Marasea Seafood Night Menu

The sense of Asia

Salad Bar

A selection of fresh ingredients including:

• Tomato, Cucumber, Grated Carrot, Mixed Lettuce, Sweet Corn, Tuna, Onion, Red Kidney Beans, Croutons, Parmesan Shavings, Sundried Tomatoes, Capers

Dressings

- Thousand Island Dressing
- Balsamic Vinaigrette
- Caesar Dressing
- Lemon Dressing

Composed Salads

• Vietnamese Roll

Romaine lettuce, carrot, cucumber, tomato, mint leaf, corriander leaf

• Thai Beef Salad

Roasted beef, celery, tomato, cucumber, corriander leaf, thai dressing

• Cajun Shrimp Mango Cilantro Salsa

Cajun-spiced marinated shrimp with mango, lime, and cilantro salsa

• Thai Seafood Salad

Baby octopus, mussels, clams, squid, shrimp, onion, corriander, tomatoes, lime chili dressing

• Chicken Pineapple Salad

Herb Roast chicken, pineapple, capsicum, cilantro, cucmber, dressing

• Asian Fruit salad

Mix of tropical fruits with chili lime sauce

• Seabass Ceviche

orange segment, lemon zest, chives, yuzu ponzu

• Ranch Potato and Bacon Salad

Roasted potatoes, chives, crispy veal bacon, and creamy dressing

• Beetroot and Orange Salad

Oven-roasted beetroot, oranges, and a mustard dressing

• Cucumber and Sour Cream Salad

Fresh cucumber, chopped dill, scallions, red radish, and sour cream

Cold Seafood on Ice

• Shrimp, Mussels, Clams, Crab, Oysters
Accompanied by cocktail sauce, red vinegar with shallots, tabasco sauce, lemon wedges,
lime wedges, ginger pickle, wasabi mayo, and soy sauce

Sushi & Sashimi

A variety of handmade sushi, nigiri, California rolls, and sashimi, served with wasabi, pickled ginger, and soy sauce

Soup Station

• Tom Yum Goong

Thai herbs, lime, shrimp

Fresh from the Bakery

A selection of freshly baked continental and Arabic breads, served with salted butter, flavored oils, and tapenades

Dim Sum Station

• Seafood gyoza, chicken shumai, shrimp shumai, hoisin duck dumpling, and vegetables dumpling, chicken chasiew pao

Served with chili oil, soy sauce, sweet chili sauce, chili soya

Live Cooking Stations

• Deep-Fried Lady Fish

White-flour-coated marinated lady fish served with tartar sauce

• Grilled Shrimp

Herb and spice-marinated whole shrimp with chili lemongrass sauce

• Grilled Pomfret

Grilled pomfret with green herbs marination, mix grill vegetables

• Pan fried Sea Bass Fillet

pan fried sea bass fillet with baby vegetables, saffron sauce

Grilled Lobster

Omani lobster, lemon butter

- Roast Salmon Fillet asparagus, baby potatoes,
- Fried Calamari
 Served with sweet chili sauce

Main Course

- Singapore Chili Crab blue crab with Singaporean chili sauce
- Sweet and Sour Fish deep fried fish with sweet and sour sauce
- Live Cooking: Char Kwe tiew option of chicken, seafood or vegetables
- Roast Chicken with satay sauce
 Oven-roasted chicken with honey mustard sauce and carrots
- Herbs Potatoes
 Oven-roasted potatoes with herbs
- Stirfry vegetables
 Broccoli, cauliflower, carrot, mushroom, baby corn
- Teriyaki Beef

Marinated beef, scallion, sesame seed, teriyaki sauce

• Jasmine Rice

Desserts

- Assorted sweets
- Slices fruits