

帆船  
CHINA BEACH



# STARTERS

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

# RICE & NOODLES

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

# ENTRÉES

## TERIYAKI & CURRIES

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

# CHEF'S SPECIALTIES & CLASSICS

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

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

# DESSERTS

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

# SPECIALTY DRINKS

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



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

<b>Alaska Roll</b> <i>salmon, crabmeat stick, tobiko, avocado, cream cheese &amp; cucumber</i>	16.00
<b>Bay Shrimp Roll</b> <i>crab meat stick &amp; avocado topped with cucumber with tempura shrimp &amp; mango chutney</i>	18.00
<b>Boston Roll</b> <i>tuna loin, crab meat stick, cream cheese, tobiko, green scallions &amp; cucumber</i>	18.00
<b>Ichiban Roll</b> <i>deep fried spicy tuna, kim chee, cucumber, avocado topped with spicy volcano</i>	16.00
<b>Island Roll</b> <i>shrimp tempura, salmon, tobiko, cucumber, avocado topped with baked spicy crab meat</i>	18.00
<b>Otis Roll</b> <i>deep fried asparagus, salmon, tuna loin, green scallion, kim chee, cucumber &amp; avocado</i>	18.00
<b>Philadelphia Roll</b> <i>salmon, cream cheese, avocado &amp; cucumber</i>	16.00
<b>Miami Maki Roll</b> <i>fried fish cucumber, cream cheese, tobiko with teriyaki sauce</i>	16.00
<b>Dragon Maki Roll</b> <i>sashimi sake, alfalfa sprout, scallion, cucumber with honey lime soy sauce</i>	22.00
<b>Rainbow Maki Roll</b> <i>sashimi tuna loin, salmon, cream cheese, cucumber with spicy sauce</i>	16.00

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<b>Tiger Maki Roll</b> <i>lightly battered shrimp, asparagus, green lettuce, tobiko with spicy mayonnaise</i>	15.00
<b>Sake Maki Roll</b> <i>sashimi sake, alfalfa sprout, scallions, cucumber with honey lime soy sauce</i>	14.00
<b>Tuna Tataki</b> <i>lightly seared tuna loin with sesame seed &amp; eel sauce</i>	22.00
<b>Commando Roll</b> <i>cucumber, bbq unagi &amp; tobiko, kim chee, cucumber topped with baked spicy fish cake</i>	16.00

## China Beach Deluxe Platters

<b>Nigiri – Sashimi Platter</b> <i>8 nigiri, 8 sashimi &amp; 1 teka maki roll</i>	45.00
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<b>Assorted Sushi Rolls</b> (FAMILY STYLE PLATTER) SERVES 4 PERSONS <i>6 sashimi, 6 dragon roll 4 shrimp tempura, 4 chicken &amp; beef satay</i>	74.00
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	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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