

FIRST FLAVORS

“SALT & PEPPER” SQUID, JALAPENO, PICKLED GINGER VINAIGRETTE	8
STIR FRIED CHICKEN, LETTUCE CUPS, CRISPY RICE, THAI BASIL, NAM PLA	10
TIGER PRAWN SINIGANG, COMPRESSED CUCUMBER, MARINATED TOMATO	8
HOKKAIDO SCALLOP CRUDO, LYCHEE PONZU, YUZU, SHISO	10
CRISPY CHICKEN SALAD, CREAMY COCONUT DRESSING, CANDIED PEANUTS, POMELO	11
LOBSTER & SHRIMP SPRING ROLLS, HONEY & 10- SPICE DIPPING SAUCE	11
CRISPY RICE SALAD, JUMBO LUMP CRAB, THAI BASIL, ROASTED PEANUTS, NAM PLA VINAIGRETTE	10

DUMPLINGS & DIM SUM

CHILI “DAN DAN” CHICKEN DUMPLINGS, PRESERVED VEGETABLES, SICHUAN PEPPER, ROASTED PEANUTS	8
PAN SEARED POT STICKERS, WAGYU BEEF, SCALLION, CHILI OIL, CILANTRO AND BLACK VINEGAR	10
SZECHUAN LAMB DUMPLINGS, CHILI OIL, SZECHUAN PEPPER, CRISPY SHALLOTS	10
KOREAN FRIED CHICKEN BAO BUNS, RADISH KIM CHI, GOCHUJANG AIOLI	8
SWEET PEPPER CHUI CHOW DUMPLINGS, TIGER PRAWN, WAGYU BEEF, PEANUTS, TOASTED SESAME	10

FISH & SHELLFISH

PAN SEARED SALMON, TURNIP CAKE, PICKLED MARKET VEGETABLES, XO SAUCE	15
MISO-HONEY MARINATED BLACK COD, SWEET BEAN-SESAME DRESSING, CHILLED NOODLE SALAD	26
BLACK TIGER PRAWNS, “TOM YUM” FRIED RICE, WOK FRIED ORGANIC EGG, KAFFIR LIME	21
WHOLE CRISPY SAFI, SWEET BASMATI RICE, CHARMOULA SAUCE, SPRING ONION	15
PAN SEARED SEA BREAM, SWEET SOY, SICHUAN CHILI OIL, THAI BASIL, CILANTRO	17

MEAT & POULTRY

BRAISED BEEF SHORT RIBS, PEANUT “RENDANG”, KAFFIR LIME, COCONUT RICE	27
MALAYSIAN CURRIED LAMB SHANK, BLACK FORBIDDEN RICE, CUCUMBER, CILANTRO	21
FILET OF BEEF “SICHUAN AU POIVRE”, WATER SPINACH, TEMPURA OYSTER MUSHROOM	33

For Two

WHOLE ROASTED BABY CHICKEN, GARLIC-PEPPER SAUCE, CHINESE GREENS	24
WOK FRIED WHOLE BLACK SEA BASS, RED THAI CURRY, STICKY RICE, THAI BASIL	37

VEGETABLES, RICE, & NOODLES

“HOT AND NUMBING” SUMMER SQUASH, CRISPY GARLIC, PICKLED CHILI	7
MARKET VEGETABLE FRIED RICE, ORGANIC EGG, GREEN ONION, SWEET SOY	5
HUNAN EGGPLANT & SNOW PEA PODS, GARLIC-CHILI SOY GLAZE	5
HAND MADE KIM CHI FRIED RICE, SUNNY SIDE UP EGG, TOASTED SESAME OIL	6
HOUSE MADE “BANG BANG” NOODLES, BRAISED BEEF, FRESNO CHILI, PEANUT SAUCE	6
HONG KONG STYLE NOODLES, SHIITAKE, SCALLIONS, SWEET ONIONS, BEAN SPROUTS	6
SPICY HAND CUT CHOW FUN NOODLES, CHICKEN, GARLIC, FRESNO CHILIES & THAI BASIL LEAVES	7

Executive Sous Chef, Josh Wetshtein

Assistant Restaurant Director, Rumena Martin

Executive Chef, Brian Becher

Chef’s Tasting Menu Available for the Entire Table

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.

