

# ZENGO

BY CHEF RICHARD SANDOVAL

## DAIRY FREE

### MENU

#### SALAD & COLD STARTERS

PAPAYA POMELO SALAD (N)(VG) 60  
green mango | peanut | lime chili dressing

CHINESE CHIKEN SALAD 75  
crunchy vegetables | quinoa | maple mustard dressing

ZENGO CRAB SALAD (S)(G) 170  
baby spinach | crab meat | tobiko avocado | goma dressing

HAMACHI NEW STYLE SASHIMI (G)(N) 115  
jalapeño | avocado yuzu | crispy nori truffle ponzu

WAGYU BEEF TATAKI (G) 125  
seared beef | jalapeño yuzu kosho soy

#### SUSHI & SASHIMI

CHEF SUSHI SELECTION  
(please ask your server for today's selection)

#### HOT STARTERS

EDAMAME SALT or SPICY (G)(V) 40  
kimchi sauce | garlic | butter | lime

#### SOUP

MISO SOUP 50  
seaweed | tofu | spring onion

TOM YUM SOUP (S) 50  
shrimps | mushrooms | bok choy | chili oil

#### ZENGO SPECIALTIES

CORN FED CHICKEN CURRY 115  
bok choy | snow peas | baby corn green curry broth

HINADORI (G)(S) 145  
roasted baby chicken marinated with preserved lemon and asian barbecue sauce

#### WOK

NASI GORENG (N)(S)(G) 80  
fried rice | chicken sate | pickled vegetables  
sunny side-up egg

CORN FED CHICKEN(N)(G) 125  
shishito peppers | dry chili | cashewnut | kung pao sauce

BLACK MUSSEL (G)(S) 120  
coriander | chili | szechuan pepper sauce | deep fried mantou bun

#### FROM THE GRILL

all steaks are served with a choice of one side

250gr WAGYU RIB EYE 320  
200gr WAGYUTENDERLOIN 320  
yuzu kosho chimichurri & citrus yakiniku sauce

#### SIDES

STEAMED JASMIN RICE (VG) 20

GARLIC BOK CHOY (G)(S) 45  
oyster sauce | fried garlic

GRILLED ASPARAGUS(VG) 40  
yuzu miso sauce | togarashi | nori powder

#### DESSERTS

HOMEMADE SORBET (scoop) (VG) 22