin pork belly set on napa cabbage kimchi, steamed green beans, shitake mushrooms and sweet soy sauce, topped with crispy potato puff (1, 13, 14)

(V) vegetarian

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For explanation please refer to the last page.



## BRAISED BEEF SHORT RIBS

Teriyaki and low-salt soy braised beef short ribs, served with tomato and sweet red pepper relish, garlic chips and red onion pickles (12, 13)

## SEVEN ORCHIDS CHICKEN & BEEF - POACHED EGG RAMEN

Ramen-soaked noodles, chicken and beef, in fresh chicken and beef stock, with baby corn cut in half, young spinach leaves, sesame oil, hand-cut fresh coriander and circular scallions, topped with poached egg (1, 4, 12, 13)

## CHICKEN CURRY

Malaysian green curry chicken fillet with creamy coconut sauce, fried aubergines, crispy coriander leaves, lemongrass and kaffir leaves (1, 4, 12)

## SESAME DUCK BREAST

Pan-seared duck breast dusted with Chinese five spice, glazed hoisin sauce, chopped chilli, fresh coriander leaves and homemade sweet 'n' sour & pineapple salsa (3, 5, 12, 13)

## CURRY-SPICED POTATO RED LENTIL BURGER

Oven roasted vegan patty served on banana leaves, vegan raita dipping sauce on the side, garnished with fresh coriander and Japanese crispy vegetable salad (V) (1)

## VIETNAMESE YELLOW VEGETABLE CURRY

Mixed seasonal vegetables soaked and poured into Vietnamese yellow curry sauce, steamed broccoli florets, green leaves and roasted cashew nuts (V) (1, 10, 12)

(V) vegetarian

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## ACCOMPANIMENTS TO SHARE

Double-fried skin-on potatoes drizzled with banana ketchup, sesame seeds and fresh coriander (V)

Steamed ginger-lemongrass rice (V)

Asian coleslaw, shredded white and red cabbage, carrots, rice vinegar, Japanese mayo and crushed roasted cashew nuts (V) (1, 4, 10, 12)

Wok-fried broccoli and mushrooms glazed with teriyaki reduction (V) (13)

## SAUCES

Teriyaki glaze (V) (13, 14)

Singaporean laksa sauce (1, 14)

# DESSERTS

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## SPICED PINEAPPLE-COCONUT GYOZA

Refreshing pineapple gyoza, coconut cream stuffing, served with iced orange passion fruit soup (7, 14)

## MATCHA CHEESECAKE

Matcha-flavoured cheesecake with cold papaya salad, yuzu glaze, and crispy ginger (1, 4, 7)

(V) vegetarian

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## FIVE SPICE GINGER CRÈME BRÛLÉE

Rich and creamy five-spice ginger crème brûlée with a layer of flaming granulated crystal sugar served with caramelized bananas (1, 4, 7, 12)

## COCONUT TIRAMISU

Deconstructed coconut tiramisu, coconut tuile, garnished with fresh strawberries and yuzu-butterscotch sauce (1, 4, 7, 14)

## TROPICAL FRUIT SORBETS

Tropical fruit sorbets and green tea jelly, ginger brandy, garnished with berries (1)

## ALLERGEN INFORMATION LIST

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|----------------|---------------------|
| 1. Cereals*    | 8. Molluscs         |
| 2. Celery      | 9. Mustard          |
| 3. Crustaceans | 10. Nuts**          |
| 4. Eggs        | 11. Peanuts         |
| 5. Fish        | 12. Sesame Seed     |
| 6. Lupin       | 13. Soya            |
| 7. Milk        | 14. Sulphur Dioxide |

\* Wheat, Rye, Barley, Oats. Gluten

\*\* Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nut.

To help us ensure that you thoroughly enjoy your meal, please inform your server if you have any dietary restrictions or food allergies.

