ASIAN

Soups

Thai Yum with chicken	20.50€
Tom Yum Kung	22.00€
Sweet corn soup (with chicken)	22.00€
Gyoza	
Fried gyoza BBQ	28.00€
Fried gyoza with pork	30.00€
Fried gyoza with vegetables and tofu	25.00€
Baked corn with sriracha	23.00€
Starters	
Salmon ceviche with avocado and passion fruit	30.00€
Chicken skewers with peanut butter sauce	29.00€
Langoustine spring rolls with basil and sweet chili sauce	33.00€
Duck spring rolls	31.00€
Prawn ravioli with coconut cream infused with lemongrass and chili oil	29.90€
Roasted chicken with lemongrass salad	27.50€
Salads	
Duck salad with aromatic sprouts and hoisin dressing	32.50€
Beef marinated salad with fresh lemongrass and onions	27.00€
Grilled aubergine prawns salad	70.000
	30.00€

Main Courses

"Weeping Tiger" marinated beef, green papaya salad and sticky rice	38.50€
Prawns & squid sauteed with lemongrass, sriracha sauce	33.00€
Roasted silver cod with Champagne and honey sauce with jasmine rice	47.50€
Cajun butter steak (rib-eye)	40.00€
Roasted duck flavored with five - spices, served with fresh vegetables, pancakes and sweet hoisin sauce	44.00€
Massaman curry with lamb with jasmine rice	38.50€
Beef slow cooked with noodles chiengmai	35.50€
"Pad Thai", made with fresh noodles and a choice of:	
Prawns	31.00€
Chicken	29.00€
Vegetables	25.50€
Sweet and sour Cantonese pork fillet with vegetables and jasmine rice	36.50€
Red curry with chicken, vegetables and jasmine rice	31.00€
Yellow curry with prawns, bamboo shoots, fried rice and vegetables	32.50€
Side Dishes	
Charge and Jacobina via	0.500
Steamed Jasmine rice	8.50€
Fried rice	8.50€
Sticky rice Sticky rice	8.50€
Stir fry vegetables	9.50€

Desserts

Sweet sticky rice with mango	12.50€
Thai crepes with exotic sorbet	17.00€
Crispy chocolate spring rolls	13.50€
Fresh fruit salad in lemongrass - mint syrup	12.50€
Thai custard	13.50€
Selection of ice creams and sorbets (per scoop)	4.00€

Health Inspector: Christos Plevritis

Consultant Chef: ApiradeeThirakomen Executive Chef: Nektarios Makaridis

The prices include all legal taxes
The consumer is not obliged to pay if the notice of payment
(Receipt – Invoice) has not been received
In case the customer is allergic to any product, he is asked politely to contact the manager in charge of the restaurant of the Chef.



Asian Kids Menu It's time to take Little Guests on a taste adventure!

There's so much to explore at Sani Resort, including our world-class kids food – EXCLUSIVELY designed by global food expert and bestselling children's cookery author Annabel Karmel, MBE.

From super-fuel starters and fun bites to flavour-packed mains and perfect puds, it's time to hit the taste trail and try something new with Annabel's award-winning recipes.

Starters

Carrot, squash and ginger soup V, DF, EF, GF, NF 10.50€ Creamy vegetable soup V, EF 10.50€

Green salad with crispy wonton and carrot-lemongrass dressing V, DF $\,$ 11.00 \in Fried vegetable Gyoza dumplings with sweet sauce V $\,$ 12.50 \in

Mains

Sticky chicken satay & veggie rice DF 16.50€

Glazed fish fillet with Chinese style veggie rice EF, NF 17.50€

Annabel's Pad Thai DF 18.00€

Crispy fried Cod with steamed rice and sweet potato chips DF, NF 16.50€

Golden curry selection with:

Chicken EF 16.50€

Vegetables V, EF 14.50€

Fried rice with egg DF 8.00€

Desserts

Choco cake V 9.50€

Carrot cake V 9.50€

Fruity dip V, EF, GF, NF 8.50€

Raspberry ripple mini cheesecake EF, NF 10.00€ Ice cream selection per scoop V, NF 4.00€

V - vegetarian V option – can be made vegetarian

DF - dairy free

NF - nut free

EF - egg free

GF - gluten free

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