



Orchid Delight

Starters

Polenta Fries GF VN

with hoisin drizzle, scallions, and toasted sesame

Scallion Pancakes VG

with a kimchi-ponzu slaw

Coconut Cinnamon Crusted Shrimp GF DF

spicy pineapple and mango chutney

Cheese and Plantain Empanada VG

spicy maple

Seconds

Served with crusty breads.

Chilled Thai Pea Soup GF VN

ginger, lemongrass, coconut, hint of jalapeño. Served with a crispy pea garnish

Gochujang Tomato Soup VG

caramelized gochujang ginger, garlic and sweet tomatoes. Served with jasmine rice cakes

Main Entrées

Polynesian Rice GF VN

with grilled pineapple, red onion, bell peppers, carrots and scallion

Coconut Curry GF VN

rich and creamy coconut curry with sweet potatoes, sweet bell peppers, spinach and tofu

Paneer Stir fry GF VG

bell peppers, scallion, snap pea, and broccoli with a ginger hoisin glaze

Desserts

Champagne Coconut Cake

white cake soaked in champagne syrup, coconut cream, toasted coconut

Raspberry Blood Orange Sorbet GF VN

with cocoa nibs

VN - Vegan, VG - Vegetarian, GF - Gluten Free, DF - Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions