

CHINA BEACH
帆船



STARTERS

Gyoza Fried pork & vegetable dumplings with ponzu sauce	10.50
Jing Wor Tip Steamed pork & vegetable dumplings with garlic chili dipping sauce	10.50
Spring Rolls With assorted vegetables Stuffed with crabmeat	11.50 15.50
Crispy Fried Chicken Wings Served with sweet chili sauce	13.50
Asian Specialty Soup	7.00
Won Ton Soup  Chicken broth with pork dumplings	7.00
Japanese Fresh Wakami Seaweed Salad	11.50

RICE & NOODLES

Vegetable Fried Rice Eggs & seasonal vegetables	11.50
Spicy Egg Fried Rice Egg, chicken, lettuce & Asian spices	13.50
Thai Style Fried Rice with Seafood Wok fried rice with egg, conch, shrimp, mixed vegetables, onions, scallions, fish sauce & Tom Yam paste	18.00
Young Chow Fried Rice Wok fried rice with egg, BBQ roasted pork, shrimp and mixed vegetables	14.50
Singapore Noodles Pan fried thin noodles with chicken & vegetables in a yellow curry sauce	21.00
Pan Fried Udon Noodles Pan fried Udon noodles with chicken or beef, Napa cabbage, carrots, onions, scallions & peppers in a Teriyaki sauce	26.00
Pad Thai Noodles Pan fried Thai rice noodles with shrimp, sweet peppers, scallions, cilantro, beans sprouts, fish sauce, lemon juice & Pad Thai sauce	23.00

ENTRÉES


TERIYAKI & CURRIES

Chicken Teriyaki Tender whole grilled chicken breast	25.00
Vegetable Teriyaki  Served with grilled tofu	28.00
Salmon Teriyaki  Fresh whole grilled salmon fillet	31.00
Chicken or Beef Tofu	28.00 23.00
Red Curry Basil, eggplant, mushrooms, green beans, green scallions, coconut milk & fish sauce	
Green Curry Spicier than Red Curry, this platter is also prepared with basil, eggplant, mushrooms, green beans, green scallions, coconut milk & fish sauce	
Yellow Curry Onions, tomatoes, tofu puff, yogurt, coconut milk, green scallions, tikka masala paste	

CHEF'S SPECIALTIES & CLASSICS

Steamed Fresh Tofu Prepared with shrimp & mixed vegetables in a hot bean sauce	29.00
Battered Fried Bahamian Grouper Served with sweet corn in a hot & sour sauce	27.00
Stir Fried Bahamian Conch Bamboo shoots, mushrooms, onions, scallions, carrots, snow peas & ginger in a oyster sauce	20.00
Stir Fried Chicken Wok stir-fried with sliced chicken, onions, scallions, bell peppers & cashew nuts	23.00
Sweet & Sour Chicken Batter fried breast with pineapple & sweet peppers in sweet & sour sauce	25.00

Cont'd...

Cantonese Chicken or Beef Stir-fried chicken or beef with scallions, onions, bell peppers & black bean sauce	27.00
Stir Fried Spicy Chicken or Beef Stir-fried sliced chicken or beef with sweet peppers, baby corn & onions in chili sauce	28.00
Chicken or Beef with Broccoli Stir-fried sliced chicken or beef with broccoli in oyster sauce	31.00
Sweet & Sour Prawns Batter fried prawns with pineapple & sweet peppers in sweet & sour sauce	33.00
Seasonal Mixed Vegetables  Stir-fried seasonal mixed vegetables with garlic, baby corn, shitake mushroom, fried bean curd in an oyster sauce	11.50
Stir Fried Seasoning Chinese Vegetables Ginger, Chinese wine & oyster sauce	15.50

DESSERTS

Fried Banana Cinnamon banana wrapped in a spring roll served with a ginger caramel sauce & vanilla ice cream	10.00
Spicy Chocolate Mousse Infused with an Asian red pepper corn spice garnished with peanut clusters, macerated seasonal berries & whip cream	10.00
Green Tea Cheesecake Classic cheesecake, infused with green tea	10.00
Tropical Fruit Salad Fresh cut delicious fruits from our island	10.00
Mango Pudding A smooth mango crème infused between thin layers of sponge soaked with Jasmine infused syrup	10.00

