



ORIENTAL
— RESTAURANT —

THE EXPERIENCE

Oriental brings together the bold
flavours of southeast Asia and
Japanese craftsmanship

Inspired by the vibrant culinary
cultures of Bangkok. Singapore
Ho Chi Minh City and Tokyo

Designed for sharing

Created for discovery



FAMILY STYLE MENU

APPETIZER

Chicken satay

charcoal grilled, peanut sauce, pickles

Rock prawn's tempura ★

spicy miso mayonnaise, lime, toasted coconut

Gochujang miso chicken wings

sticky glaze, sesame, spring onion

Cha gio

chicken and prawns rice paper rolls, herbs, peanut, nuoc cham

Nahm dtok ★

grilled beef tenderloin, mint, toasted rice, lime dressing

Tuna tataki roll

spicy marinated tuna, guacamole, tobiko

Spiced tuna tartare

avocado, cassava crackers, pickled ginger

Oriental ceviche

mixed seafood, cilantro, tomato cherry, ceviche sauce

SOUP

Tom yam goong

Spicy sour prawn soup and lemon grass

MAIN COURSE

Indian ocean miso kingfish

gochujang, pakchoy pickled green mango

Sambal butter king prawns

fermented chili, brown butter, lime

Thai green curry prawns

eggplant, basil, coconut

Wok-fried beef

black pepper, oyster sauce, garlic, soy

Singapore chili chicken

wok fried crispy chicken, fermented chili glaze, curry leaf

Oriental fried rice

chicken, shrimp, egg, xo sauce and crispy garlic

Char kway teow

avocado, cassava crackers, pickled ginger

tofu & mixed vegetables (v)

sichuan pepper sauce

DESSERT

caramelised banana, miso toffee, lime, coconut ice cream
seasonal cut fruits on ice

TZS 200,000 per person, food only inclusive of
applicable tax and service charge

SMALL PLATES

Watermelon tartare (v) ★	31,000
spiced watermelon, avocado, crispy nori, lime	
Steamed edamame dim sum, truffle emulsion (v)	32,000
Crispy tuna taquitos ★	38,000
spicy tuna, crispy rice, coconut caramel, lime	
Beef cheek bao	36,000
12-hour braised, chili caramel, pickled shallots	
Chicken satay	38,000
charcoal grilled, peanut sauce, pickles	
Chicken tsukune	38,000
egg yolk, soy glaze	
Rock prawn tempura ★	46,000
spicy miso mayonnaise, lime, toasted coconut	
Gochujang miso chicken wings	38,000
sticky glaze, sesame, spring onion	
Cha gio	34,000
Chicken and prawns rice paper rolls, herbs, peanut nuoc cham	
Nahm dtok ★	36,000
grilled beef tenderloin, mint, toasted rice, lime dressing	

Our menu is designed to be shared. If you have any allergies or dietary requirements, please inform a member of our team.

RAW & FRESH

Hot snapper carpaccio

40,000

yuzu, soy, chives, hot sesame oil

Seared tuna tataki

40,000

wakame, mustard su-miso

Spiced tuna tartare

40,000

avocado, cassava crackers
pickled ginger

Oriental ceviche

42,000

mixed seafood, cilantro,
tomato cherry, ceviche sauce

SUSHI & SASHIMI

Sashimi okonomi (6 pieces)

Tuna- 40,000 Salmon- 56,000 Yellowtail- 42,000

Nigiri (2 pieces)

Tuna- 28,000 Salmon- 36,000 Yellowtail- 26,000

Snapper- 26,000 Prawn- 30,000 Avocado- 20,000

SIGNATURE MAKI

Torched salmon roll

52,000

salmon, avocado, cucumber, spicy mayo
crispy salmon skin

52,000

Unatama maki

eel, dashimaki egg, sesame

48,000

Tuna tataki roll

spicy marinated tuna, guacamole, tobiko

62,000

Lobster tempura roll

spicy sauce, tempura crust, sesame

58,000

Ultimate futomaki

maguro, takuwan, tobiko, wasabi truffle soy

32,000

Kappa avocado (v)

cucumber, avocado

Oriental signature moriawase platter ★

125,000

chef's selection of maki rolls, nigiri sashimi

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FROM THE GRILL

Indian ocean miso kingfish ★ 66,000

gochujang, pak choy, pickled green mango

Sambal butter king prawns ★ 76,000

fermented chili, brown butter, lime

Beef kushiyaki 40,000

beef skewers, teriyaki sauce, bonito flakes

Tamarind lemongrass robata chicken 56,000

tamarind glaze, coconut, sambal matah

Grilled eggplant (v) 30,000

smoky eggplant, miso glaze, chili oil

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OCEAN

Cá nướng với rau thơm ★

68,000

grilled whole snapper, fish sauce
ginger soy, herbs

Cá hấp

62,000

steamed fish, glass noodles, mushrooms

Thai green curry prawns

72,000

eggplant, basil, coconut

Grilled octopus

60,000

red curry, shrimp paste, herbs

LAND

Iga sapi maranggi ★

68,000

24-hour braised beef short ribs
tamarind glaze, basil chimichurri

Wok-fried beef

58,000

black pepper, oyster sauce, garlic, soy

Pad kra pao gai

56,000

minced chicken, thai basil, chili, fried egg

singapore chili chicken

56,000

wok fried crispy chicken, fermented
chili glaze, curry leaf, crispy shallots

Lamb tongseng

68,000

grilled lamb rack, spiced coconut
sauce charred cabbage

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RICE & NOODLES

Oriental fried rice 38,000

chicken, shrimp, egg, xo sauce, crispy garlic

Singapore laksa ★ 40,000

coconut broth, prawns, noodles, herbs

Char kway teow 40,000

wok-fried rice noodles, seafood, soy

Tsukemen ramen 42,000

dipping noodles, chashu chicken black garlic
miso, chili, lime

Steamed jasmine rice (v) 13,000

GREENS

Wok-fried broccoli (v) 36,000

spicy miso, garlic

Tofu & mixed vegetables (v) 38,000

sichuan pepper sauce

DESSERT

Caramelised banana ★

miso toffee, lime, coconut ice cream

30,000

Apple & palm sugar bao

hazelnut ice cream

30,000

Dark chocolate, cashew ice cream

rye crisp, espresso oil, kombu dust

30,000

Black sesame parfait, soy caramel

candied, cashew, lemon sorbet

30,000

Seasonal cut fruits on ice

30,000

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