




SAMSARA

ASIAN FUSION

M E N U

APPETIZERS

Edamame (VG) - \$28
Soybean salted or spicy

 **Wasabi Prawns (SF) (G) (D) - \$44**
Fried prawns with tobanjan spicy mayo

Dynamite Goong (SF) (G) (D) - \$43
Thai deep-fried prawn, spring onion cocktail

Tempura Moriawase (SF) (G) - \$39
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) (G) - \$42
Thai-style deep-fried shrimp wrapped serve with Thai chili sauce

Chicken Tikka (D) - \$38
Chicken thigh mixed with Indian spice cooked in tandoor

Gai Satay (N) (SF) - \$32
Grilled chicken skewer with homemade peanut sauce

Som Tam Thai (N) (SF) - \$26
spicy salad made from shredded young papaya

*** Tandoori Prawns (SF) (D) - \$48**
Jumbo prawns marinated in Indian a spiced yogurt mixture then grilled into tandoori oven

Deep Fried Chicken Spring Rolls (G) - \$29
Crunchy home-made spring roll

Vegetarian Spring Roll (V) (G) - \$26
Crunchy home-made spring roll

Dim Sums | 5 Pieces

Chicken (G) - \$28
Shrimp (SF) (G) - \$29
Vegetables (V) (G) - \$26

Wanton | 5 Pieces

Beef (G) - \$32
Chicken (G) - \$32
Pork (P) (G) - \$32
Vegetables (V) (G) - \$27


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

Should you be ALLERGIC or INTOLERANT to ANY food, please inform your waiter who will be happy to assist you to select a dish suitable to your requirements; or have our chef prepare something special for you.