SPECIALTY DRINKS

Singapore Sling Gin, Sloe Gin, Benedictine, Lemon Juice, Grenadine	7.50
Bahama Mama Castillo rum, Coconut rum, Orange Juice, Pineapple Juice, Grenadine, Angostura	7.50
Grand Lucayan Delight Coconut Rum, Nassau Royale, Blue Curacao, Pineapple Juice	7.50
Mai Tai Castillo Rum, Benedictine, Pineapple Juice, Grenadine	7.50
Red Dragon Pineapple Rum, Mango Rum, Coconut Rum, Peach Juice, Grenadine Syrup	7.50
Asian Girl Pineapple Rum, Dark Rum, Coconut Rum, Mango Rum, Cranberry Juice	7.50
Chinese Delight Pineapple Rum, Dark Rum, Blue Curacao, Pineapple Juice, Orange Juice	7.50
China Beach Sunset Pineapple Rum, Banana Rum, Pineapple Juice, Orange Juice, Cranberry Juice	7.50
Bar Asian Twist Apple Pucker, Banana Rum, Pineapple Juice, Blue Curacao	7.50
Oriental Express Apple Pucker, Peach Schnapps, Dark Rum, Lemon Bar Mix	7.50



Dishes are maximum of 270 calories.



Any dish on the menu, can be prepared gluten-free, using substitutions.

15% gratuity will be added to your bill and distributed to our Associates.

7.5% VAT charge will be added to your bill.

MENUS ARE SUBJECT TO CHANGE



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SUSHI MENU

Alaska Roll 16.00
salmon, crabmeat stick, tobiko, avocado, cream cheese & cucumber

Bay Shrimp Roll 18.00
crab meat stick & avocado topped with cucumber with tempura shrimp & mango chutney

Boston Roll 18.00
tuna loin, crab meat stick, cream cheese, tobiko, green scallions & cucumber

Ichiban Roll 16.00
deep fried spicy tuna, kim chee, cucumber, avocado topped with spicy volcano

Island Roll 18.00
shrimp tempura, salmon, tobiko, cucumber, avocado topped with baked spicy crab meat

Otis Roll 18.00
deep fried asparagus, salmon, tuna loin, green scallion, kim chee, cucumber & avocado

Philadelphia Roll 16.00
salmon, cream cheese, avocado & cucumber

Miami Maki Roll 16.00
fried fish cucumber, cream cheese, tobiko with teriyaki sauce

Dragon Maki Roll 22.00
tempura shrimp, asparagus, bbq eel, tobiko, and avocado with eel sauce

Rainbow Maki Roll 16.00
sashimi tuna loin, salmon, cream cheese, cucumber with spicy sauce

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Tiger Maki Roll 15.00
lightly battered shrimp, asparagus, green lettuce, tobiko with spicy mayonnaise

Sake Maki Roll 14.00
sashimi sake, alfalfa sprout, scallions, cucumber with honey lime soy sauce

Tuna Tataki 22.00
lightly seared tuna loin with sesame seed & eel sauce

Commando Roll 16.00
cucumber, bbq unagi & tobiko, kim chee, cucumber topped with baked spicy fish cake

China Beach Deluxe Platters

Nigiri – Sashimi Platter 45.00
8 nigiri, 8 sashimi & 1 teka maki roll

Assorted Sushi Rolls 74.00
 (FAMILY STYLE PLATTER)
 SERVES 4 PERSONS
*6 sashimi, 6 dragon roll
 4 shrimp tempura, 4 chicken & beef satay*

	Nigiri – w/ rice	Sashimi - without rice
Maguro – Tuna	12	14
Ebi – Sweet Shrimp	16	15
Sake – Salmon	15	13

NOTICE:
 CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS,
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

15% gratuity and 7.5% VAT taxes will be added to your bill.
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SET DINNER MENU 1

\$44 per person

Crispy Fried Chicken Wings

Vegetables Spring Rolls

Won Ton Soup

Green Curry Chicken or Beef

Prepared with Basil, Eggplant, Mushrooms, Green Beans, Green Scallions, Coconut Milk and Fish Sauce

And

Cantonese Chicken or Beef

Stir-Fried Chicken or Beef with Scallions, Onions, Bell Peppers and Black Bean Sauce

Fried Banana

Cinnamon Banana Wrapped in a Spring Roll served with a Ginger Caramel Sauce & Vanilla Ice Cream

Prices include 15% service charge
7.5% VAT charge will be added to your bill.
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SET DINNER MENU 2

\$68 per person

Sushi, Sashimi and Nigiri Boat

Sweet & Sour Chicken

Batter Fried Breast with Pineapple and Sweet Peppers in Sweet & Sour Sauce

And

Stir Fried Beef with Broccoli

In Oyster Sauce

Vegetable Fried Rice and Spicy Egg Fried Rice

Spicy Chocolate Mousse

Infused with an Asian Red Pepper Corn Spice Garnished with Peanut Clusters, Macerated Seasonal Berries and Whipped Cream

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