

# ZENGO

BY CHEF RICHARD SANDOVAL

## GLUTEN FREE

### MENU

#### SALADS & COLD STARTERS

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

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

THAI SEAFOOD CEVICHE(S) 79  
shrimp | octopus | salmon | tuna | chili  
mint sauce | coconut nitro

#### SUSHI & SASHIMI

CHEF SUSHI SELECTION  
(please ask your server for today's selec-  
tion)

#### HOT STARTERS

EDAMAME (VG) 40  
steamed with maldon salt

CHICKEN SATE (N) 60  
peanut sauce | pickled vegetables | fried  
shallot

#### SOUP

MISO SOUP 50  
seaweed | tofu | spring onion

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

#### ZENGO SPECIALITIES

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

DENGAKUMAN(D) 215  
miso glazed chilean sea bass  
celeriac puree | japanese salsa

#### FROM THE GRILL

WAGYU STEAK RIB EYE (D) 250g 320

WAGYU STEAK TENDERLOIN (D) 200g 320

#### SIDES

GRILLED ASPARAGUS 40

yuzu miso sauce | togarashi | nori powder

TRUFFLE FRIES 35

truffle paste | parmegiano reggiano

STEAMED JASMIN RICE (VG) 20

#### DESSERTS

HOMEMADE SORBET (scoop) (VG) 22

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shellfish | (N) Contains Nuts | (VG) Vegan

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.