



## SMALL PLATES

### TUNA CARPACCIO

caper aioli, green cuisine arugula,  
pickled red onion

18

### SMOKED SALMON

pickled shallot, cucumber,  
fennel, lemon vinaigrette

18

### ESCOLAR TARTARE

aromatic rice cake, red bean purée

18

### VEGETABLE DIMSUM

local vegetables, served in  
a lobster bisque

16

### CURRIED MUSSELS

coconut curry, scallion ginger,  
lemongrass

16

### FARMER'S SALAD

green cuisine lettuces, brick oven roasted beets, radish,  
lemon vinaigrette, topped with shaved farm egg

18

## HOUSE SPECIALTIES

### WHOLE RED SNAPPER

served steamed or Thai fried, jasmine  
rice, steamed vegetables

44

### KOREAN ROAST PORK

fried egg bibimbap, Korean  
chili sauce

59

### FISHERMAN'S STEW

local crayfish, wahoo, mussels, shrimp, crispy noodles,  
topped with fish broth

54

### LARGE PORTION FOR TWO SUPPLEMENT

21

*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.*

*15% service charge will be added for your convenience*



## *MAIN COURSES*

### LOCAL WAHOO

charred onion purée, crispy plantain, Chinese vinegar  
38

### WASABI LOBSTER

butternut squash purée, mushroom crisp  
44

### VIETNAMESE CRAB

rainbow farms stir fry vegetables, jasmine rice  
40

### SESAME OCTOPUS

asparagus tempura, tamarind sauce  
41

### YELLOWFIN TUNA

mango salad, grilled heart of palm  
40

### JERK CORNISH HEN

roasted cornish hen, wild rice, rum raisins, cream of corn  
38

## *DESSERTS*

### SEMIFREDDO

passion fruit, toasted coconut  
12

### HONG KONG EGG TART

cacao purée  
12

### DARK CHOCOLATE BUDINO

poached pineapple  
12

### GATEAU CHINOIS

currants, almond liqueur  
12

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