

Dinner

Zen Kitchen

SALADS

THAI BEEF SALAD* 24.
marinated grilled ribeye | cucumbers | mint | shallots
Thai basil & sweet bird's eye chili-lime vinaigrette

WALDORF SALAD 18.
fruit & nut salad | fresh apples | celery | lettuce
grapes & walnuts | light creamy dressing

CAESAR SALAD & HOT SMOKED SALMON 19.
romaine lettuce | potato crisp | chives | hard-boiled egg
aged parmesan & focaccia croutons

ORGANIC QUINOA SALAD 16.
goat cheese | walnuts | strawberries | mint | dates
citrus dressing | served with cucumber & yogurt soup

BOWLS

XO FRIED RICE* 27.
fragrant jasmine rice cooked in "XO" sauce
sunny side-up egg | king shrimp & scallop skewer

WONTON NOODLE SOUP 24.
chicken broth flavored with anchovies | wonton noodles
kalian | char siew pork | shrimp & pork wonton dumplings

CHIRASHI* 32.
nishiki rice | tuna | salmon | hamachi | unagi
tamago | tako | spotted prawn | ikura | kamaboko
cucumber & takuan radish

HEALTHY KALE & CAULIFLOWER 24.
roasted rainbow cauliflower | tempura kale | wild rice pre-
served pepper | cumin & yogurt sauce

THAI GREEN CURRY 28.
choice of prawns or chicken simmered in spicy coconut
curry | Siamese eggplant & sweet basil
served with jasmine rice

CASHEW PAD THAI 26.
rice noodles | shrimps | cashew nuts | tofu | tamarind
green onions | bell peppers & sprouts

Executive Chef Ryan Nuqui

Zen Kitchen Restaurant's menu has been designed to be a culinary picture of the world. In working directly with some of the finest purveyors to source the freshest available ingredients, we're delighted to bring these favorite Chef dishes to our menu, 'Because eating well is always in season'

SUSHI

	<i>nigiri (2 pieces)</i>	<i>sashimi (3 pieces)</i>
yellowtail (hamachi)*	14.	20.
big eye tuna (maguro)*	14.	20.
fatty tuna belly (toro)*	32.	48.
salmon (sake)*	12.	18.
cooked shrimp (ebi)	12.	18.
sea urchin (uni)*	18.	26.
king crab (kani)	24.	29.
bbq eel (unagi)	12.	
Japanese omelet	9.	

CALIFORNIA ROLL 18.
lump blue crab | cucumber & avocado

SPICY TUNA ROLL* 14.
chopped big eye tuna | blended with spicy chili aioli & avocado

SHRIMP TEMPURA ROLL* 22.
shrimp tempura | avocado | spicy tuna & green onion

SPICY SALMON POKE ROLL* 22.
salmon | avocado | spicy mayo & serrano chili

YELLOWTAIL COMBO ROLL* 24.
spicy hamachi roll topped with hamachi | garlic chip | sriracha & rice crisp

RAINBOW ROLL* 24.
California roll with sliced tuna | hamachi & salmon

CATERPILLAR 24.
shrimp tempura topped with avocado | sriracha | spicy mayo
tempura crunch & eel sauce

JAPANESE BENTO* 42.
sashimi & nigiri of tuna | Hamachi & salmon
shrimp tempura | beef tataki | unagi nigiri | tamago & miso soup

APPETIZERS

FIVE SPICE CALAMARI 16.
lightly battered calamari tossed with garlic
scallions & five-spice salt

WASABI PRAWNS* 18.
crisp tiger prawns in wasabi aioli | mango
serrano chilies & fish roe

JUMBO LUMP CRAB 22.
vierge sauce with mango | tomato | red onion capers
anchovy & chives | lemon cream & herb oil

CHARRED GRILL OCTOPUS 24.
Kauai shrimp | Sicilian caponata | crispy potato
& smoked paprika

CHEF'S DAILY SOUP 12.

ENTRÉES

BUTTER CHICKEN 34.
marinated tandoor-roasted chicken in creamy Indian curry,
steamed basmati rice, homemade naan & lentils

ROASTED BONE-OUT BRANZINO 28.
fregola pasta | corn | walnuts | grilled halloumi cheese
& mint | capers & lemon "Grenobloise"

MOROCCAN LAMB SHANK WITH DATES & APRICOT 38.
honey & "Ras el Hanout" carrots, chickpeas, cilantro
served with homemade flatbread baked in clay oven

ALASKAN HALIBUT 28.
potato "cocotte" | cherry bomb radish
parmesan, watercress & cilantro pesto

BUCATINI BOLOGNESE 26.
peas | pea shoots | pecorino-Romano & cracked pepper

BONE-IN 16 OZ BEEF RIBEYE* 48.
braised short ribs & sweet potato gratin,
sautéed wild mushrooms, béarnaise sauce

As part of Waldorf Astoria commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans-fat.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | All parties of six or more will have a 18% service charge included.