



Samsara Teppanyaki

(V) Vegetarian

If you have any concern regarding food allergies, please alert your server prior to ordering

All prices are subject to 10% service charge & 12% TGST (Tourism Goods & Services Tax)

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SAMSARA
ASIAN FUSION

Teppanyaki 铁板烧

The originator of the teppanyaki-style steakhouse is the Japanese restaurant chain Misono, which introduced the concept of cooking Western-influenced food on a teppan in Japan in 1945. They soon found the cuisine was less popular with the Japanese than it was with foreigners, who enjoyed both watching the skilled maneuvers of the chefs preparing the food as well as the cuisine itself, which is somewhat more familiar than more traditional Japanese dishes. As the restaurants became popular at tourist spots with non-Japanese, the chain increased the performance aspect of the chef's preparation, such as stacking onion slices to produce a flaming onion and many delicate items.

牛排屋铁板烧源自日本餐饮连锁店 Misono。1945 年，Misono 向日本引进一种需要在铁板上烤制而成的西式风味菜肴。他们随即发现，与日本人相比，此菜肴更受外国人欢迎。外国人在享受美味料理的同时，又能观赏大厨精心料理时的高超技艺，且此种美味与日本传统菜肴具有颇多相似之处。各大旅游景区的 Misono 餐馆深受外国人的喜爱，而连锁店则更加注重大厨料理准备过程的观赏性，比如采用叠加的洋葱片制作铁板烧洋葱及众多精美菜肴

Teppanyaki is a style of Japanese Cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan, which means iron plate, and yaki, which means grilled, broiled or pan-fried. In Japan, teppanyaki refers to dishes cooked using an iron plate, including Steaks shrimps, okonomiyaki, yakisoba, and monjayaki.

铁板烧为一种日式菜肴，采用铁板烧制食物。铁板烧（Teppanyaki）一词源自日本，意为铁板，而“yaki”一词是烧烤、炙烤或者是锅煎的意思。在日本，铁板烧一词指使用铁板烹制食材，烹制的食材有牛排、大虾、日式烧饼、日式炒面以及梦甲烧等等。

Modern teppanyaki grills are typically propane-heated flat surface grills, and are widely used to cook food in front of guests at restaurants. Teppanyaki grills are commonly confused with the hibachi barbecue grill, which has a charcoal or gas flame and is made with an open grate design. With a solid griddle type cook surface, the teppanyaki is more suitable for smaller ingredients, such as rice, egg, and finely chopped vegetables

现代铁板烧烤盘大多使用丙烷加热的平面烤架，通常在餐厅众食客面前烹煮食物。一般铁板烧的烤架往往与烤肉炉烧烤架混淆。后者采用煤炭或天然气，为开放炉排设计。烧烤的外观为网格状，更加坚硬，铁板烧更适合烹制较小的食材，比如大米、鸡蛋、还有切碎的蔬菜。

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CHEF'S SPECIAL

主厨精选

(600gr of dry aged beef cube roll) For 2 persons \$ 190.00

(600 克牛肉)：两人份 \$ 190.00

Menu banzai

海鲜菜单

\$ 110.00 /person

\$ 110.00 /人

Wakame Seafood salad

裙带菜海鲜沙拉

Shrimp & seaweed marinated in soya and rice vinegar

大豆和米醋腌虾和海带

Moyashi Miso Shisu

豆芽味噌汤

Miso soup with tofu and wakame

豆腐和裙带菜味噌汤

Teppanyaki table

铁板烧菜单

Catch of the day, Prawn, Salmon fillet, baby corn, and green asparagus

Angus beef tenderloin, chicken, assorted mushrooms

Garlic Rice

当日新鲜的虾、三文鱼片、玉米笋和绿芦笋

安格斯牛柳、鸡肉、什锦蘑菇

大蒜、米饭

Tropical fruit platter topped with lemon sorbet

热带水果拼盘，搭配柠檬雪芭

Green Tea

绿茶

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SAMBARA

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Menu samurai

武士菜单

\$ 180.00 /person

\$ 180.00 /人

Wakame Seafood salad

裙带菜海鲜沙拉

Shrimp & seaweed marinated in soya and rice vinegar

大豆和米醋腌虾和海带

Moyashi Miso Shisu

豆芽味噌汤

Miso soup with tofu and wakame

豆腐和裙带菜味噌汤

Californian maki roll with crab avocado and tobiko caviar

加州寿司卷，搭配蟹肉鳄梨和飞鱼鱼子酱

Teppanyaki table

铁板烧菜单

Catch of the day, King Prawn, Salmon fillet, Yellow fin tuna, baby corn, and green asparagus

Prime beef cube roll, duck breast, assorted mushrooms

Garlic Rice

当日新鲜的大虾、三文鱼片、黄鳍金枪鱼、玉米笋和绿芦笋

牛肉、鸭胸肉、什锦蘑菇

大蒜、米饭

Teppanyaki Flambé of fruits, lemon sorbet

水果铁板烧、柠檬雪芭

Green Tea

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Menu emperor seafood

帝王海鲜菜单

\$ 220.00 /person

\$ 220.00 /人

Lobster & Salmon Caviar salad

龙虾和三文鱼鱼子酱沙拉

Miso Soup

味噌汤

California rolls and assorted Maki

加州寿司卷和什锦寿司卷

Teppanyaki Table

铁板烧菜单

Seafood Teppanyaki table

海鲜铁板烧

Sea Scallops, Jumbo Tiger Prawn, Lobster

Salmon fillet, assorted mushrooms, green asparagus

Garlic rice

海扇贝、巨虎虾、龙虾

三文鱼片、什锦蘑菇、绿芦笋

大蒜、米饭

Teppanyaki Flambé of fruits, litchi sorbet

水果铁板烧、柠檬雪芭

Green tea

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