

DINNER MENU

SALADS & APPETIZERS

Caesar Salad

Romaine, Parmigiano Reggiano, Cherry Tomatoes, Garlic Croutons **16**
Chicken **20** | Shrimp **22**

Crab & Asparagus Salad

Cherry Tomatoes, Beetroot Vinaigrette, Tobiko, Basil Oil **24**

Ahi Tuna Poke

Avocado, Mango Crema, Seasoned Wonton Chips **20**

Hamachi Carpaccio

Citrus Supremes, Jalapeno Purée, Pink Peppercorn, Microgreens **26**

Crispy Chicken Wings

Chipotle Barbeque, Zesty Ranch, Mango Chili, Fries **22**

Piri Piri Shrimp

Pickled Ginger Aioli, Toasted Walnuts, Prawn Crackers **20**

TASI GRILL SEAFOOD MARKET

Order by piece or create your own sharing platter.

Seafood offerings are subject to change and are based on market availability.

Seafood Skewer | **Island Prawn Satay** | **Mussels Dynamite ** | **Ahi Tuna** | **Chef's Catch**

Served with Seasonal Vegetables, Coconut Rice, Finadene, Lemon, Tomato-Chili Pepper Sambal
30 Each | Any Three **80** | Any Four **99** | Any Five **112**

MAINS

Tasi Burger

Beef Patty, Lettuce, Tomato, Red Onions, Crispy Bacon, Aged Cheddar Cheese,
Brioche Bun, Fries **26**

Atlantic Salmon

Sesame Crust, Bell Pepper Relish, Pea Pomme Purée,
Seasonal Vegetables, Lemon Beurre Blanc **34**

Seared Scallop Skewer

*Choice of Pomme Purée or Coconut Rice, Seasonal Vegetables, Finadene,
Lemon, Tomato-Chili Pepper Sambal* **48**

Land & Sea

Kalbi Style Boneless Beef Short Ribs & Butter Poached Lobster, Oyster Mushrooms, Gochujang Sauce,
Choice of Fries, Pomme Purée, or Furikake Rice **65**
Without Lobster **35**

Fish Tacos

Fried Fish, Red Cabbage, Jalapeno Ranch Dressing, Jalapenos, Pico de Gallo, Tortilla Chips **22**

Beer Battered Fish & Chips

Mahi Mahi, Caper Tartar Sauce, Grilled Lemon, Fries **22**

Linguine Alle Vongole

Pasta, Short Neck Clams, Italian Sausage, Chili Flakes, Garlic, Parmigiano Reggiano **20**

Seafood Paella

Arborio Rice, Saffron, Prawns, Mussels, Clams, Chorizo,
Bell Peppers, Tomato Ragout, Green Peas **35**

SWEETS

Taro Cake

Coconut Cream Cheese, Taro Sponge, Vanilla Crème Anglaise **12**

Mango Calamansi Tart

Calamansi Curd, Mango Mousse, Meringue **12**

Cantaloupe Ice Cream

Seasonal Fruit **10**

Vanilla Crème Brûlée

Taro-Coconut Biscotti Rusk **12**

 Gluten Free  Vegetarian  Spicy  Nuts

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All mentioned prices are in US dollars and are subject to 10% Service Charge.