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

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S O U P S

 **Tom Yum Goong (SF) - \$29**

Authentic Thai hot & sour shrimp soup

 **Szechuan Soup (SF) (E) (G) - \$27**

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

Miso Shiru (SF) - \$26

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) (G) - \$26

Mix vegetables pattie with jaggri, tamarin sauce

Tandoori Bharwa Aloo (V) (D) - \$24

Dry fruit, paneer stuffed in potato

Wakame Salad (VG) - \$28

Avocado, garden vegetables, sunomono dressing

Satay Pak (N) (VG) - \$29

Grilled vegetables, peanut sauce

 **Achari Paneer (V) (D) - \$31**

Paneer marinated with Indian spices and cooked in tandoori

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VEGETARIAN MAIN DISHES

Paneer Methi Malai (N) (D) - \$44

Fenugreek leaves, paneer cooked with onion, cashew nut sauce

Bhuna Vegetables (D) (G) - \$31

Seasonal mix vegetable toasted with onion, tomato, semi gravy

Dhal Tadka (V) (G) (D) - \$31

Yellow lentils with curry leaves

Palak Paneer (V) (N) (D) - \$34

Cottage Cheese in spiced, creamy spinach

Vegetable Kofta (G) (D) - \$29

Seasonal mix vegetable with Indian spices

Shojin-Age Tempura (G) - \$29

Vegetables roll tempura

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FROM THE SEA

Goa Prawn Curry (SF) (D) (N) - \$57

Goan style prawn cooked with coconut, tamarind

 **Prawn Vindaloo (SF) (G) - \$51**

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

Catch of The Day (SF) (G) - \$46

Chargrilled reef fish with signature Japanese sauce

Khao Pad Sapparot (SF) - \$42

Thai style fried rice with pineapple, shrimps

Prawn (SF) (N) (G) - \$46

Wok fried kung bao style with chilies and cashew nuts

Cuttlefish (SF) (G) - \$42

Deep fried crispy with garlic, chilies and salt

Steam Fish (SF) (G) - \$58

Steamed hong kong style with soya sauce and spring onions

 **Pla Rad Prik (N) (G) - \$46**

Deep fry Thai style whole, spice peanut som tam

Broccoli Scallop (G) (SF) - \$42

Wok fried with garlic, carrots and scallops

FROM THE LAND

Buttered Chicken (D) (N) - \$39

Prepared with creamy rich tomato gravy coupled with tandoori chicken

Mutton Masala (D) - \$48

Braised mutton cooked with Indian aromatic spices

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FROM THE LAND

 **Chicken Tika Masala (D) (N) - \$37**

Marinated roast chicken in Indian spiced served with raita, chutney

 **Chicken Kung Bao (N) (G) (SF) - \$42**

Wok fried kung bao style with chilies, cashew nuts

 **Beef Black Pepper (G) (SF) - \$58**


Wok fried with onions, paprika and black pepper sauce

Chicken Katsu Curry (G) - \$43

Breaded chicken with Japanese curry

Wasabi Garlic Beef Steak (D) (G) - \$74

Grilled beef, yuzu truffle potato, wasabi sauce

 **Pad Kra Pao Mu (P) (G) (SF) - \$39**

Thai stir fried pork with basil & chilly sauce

Chicken Yakitori (G) (N) - \$35

Grilled Japanese chicken skewers & yakitori sauce

Tofu (G) (SF) - \$37

Homemade tofu with ginger, onions, shiitake mushrooms, prawns

Fried Noodles (G) (E) (SF) (E) - \$34

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

Kao Pad Pak (G) (E) - \$39

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

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BREAD

Naan (G) (D) - \$9.50
Plain, Garlic or cheese

Roti (G) (D) - \$9.50
Whole wheat flour

RICE

Basmati - \$9.50
Fragrant rice, plain or cumin

SUSHI SIGNATURE ROLL

Dragon Roll (SF) (G) (D) | 8 pieces - \$76
Unagi, avocado, poached prawns, cream cheese, ikura, teriyaki mayo

Fiery Surf & Turf (SF) (D) (V) (G) | 8 pieces - \$72
Wagyu beef, avocado, cucumber, prawn, lemon chili mayo

Volcano Roll (SF) (D) (G) | 8 pieces - \$73
Prawn's tempura, crab stick, spicy mayonnaise, mince shrimps, scallop, unagi sauce

Salmon Tempura Roll (SF) (D) (G) | 8 pieces - \$48
Smoked salmon, cucumber avocado, cream cheese, mango coconut sauce

California Maki Roll (G) (D) | 8 pieces - \$44
Crab stick, cucumber, avocado, Japanese mayonnaise, salmon caviar

Crunchy Tuna & Salmon Roll (SF) (G) (D) | 8 pieces - \$53
Tempura flakes, reef fish tuna, salmon, avocado

Sushi Sandwich (SF) (G) (D) - \$56
Salmon or tuna, avocado, cucumber, spicy mayonnaise, sesame seeds, tanuki

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SUSHI & NIGIRI PLATTER

Traditional Nigiri (SF) (G) (D) - \$72

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

Discovery Platter (SF) (G) (D) - \$74

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

*Samsara's Selection for Two (SF) (G) (D) - \$110

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

Hideaway Sashimi Platter (SF) (G) - \$84

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

Maguro Sashimi Platter (SF) (G) - \$62

9 pieces of fresh saki tuna loins

Sake Sashimi Platter (SF) (G) - \$66

9 pieces of fresh Tasmanian salmon

DESSERT

Homemade Ice-Cream and Sorbet (D) - \$6 per scoop

Sorbet: mango, lemon

Ice cream: vanilla, coconut

Three scoops with flavors of your choice and extras

Kulfi (N) (D) - \$22

Traditional Indian ice-cream flavored with cardamom & pistachio

Gulab Jamun (N) (G) (D) - \$26

Simmered milk dumplings in warm cardamon syrup

Khao Niew Ma Muang (VG) - \$30

Thai sweet sticky rice with mango

Goreng Pisang (G) (D) - \$22

Deep fried bananas with honey glazing, vanilla ice cream

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