



SAMSARA

ASIAN FUSION

M E N U

APPETIZERS

Edamame (G)

Soybean salted or spicy

Wasabi Prawns (SF)

Fried prawns with tobanjan spicy mayo

Dynamite Goong (SF)

Thai deep-fried prawn, spring onion cocktail

Tempura Moriawase (SF) (G)

A Japanese dish made up pieces of lightly battered and deep-fried assortment of seafood and vegetables serve with tempura sauce

Goong Sa Rong (SF) (S)

Thai-style deep-fried shrimp wrapped serve with Thai chili sauce

Chicken Tikka (D)

Chicken thigh mixed with Indian spice cooked in tandoor

Gai Satay (N)

Grilled chicken skewer with homemade peanut sauce

Som Tam Je (VG)

spicy salad made from shredded young papaya

* Tandoori Prawns (SF) (D)

Jumbo prawns marinated in Indian a spiced yogurt mixture then grilled into tandoori oven

Deep Fried Chicken Spring Rolls (G)

Crunchy home-made spring roll

Vegetarian Spring Roll (V)

Crunchy home-made spring roll

Dim Sums | 5 Pieces

Chicken

Shrimp (SF)

Vegetables (V)

Wanton | 5 Pieces

Beef

Chicken

Pork (P)

Vegetables (V)

* Not included in All Inclusive package, 30% discount applicable in each dish

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(S) Spicy (SF) Seafood (V) Vegetarian (VG) Vegan (G) Gluten (N) Nuts (D) Dairy (P) Pork (A) Alcohol

S O U P S

Tom Yum Goong (S) (G)

Authentic Thai hot & sour shrimp soup

Szechuan Soup (SF) (S)

Spicy Chinese hot and sour soup flavored with Chinese black vinegar, shitake mushrooms, prawn, bamboo shoots, tofu

Miso Shiro (SF)

Traditional Japanese soup consisting of a dashi stock into which softened miso paste is mixed serve with crab meats, tofu, wakame

V E G E T A R I A N S T A R T E R S

Hara Bhara Kabab (V) (D)

Mix vegetables pattie with jaggri, tamarin sauce

Tandoori Bharwa Aloo (V) (D)

Dry fruit, paneer stuffed in potato

Wakame Salad

Avocado, garden vegetables, sunomono dressing

Satay Pak (N)

Grilled vegetables, peanut sauce

Achari Paneer (V) (D)

Paneer marinated with Indian spices and cooked in tandoori

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VEGETARIAN MAIN DISHES

Paneer Methi Malai (N) (D)

Fenugreek leaves, paneer cooked with onion, cashew nut sauce

Bhuna Vegetables (D)

Seasonal mix vegetable toasted with onion, tomato, semi gravy

Dhal Tadka (D)

Yellow lentils with curry leaves

Palak Paneer (V) (N) (D)

Cottage Cheese in spiced, creamy spinach

Vegetable Kofta (G)

Seasonal mix vegetable with Indian spices

Shojin-Age Tempura (G)

Vegetables roll tempura

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FROM THE SEA

Goa Prawn Curry (SF)

Goan style prawn cooked with coconut, tamarind

Prawn Vindaloo (SF)

Jumbo prawns cooked with local Goan species with sweet, sour spicy gravy

Catch of The Day (SF)

Chargrilled reef fish with signature Japanese sauce

Khao Pad Sapparot (SF) (G)

Thai style fried rice with pineapple, shrimps

Prawn (SF) (S)

Wok fried kung bao style with chilies and cashew nuts

Cuttlefish (SF) (G)

Deep fried crispy with garlic, chilies and salt

Steam Fish (SF) (G)

Steamed hong kong style with soya sauce and spring onions

Pla Rad Prik (N) (G)

Deep fry Thai style whole, spice peanut som tam

FROM THE LAND

Buttered Chicken (D)

