



Inguru

## SOUPS

<b>Pho Bo</b> Vietnamese Beef Noodle Soup. This soup, popular and royal at the same time, remains the chief representative of Vietnamese cuisine	17.00
<b>Pho Ga</b> Traditional Vietnamese Chicken Pho Noodle Soup	15.00
<b>Nam Ya Curry Fish Soup</b> Fine rice noodle, shrimp look-chin	22.00
<b>Kung Pao Frog Leg Porridge</b> Rice congee with dark soy sauce braised frog legs, ginger and scallions	22.00

## STARTERS

<b>Chả Giò Tôm Parma Ham (twisted spring roll)</b> The fresh roll stuffed with shrimp, Parma ham, vermicelli mint and lettuce served with hoisin peanut sauce	28.00
<b>Vietnamese Cha Gio (Nems)</b> Classic deep fried Imperial roll stuffed with shrimp. Crab and pork Served with fresh lettuce, mint, Thai sweet basil and sauce dip	16.00
<b>Roasted Duck Vegetables Roll</b> Lemon soy dip, hoisin sauce	19.00
<b>Bò Tái Chanh</b> Like a beef carpaccio with lime and Vietnamese herbs, fragrant mango salad	21.00
<b>Crispy Salmon Roll</b> Tempura deep fried sushi rice roll with Salmon, kani (crabstick), spring onion topped with salmon keta, Teriyaki sauce & Japanese mayonnaise	29.00

◆ **Not included in Select All Inclusive package.**

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## STARTERS CONTINUED...

Asian Roll	24.00
Sushi rice roll with mango, cucumber, kani (crabstick), Japanese mayonnaise topped with chili caviar served with soya sauce, wasabi & pickled ginger.	
Chạo Tôm	18.00
Deep fried sugar cane shrimp, peanut hoisin sauce	
Asian Duck Salad	22.00
Frisee, Mizuna, green mango, sesame seed & Hoisin dressing	
◆ Seared Duck Foie Gras Slice - Price for SI package 15.00	35.00
Chiang Mai tamarind sauce, apple/screw-pine chutney, garden cress, rice cracker	
◆ Salmon Thin Slice Sashimi - Price for SI package 10.00	32.00
Umeboshi and argan oil dressing, Toasted sunflower seeds & Salmon caviar	
◆ Yuzu Duck Foie Gras Terrine - Price for SI package 20.00	38.00
Grilled rye bread & yuzu pearl	

## VEGETARIAN

Miso Asian Mushroom Risotto	21.00
Shimeji, eriingi and enoki	
Tofu Sashimi	18.00
Warm ponzu sauce & spring onion	
Soft Stir Fry Egg Tofu	22.00
Asian mushroom & water chestnut	
Miso and Soba Noodle Soup	24.00
Roasted Sriracha Tofu and bok choy	

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## MAIN COURSE

White Miso Marinated Maldivian Job Fish Mange-tout, cress and mint, Thai dressing	38.00
Sea Bream Fillet Galangal broth, bok choy and enoki mushroom	42.00
Peanut Crusted Soft Shell Crab Nuoc Cham vegetables	48.00
Slow Cooked Maldivian Red Snapper Fillet Broad bean, baby vegetables & radish, Beet dashi soup	42.00
Miso Lamb Rump Wasabi Béarnaise, Red Pepper Puree	44.00
Braised & Panko Fried Beef Short Rib Carrot coulis and peas sauce, Asian vegetables wok fried	48.00
Corn Fed Chicken Javanese style Roasted with a whole grain French mustard with palm sugar marinade, Wok fried Asian vegetables	41.00
Crispy Braised Pork Belly Bulgur & Shimeji, Fennel Salad, Dongpo sauce	43.00
Seafood Udon Noodle Stir-fry Shrimp, squid and mussel in miso & wasabi seasoning	34.00
Stir Fry Beef Tenderloin Stripes Ramen Noodle Baby corn and broccolis, teriyaki sauce & sesame oil	34.00

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# DESSERTS

Tropical Fruits Tartare in Wild Ginger Jelly Palm sugar streusel, Soya milk ice cream	14.00
Matcha Green Tea Tofu Flan Tartlet Muscovado sugar crumble & syrup, Thai herbs ice cream	14.00
Banana & Jack Fruit Spring Roll Chocolate ganache, candied ginger, crushed Speculoos, ginger ice cream	14.00
Lychee Panna-Cotta & Pomegranate Jelly Cocoa crunch, Basmati rice ice cream	14.00
Coconut White Chocolate Jelly Pandanus spread, sugar crisp and mango ice cream	14.00
Japanese Pearl & Jackfruit Coconut Pudding Pomegranate seed, Bubble rice & chocolate chips cookies	14.00
Asian Street Ice Cream Sandwich Milk bread with pearl sugar, coconut ice cream, roasted cashew nut and sweet milk	14.00
Ice Cream Selection Vanilla, strawberry, chocolate, mango, coconut	
1 scoop	4.00
2 scoop	6.00
3 scoop	8.00

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## WATERS

	Regular	All inclusive
Kuramathi Water still or sparkling	2.00	
Aquarius, 1,5 liter	4.00	
Aquarius, 500ml	2.00	
San Pellegrino from Italy, 750ml	8.50	4.00
San Pellegrino from Italy, 500ml	6.00	2.00
Aqua panna from Italy, 750ml	8.50	4.00
Aqua panna from Italy, 500ml	6.00	2.00

## JUICES

Fresh fruit juice Orange, grapefruit, pineapple, watermelon, papaya, lemon	7.00	4.00
Canned fruit juice Orange, pineapple, apple, grapefruit, mix fruits, mango, peach, red grapes	4.00	
Tomato juice	5.00	

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## SOFT DRINKS

	Regular	All inclusive
Coca cola, diet coke, fanta, sprite, bitter lemon, tonic or soda water.	3.80	

## BEERS

San Miguel draught beer	5.50	
Carlsberg draught or can beer	5.00	
Asahi, Japanese lager	7.00	
Bitburger German Premium Pilsener	6.00	2.00
Warsteiner German Premium Pilsener	6.50	2.20

## COFFEE & TEA

Blend house coffee pot	5.00	
Blend house coffee cup	2.50	
Freshly brewed tea pot	5.00	
Freshly brewed tea cup	2.50	
Herbal tea pot	5.00	
Espresso	4.00	
Hot chocolate	5.00	
Double espresso	7.50	
Cappuccino	5.50	
Latte	5.50	

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