

FIRST FLAVORS

Spicy Tuna Tartare In Sesame Miso Cones Chili Aioli Shaved Bonito	13
Tare Glazed Eggplant Salad Edamame Shiitake Mushrooms Shiso Vinaigrette	9
Crispy Rice Salad Tiger Prawn Thai Basil Roasted Peanuts Nam Pla Vinaigrette	19
Sichuan Spinach and Glass Noodle Salad Sesame Cream Chili Oil	8
Lobster & Shrimp Spring Rolls Honey & 10-Spice Dipping Sauce	13
Lu Wei Braised Beef Black Vinegar Marinated Cucumber	10

FROM OUR SUSHI BAR

Crispy Shrimp Tempura Roll Avocado Soy Glaze	13
Crispy Rice Chu Toro Pickled Chili Green Onion	19
Spicy Salmon Avocado Cucumber Togarashi	9
Rainbow Roll Shrimp Salmon Tuna Hamachi Sea Bream	12
Spicy Tuna Roll Scallions Chili Aioli Sesame Oil	11
Vegetable Roll Avocado Cucumber Shiso Kampyo Yamagobo	7

DUMPLINGS & DIM SUM

Steamed Bao Confit Chicken Hoisin Toasted Chili Soy	9
Szechuan Lamb Dumplings Chili Oil Szechuan Pepper Crispy Shallots	11
Steamed Hokkaido Scallop & Tiger Prawn Sui Mai Crab Chives Ginger	12
Chili "Dan Dan" Chicken Dumplings Preserved Vegetables Sichuan Pepper Roasted Peanuts	9
Beef & Prawn Chui Chow Dumplings Peanuts Chinkkiang Black Vinegar	10

FISH & SHELLFISH

Black Tiger Prawns "Tom Yum" Fried Rice Wok Fried Organic Egg Kaffir Lime	26
Whole Steamed Loup De Mer Fresh Ginger Scallion Thai Basil Garlic-Chili Sweet Soy	17
Seafood Ramen Tiger Prawn Scallop Clam Soy-Dashi Broth Shoyu Egg	25
Pan Roasted Sea Bream Yellow Thai Curry Pumpkin Thai Basil	17
Pan Roasted Sikken Pumpkin Barley "Congee" Pineapple Sambal Watercress Crispy Cruller	19

FROM THE PASTURE

Braised Beef Short Ribs Peanut "Rendang" Kaffir Lime Coconut Rice	34
Stir-Fried Beef Tenderloin Crispy Baby Spinach Royal Trumpet Mushrooms	36
Crispy Glazed Quail "General Tso" Sauce Garlic Scallions	18

FOR TWO

Whole Roasted Baby Chicken Garlic-Pepper Sauce Chinese Greens	24
Wok Fried Whole Black Sea Bass Toasted Chili Soy Sticky Rice Thai Basil	37
Braised Lamb Shank Mala Potatoes Tamarind Hot And Numbing Squash	34

VEGETABLES, RICE, & NOODLES

Hunan Eggplant & Snow Pea Pods Garlic-Chili Soy Glaze	5
"Hot And Numbing" Long Beans Sichuan Pepper Crispy Garlic Chili Oil	5
House Made Kim Chi Fried Rice Sunny Side Up Egg Toasted Sesame Oil	6
Market Vegetable Fried Rice Organic Egg Green Onion Sweet Soy	5
Hand Cut Chow Fun Noodles Braised Beef Shimedji Mushroom	9
Hong Kong Style Noodles Shiitake Scallions Sweet Onions Bean Sprouts	5

Executive Chef, Brian Becher • Executive Sous Chef, Krishna Singh • Restaurant Director, Rumena Martin

re/ASIAN CUISINE | Wolfgang Puck serves exclusively Halal Meats. We prepare our cuisine with peanut oil. Please tell us of any allergies or dietary restrictions
All prices are in local currency (BD) and are inclusive of service charge, government levy, and VAT.

ROLLS

Spicy Salmon Avocado Cucumber Togarashi	9
Crispy Shrimp Tempura Avocado Soy Glaze	12
California Alaskan King Crab Avocado Cucumber	12
Spicy Tuna Scallions Chili Aioli Sesame Oil	10
Rainbow Shrimp Salmon Tuna Hamachi Sea Bream	12
Crispy Rice Chu Toro Pickled Chili Green Onion	18

NIGIRI 2 PCS

Hamachi	10
Chu Toro	18
Octopus	8
Shrimp	7
Sea Bream	6
Salmon	9
Seared Chu Toro	23
Hotate Scallop	9

SASHIMI 3 PCS

Hamachi	13
Chu Toro	23
Octopus	12
Shrimp	11
Sea Bream	8
Salmon	12
Seared Chu Toro	34
Hotate Scallop	13

VEGETABLE SUSHI

Crispy Rice Avocado Shiitake Asparagus Eggplant Baby Carrot	7
Vegetable Roll Avocado Cucumber Kampyo Shiso Yamagobo	7

CEVICHE

Hokkaido Scallop Grapefruit Chili	14
Bluefin Chu Toro Cucumber Jalapeno Yuzu	22
Salmon Housemade Kimchi Ponzu	12
Hamachi Nanban Chili Oil Black Bean	15
Maine Lobster Miso Lime Cucumber Celery	22

ROBATA

New York Strip Tokyo Negi	19
Chicken Thigh Curry Salt	7
Black Tiger Prawn Cilantro-Lime	12
Hokkaido Scallop Beef Bacon	12

VEGETABLE SKEWERS

Shisito Pepper	5
Royal Trumpet Mushroom	5
Cherry Tomato	3

THE SWEETS

Mango Millefeuille Mango Cream Mango Lime Confit Kaffir Lime Kolak Ice Cream	6.5
Re/ Pavlova Vegan Meringue Coconut Mousse Citrus Cremeux Pineapple Sorbet	6.5
Black Sesame Sesame Cake Pistachio Cream Dulce Ice Cream	6.5
Tempura Banana Passion Fruit Banana Sorbet	6.5
Chocolate Macadamia Pie Chocolate Mousse Macadamia Praline Mixed Nuts Ice Cream	7
Kunafa Warm Cheese Kunafa Saffron Syrup Pistachio & Cardomom Ice Cream	6.5
Chef's Selection of Ice Cream Bars	5

Executive Pastry Chef, Abderrazik Fourkou

All prices are in local currency BD and are inclusive of service charge, government levy, and VAT.