

Jukung Dinner Menu

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FRIED CRISPY SPRING ROLLS

Crispy fried rice paper rolls with mushroom, beansprout, coriander, onion served with chili mayo and bangkok sauce

US \$ 5.50/ 3.00

ORIENTAL CHICKEN WINGS

Fried crispy chicken wing served on noodles nest, toasted salad and chili mayo

US \$ 6.50/ 3.50

ORIENTAL COMBO PLATTER

Grilled mini chicken satay, fried wonton, spring rolls and siomay served with French fries

US \$ 7.00/ 4.00

S A L A D

CHEF'S SALAD

Assorted lettuce and marinated salad with ham, chicken breast and cheese

US \$ 9.00/ 5.00

PINEAPPLE CARPACCIO WITH SMOKED SALMON

Served with cream cheese, aioli and assorted garden greens

US \$ 11.50/ 6.00

SMOKED SALMON AND AVOCADO SALAD

Smoked salmon tartar accompanied by avocado salad

US \$ 9.00/ 5.00

TRADITIONAL GREEK SALAD

served with crispy crouton

US \$ 9.00/ 5.00

TRADITIONAL TOM YUM SOUP

Authentic of Thailand seafood soup with squid, prawn, clam and fish in spiced lemongrass broth

US \$ 5.50/ 3.00

SOUP OF THE DAY

Special soup from our Chefs

US \$ 4.00/ 2.50

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*All items are inclusive of 21% government tax and service charge
Number under the dishes (7.00/4.00) means \$ 7.00 full portion/ \$ 4.00 half portion*

MAIN COURSE

SATAY TEMPTATION

Choices or mixed of your own satay with (beef, chicken or lamb)
served with trio sauce
US \$ 9.00/ 5.00

AUTHENTIC SHAWARMA

Chicken or beef marinating with yogurt, tahini and served on pita bread
US \$ 7.50/ 4.00

CHAR GRILLED BEEF TENDERLOIN (NZ)

Served with toasted vegetables, pepper sauce and drizzle of pesto
US \$ 17.50/ 9.00

SEARED BEEF SIRLOIN (NZ)

Served with toasted vegetables, pepper sauce and drizzle of pesto
US \$ 12.50/ 7.00

GRILLED LAMB CHOP

served with toasted vegetables, pepper sauce and drizzle of mint sauce
US \$ 15.00/ 8.00

TOASTED TUNA STEAK

Served with toasted vegetables, salsa and steamed rice
US \$ 8.00/ 4.50

THE JUKUNG MIXED SEAFOOD SKEWER

Assorted seafood skewer with balsamic sauce, served with flavored rice
US \$ 8.50/ 5.00

TEMPURA TEMPTATION " East meets West"

assorted fried fish, prawn, squid, onion and vegetables tempura
with wasabi kikoman and French fries
US \$ 8.50/ 5.00

BIER BUTTER FRIED FISH

Fried crispy sword fish fillet served with tar tar sauce and French fries
US \$ 8.00/ 4.50

OCEAN CATCH FISH OF THE DAYS

Grilled basting fish with special sauce and served with fragrant aromatic rice
US \$ Market Price

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A Mirage signature dishfinger licking good

MIRAGES SPECIAL BBQ PORK RIBS

Select you choice of SAUCE: ~ Honey BBQ, Hot BBQ, Oriental BBQ	Full Portion	Half Portion
Baby back pork ribs (best seller)	US\$ 15.00	US\$ 8.00
US cut pork ribs	US\$ 16.00	US\$ 9.00
Pork spare ribs	US\$ 12.00	US\$ 6.00
Served with mixed salad, BBQ vegetables and your choice of French fries, mashed potatoes or rice		

MIRAGE SPECIAL BBQ PRAWN

Seared fresh garlic prawn 200 gm	US\$ 9.00
Seared fresh garlic prawn 300 gm	US\$ 13.00
Seared fresh garlic prawn 400 gm	US\$ 18.00
Condiment with : m ashed potato and vegetables Sauce : balsamic vinaigrette	

SEAFOOD EXTRAVAGANZA

Price

~~US \$ 49.00~~

For two and

~~US \$ 29.00~~

for one

SQUID

LOBSTER

PRAWN

TUNA

SNAPPER

SATE LILIT

SHRIMP

SEAFOOD KEBAB

LOBSTER FANTASY

Grilled of fresh lobster (500 gm)
served with toasted vegetables
and lemon grass rice

US \$ 35.00/ 16.00

OVEN BAKED PINKY

NORWEGIAN SALMON

Toasted grilled salmon with herb
marination served with tartar sauce

US \$ 12.00/ 6.50

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DESSERTS

HIGH TEA PASTRY ON THE BEACH OF THE DAY

served with cup of coffee or tea

US \$ 5.50

ICE CREAM AND SORBET TEMPTATION

(2 SCOOPS)

Choice of your favorite ;

ICE CREAM

(vanilla, coco cookies, chocolate, mocha, strawberry)

or **SORBET**

(pineapple, mango, apple, raspberry, mint, margarita)

US \$ 5.00

WEDGES OF LEMON PIE

served with fruit sauce and topped with strawberry

US \$ 5.00

INDIVIDUAL CHEESE CAKE

served with strawberry sauce

US \$ 5.00

CHOCOLATE PECAN PIE

served with strawberry sauce

US \$ 6.00

CREAM BRULEE

served with chocolate dusting

US \$ 6.50

TROPICAL FRUIT PLATTER

sliced of tropical fruit

served with sliced lime

US \$ 6.00

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