



STONE

SEASONAL CUISINE

A TASTE OF ASIA AND THE
CARIBBEAN FROM OCEAN TO TABLE

SMALL PLATES

LOCAL BOQUERONE 19
PICKLED WATERMELON, BLACK OLIVE, PISTACHIO
CRUMBLE

VEGETABLE DIMSUM 18
LOCAL VEGETABLES, SCALLION SOY SAUCE

ESCOLAR TARTARE 20
AROMATIC RICE CAKE, RED BEAN PUREE

SALMON CARPACCIO 21
SHALLOT, PONZU, TOBIKO, CUCUMBER PICKLE

STEAMED MUSSELS 19
LEMONGRASS, SAMBAL OELEK, LOCAL TOMATO
SAUTEE

HOUSE SPECIALITIES

WHOLE RED SNAPPER
SERVED STEAMED OR THAI FRIED, JASMINE RICE,
STEAMED VEGETABLES
48

MAIN COURSES

LOCAL WAHOO 43
CHARRED ONION PUREE, CRISPY PLANTAIN,
CHINESE VINEGAR

WASABI LOBSTER 49
BUTTERNUT SQUASH PUREE, MUSHROOM CRISP

VIETNAMESE CRAB 44
RAINBOW FARMS STIR FRY VEGETABLES, JASMINE
RICE

SESAME OCTOPUS 42
ASPARAGUS TEMPURA, TAMARIND SAUCE

YELLOWFIN TUNA 41
MANGO SALAD, GRILLED HEART OF PALM

KOREAN ROAST PORK
FRIED EGG BIBIMBAP, KOREAN CHILI SAUCE
48

DESSERTS

DARK CHOCOLATE BUDINO 12
POACHED PINEAPPLE

HONG KONG EGG TART 12
CACAO PUREE

GATEAU CHINOIS 12
CURRANTS, ALMOND LIQUOR

“Zemi Beach House Resort is committed
to the utilization of local ingredients
from locales such as Rainbow Farms and
Island Harbor. We believe that
sustainable practices in farming and
fishing bring food to life.”



ZEMI BEACH HOUSE
RESORT & SPA

