



## CHINOIS IN JADE

On our World Cruise in 2002, Wolfgang Puck sent the executive chef from his famed Chinois on Main restaurant in Santa Monica, California, to share his culinary expertise on board. As result was so successful, we continue our relationship with Mr. Puck and offer this unique Chinois Menu.

### APPETIZERS

#### CHINOIS

##### **Seared Ahi Tuna Sashimi**

With Soy-Yuzu-Ponzu Sauce

##### **Assorted Sushi**

Japanese Eel, Shrimp, Fresh Salmon, California Crab Roll and Spicy Tuna Roll,  
Served with Pickled Ginger and Wasabi

##### **Chinois-Style Sizzling Calamari and Rock Shrimp Salad**

Served in a Crisp Won Ton Cup with Chinese Chili Paste Dressing

##### **BBQ Baby Back Pork Ribs**

With Honey and Chili Glaze

#### SZECHWAN AND CANTONESE SPECIALITIES

##### **Homemade Lobster Spring Rolls**

With Fresh Plum Sauce

##### **Freshly-Made Steamed Pork Dumplings**

With Garlic-Soy Sauce

##### **Roasted "Peking Style" Crisp Duck**

Rolled by your Waiter, in Mandarin Pancake with Scallions,  
Cucumbers and Hoisin Sauce

#### THAI AND VIETNAMESE DELIGHTS

##### **Chilled Saigon Crab Summer Roll Wrapped in Rice Paper**

With Sweet Chili Sauce

##### **Thai Chicken Satay**

With Peanut Satay Sauce

### SOUP

#### CHINOIS

##### **Won Ton Soup**

Clear Chicken Broth with Won Tons and Scallions

#### SZECHWAN AND CANTONESE SPECIALITIES

##### **Szechwan Hot and Sour Soup**

With Shredded Pork, Chinese Mushrooms, Tofu and Egg Drop

#### THAI AND VIETNAMESE DELIGHTS

##### **Tom Kha Kung**

Thai-Style Spicy Shrimp and Coconut Soup, Flavored with Lemon Grass,  
Lime Leaves, Galangal and Cilantro



## MAIN COURSES

### CHINOIS

#### **Seared Chinois Lobster**

With Lightly Spiced Ginger-Curry Sauce and Crisp Spinach

#### **Grilled Mongolian Lamb Chop**

With Snake Beans and Chinois Mint Vinaigrette

### SZECHWAN AND CANTONESE SPECIALITIES

#### **Seared Sea Scallops**

With Cantonese Black Bean Chili Sauce

#### **Eggplant with Jumbo Prawns**

Wok-Fried with Sichuan Pepper-Garlic Sauce

#### **Cantonese Orange Chicken**

Crispy-Fried Chicken Tossed with Sweet Orange Sauce

### THAI AND VIETNAMESE DELIGHTS

#### **Thai Red Chicken Curry**

With Coconut Milk, Red Curry Paste, Okra and Cherry Tomato

#### **Wok-Seared Beef Tenderloin Slices**

With Kaffir Lime-Flavored Soy-Shallot-Rice Wine Sauce

## SIDE DISHES

Steamed White Rice • Brown Rice • Pineapple Fried Rice • Japanese Rice  
Fried Vegetable Noodles • Tofu • Wok Fried Vegetables • Steamed Bok Choy

## DESSERT

#### **Chinois "Dim Sum" Dessert Delights**

Roasted Pineapple & Macadamia Nut Tart with Homemade Vanilla Ice Cream,  
Chocolate Crunch Cake and Caramelized Lemon Tart

#### **The Crème Brûlée Sampler**

Sweet Ginger, Passion Fruit and Coffee Crème Brûlée

#### **Chilled Tapioca Soup**

With Mango Sherbet and Fresh Fruits

#### **Seasonal Sliced Fruits with Lychee**

#### **Green Tea Ice Cream**

#### **Mango Sherbet**

**Jasmine Tea • Green Tea • Ginseng Tea • Roasted Japanese Tea  
Espresso • Cappuccino • Coffee or Decaffeinated Coffee**

*Low-Carb Choices are available on request.*

*Gratuities for your waiter are at your discretion; we recommend \$7.00 per person, per meal.*