Prepared with creamy rich tomato gravy coupled with tandoori chicken

Mutton Rogan Josh (D)

Braised mutton cooked with Indian aromatic spices

Chicken Tika Masala (D)

Marinated roast chicken in Indian spiced served with raita, chutney

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FROM THE LAND

Chicken Kung Bao (N) (S)

Wok fried kung bao style with chilies, cashew nuts

Beef Black Pepper (S)

Wok fried with onions, paprika and black pepper sauce

Chicken Katsu Curry (S) (D)

Breaded chicken with Japanese curry

Wasabi Garlic Beef Steak (D)

Grilled beef, yuzu truffle potato, wasabi sauce

Pad Kra Pao Mu (S) (G)

Thai stir fried pork with basil & chilly sauce

Chicken Yakitori (G)

Grilled Japanese chicken skewers & yakitori sauce

Tofu (V) (SF)

Homemade tofu with ginger, onions, shiitake mushrooms, prawns

Broccoli Scallop (SF)

Wok fried with garlic, carrots and scallops

Fried Noodles (SF) (G)

Wok fried egg noodles with seafood, cai xin, bean sprouts, eggs and oyster sauce

Kao Pad Pak (SF) (G)

Thai fried rice a combination of chilies padi fish sauce, soy sauce, lime juice create a sublime marinade

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B R E A D

Naan (G)

Plain, Garlic or cheese

Roti (G)

Whole wheat flour

R I C E

Basmati (VG)

Fragrant rice, plain or cumin

S U S H I S I G N A T U R E R O L L

Dragon Roll (SF) (D) | 8 pieces

Unagi, avocado, poached prawns, cream cheese, ikura, teriyaki mayo

Fiery Surf & Turf (SF) | 8 pieces

Wagyu beef, avocado, cucumber, prawn, lemon chili mayo

Volcano Roll (G) (SF) | 8 pieces

Prawn's tempura, crab stick, spicy mayonnaise, mince shrimps, scallop, unagi sauce

Salmon Tempura Roll (SF) (D) | 8 pieces

Smoked salmon, cucumber avocado, cream cheese, mango coconut sauce

California Maki Roll (G) (SF) | 8 pieces

Crab stick, cucumber, avocado, Japanese mayonnaise, salmon caviar

Crunchy Tuna & Salmon Roll (SF) (G) | 8 pieces

Tempura flakes, reef fish tuna, salmon, avocado

Sushi Sandwich (G) (SF) (S)

Salmon or tuna, avocado, cucumber, spicy mayonnaise, sesame seeds, tanuki

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SUSHI & NIGIRI PLATTER

Traditional Nigiri (SF) (G)

8 pieces of salmon, tuna, reef fish, prawn, unagi, mackerel, crab

Discovery Platter (SF) (G)

6 pieces of sashimi, 4 pieces of nigiri, 4 pieces of roll

*Samsara's Selection for Two (SF) (G)

8 pieces of sashimi, 6 pieces of rolls, 6 pieces of nigiri, 2 pieces of gunkan

Hideaway Sashimi Platter (SF) (G)

10 pieces of salmon, tuna, reef fish, scallop, crab

Maguro Sashimi Platter (SF) (G)

9 pieces of fresh saki tuna loins

Sake Sashimi Platter (SF) (G)

9 pieces of fresh Tasmanian salmon

DESSERT

Homemade Ice-Cream and Sorbet (D)

Sorbet: mango, lemon

Ice cream: vanilla, saffron, Coconut

Three scoops with flavors of your choice and extras

Kulfi (D) (V)

Traditional Indian ice-cream flavored with cardamom & pistachio

Gulab Jamun (D) (V) (G)

Simmered milk dumplings in warm cardamon syrup

Tropical Salad (VG)

Fruit salad with lime sorbet, shiso leaf

Goreng Pisang (D) (G)

Deep fried bananas with honey glazing, vanilla ice cream

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