Dim Sum Brunch

Hand Made Dumplings

Szechuan Lamb Dumplings

Szechuan Pepper, Crispy Shallots

Vegetable Spring Rolls

Sweet Thai Chili Sauce, Shitake Mushroom

Potstickers

Wagyu Beef, Black Vinegar, Chili Oil

Chui Chow Dumplings

Wagyu Beef, Tiger Prawn, Toasted Sesame

Lobster & Shrimp Spring Rolls

Honey-Ten Spice Dipping Sauce

Sichuan "Dan Dan" Dumplings

Organic Chicken, Peanut Sauce

Bites From Our Asian Kitchen

Korean Fried Chicken Bao Buns

Radish Kim Chi, Gochujang Aioli

Crispy Spicy "Salt & Pepper" Squid

Thai Red Curry Dipping Sauce

Chicken Larb Lettuce Cups

Crispy Rice Noodles, Bean Sprouts

Sinigang

Sweet Prawns, Cherry Tomatoes

"Hot & Numbing" Summer Squash

Crispy Garlic, Pickled Chili

Turnip Cakes

Garlic-Chili Glaze, Black Bean

Crispy Chicken Salad

Creamy Coconut Dressing, Candied Peanuts

Szechuan Style U.S. Filet Mignon (BHD 7 Supplement)

Smoked Chili-Shallot Sauce, "La You" Hot Oil

Whole Crispy Safi (BHD 5 Supplement)

Charmoula Sauce, Sweet Rice

Executive Sous Chef, Josh Wetshtein

From The Wok

Hong Kong Style Noodles

Shitake, Bean Sprouts, Bok Choy

Thai Fried Rice

Kaffir Lime Leaf, Nam Pla

"Bang Bang" Noodles

Braised Beef, Chili, Sansyo Pepper

Market Vegetable Fried Rice

Sweet onions, Toasted Sesame Oil

"Crazy Noodles"

Hon Shimeji, Thai Chilis, Black Pepper

Mapo Tofu

Szechuan Chili, Jasmine Rice

From The Grill

Beef Kofta Skewers

Garlic, Tamarind Date Puree

Chicken Satays

Thai Spices, Peanut Sauce

Salmon Skewers

Pickled Shallot, Cucumber Riata

The Sweets

Peanut Chocolate Shortbread

Peanut Mousse, Chocolate Sable, Jackfruit Sorbet

Coconut Mango Mochi

Condensed Milk Ice Cream, Coconut Mousse

Black Sesame Bar

Sesame Cake, Pistachio Cream, Dulcey Ice Cream

Sweet Dumplings

Red Bean Paste, Yuzu Sauce, Red Bean Ice Cream

Chef's Special Homemade Sorbet & Ice Cream

Seasonal Fresh Fruit

Assistant Restaurant Director, Rumena Martin

Executive Chef, Brian Becher

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Dishes marked with (A) contain alcohol. All dishes can be prepared without alcohol upon request.

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Sweet Finale

“Mochi”	4.5
Coconut Mousse, Tapioca & Mango Dumpling, Condensed Milk Ice Cream	
Chocolate Fondant	5
Green Tea Macha Cake, Green Tea Macha Ganache, Vanilla Ice Cream	
Black Sesame Bar	4
Sesame Cake, Pistachio Cream, Rice Pudding Ice Cream	
Chocolate & Yuzu cake	6
Chocolate Mousse, Yuzu Ganache Montee, Chocolate Ice Cream	
Lemon & Raspberry Tart	4.5
Sichuan Pepper Shortcrust, Lemon Cream, Raspberry Sorbet	
Chefs Special Homemade Sorbet & Ice Cream	2.5
Seasonal Fresh Fruit	

Executive Pastry Chef, Abderrazik Fourkou

All desserts are prepared with nuts; please inform us of any allergies.
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