



Appetizer

TUNA TARTARE*

mascarpone cream, avocado gel, ciabatta crisp

SHRIMP COCKTAIL

cocktail sauce

FARMER'S SALAD

balsamic vinegar

CAESAR SALAD

traditionally prepared, Parmesan

BAKED SPINACH AND CHEESE STUFFED MANICOTTI

pasta filled with seasoned spinach and 3-cheeses, tomato

PUMPKIN AND CHICKEN SOUP

spiced with scallion and fried garlic chips

MOROCCAN TOMATO SOUP

chickpeas and lentils

BONSAI SUSHI SHIP* (FOR 2) \$32.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*



18% service charge will automatically be added to your order

Emeril Selects

Appetizer

CRAWFISH VOL AU VENT

puff pastry shell, creole seasoning, scallion

Entree

PORK AND RED CHILE POSOLE

*diced tomatoes, hominy, avocado, red onion,
sour cream, served with white rice*



Entree

FISH PICCATA

capers, lemon butter sauce, squash and ratatouille vinaigrette

HONEY ROASTED DUCK

*red cabbage, orange and star anise glazed,
sweet potatoes croquette*

STEAK PIZZAIOLA*

beef strip-loin with tomato and beef au jus, mashed potatoes

BAKED SPINACH AND CHEESE STUFFED MANICOTTI

pasta filled with seasoned spinach and 3-cheeses, tomato

PECAN CRUSTED TOFU

roasted yam, apple and pear chutney

FEATURED INDIAN VEGETARIAN

*potato with curd gravy, paneer capsicum bhujia,
chickpea pulao*

Featured Salad

THAI BEEF & NOODLE SALAD

*sliced beef, onions and peppers,
cucumber marinated with oriental dressing*

Everyday

GRILLED CHICKEN BREAST

*garlic & herbs, vegetable succotash,
battered parsley potatoes*

BROILED STRIPLOIN STEAK*

*creamy peppercorn sauce, vegetable succotash,
battered parsley potatoes*

Sauces: ○ chimichurri ○ béarnaise ○ peppercorn

Surcharge of \$5.00 for third entree or more applies

Steakhouse Selection

great seafood and premium aged USDA beef, a surcharge of \$23 applies to each entrée

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double-cut

18% service charge will automatically be added to your order

Dessert

APPLE CRUMBLE PIE

vanilla ice cream

MATCHA VANILLA CAKE

*green tea sauce
-no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

"Please inform your server if you have any food allergies"

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*