

# LAURENT

## PAN - ASIAN & SUSHI DINING

### SMALL PLATES

#### DUCK SPRING ROLL 7.75

CRISPY GOLDEN ROLLS FILLED WITH TENDER DUCK, SHREDDED VEGETABLES AND A HINT OF HOISIN SAUCE.

#### CHILLI SQUID 8.25

LIGHTLY BATTERED SQUID TOSSED WITH FRESH CHILLIES, GARLIC AND SPRING ONIONS.

#### CHICKEN KARAAGE 7.25

JAPANESE STYLE FRIED CHICKEN MARINATED WITH GARLIC AND GINGER.

#### EBI CRISP 8.75

CRISPY TEMPURA SUCCULENT KING PRAWNS.

#### YAKITORI CHICKEN SKEWERS 6.25

YAKITORI IS TRADITIONALLY GRILLED OVER A FIRE FOR A SMOKY FLAVOR.

#### EDAMAME (V) 5.75

TOSSED IN A WOK WITH JAPANESE SEASONING.

#### KABOCHA PUMPKIN (V) 5.75

JAPANESE PUMPKIN CROQUETTES COATED IN CRISPY PANKO BREADCRUMBS, SERVED WITH TONKATSU SAUCE.

### WINGS

#### GOCHUJANG WINGS 7.75

WINGS IN A FERMENTED, SPICY, AND SAVORY KOREAN CONDIMENT MADE FROM CHILI POWDER.

#### TERIYAKI WINGS 7.75

WINGS IN A JAPANESE CONDIMENT MADE FROM SOY SAUCE, MIRIN, SAKE, AND SUGAR, KNOWN FOR ITS SWEET, SAVORY.

### GYOZA

DUMPLINGS

#### CHICKEN 7.25

#### VEG 6.25

#### DUCK 7.75

### SIDES

#### ASPARAGUS 4.75

IN GARLIC AND SOY

#### KIMCHI FRIED RICE 4.75

#### CHIPS 4.75

#### SPICY CHIPS 5.75

#### WOK FRY NOODLES 6.75

#### BROCCOLI GARLIC SOY 4.75

#### CREAMY MASH 4.75

### MAIN PLATES

#### BLACK COD 25.75

MISO MARINATED WITH GINGER FRIED RICE.

#### SEA BASS 19.25

PAN SEARED SEABASS FILLET WITH KIKOMAN SOY SERVED WITH POTATO ROSTIE ON AVOCADO AND TOMATO SALSA.

#### LOBSTER BUTTERFLY 32.75

IN GARLIC BUTTER SAUCE GRILLED SERVED WITH A BED OF CREAMY GARLIC SPINACH.

#### SALMON TERIYAKI 21.75

OVEN BAKED SALMON IN TERIYAKI SAUCE SERVED WITH SESAME SEED AND SWEET CHILLI NOODLES.

#### LAMB CUTLETS 22.75

SERVED WITH MINT GRAVY ON WASABI MASH WITH GRILLED ASPARAGUS.

#### CHICKEN SUPREME 17.25

MISO CHICKEN SUPREME WITH WILD MUSHROOMS CREAMY SAUCE AND GRILLED ASPARAGUS ON A BED OF CREAMY MASH.

#### SALT & PEPPER TOFU (V) 15.75

CRISPY TOFU WITH CHOW MEIN NOODLES.

#### CHICKEN KATSU CURRY 16.75

CHICKEN BREAST COATED IN GOLDEN CRISPY PANKO BREADCRUMBS SERVED WITH A MILD, FRAGRANT JAPANESE CURRY SAUCE AND JAPANESE RICE.

### SALADS

#### YUTAKA WAKAME SALAD 8

#### LAURENT SIGNATURE SALAD 12

#### + KING PRAWNS 9

#### + STEAK 18

### STEAKS

ALL STEAKS WITH SKIN ON FRIES AND HONEY MUSTARD SAUCE

#### - Wagyu Fillet 8<sup>oz</sup> 65.00

#### - Fillet 6<sup>oz</sup> 31.00

#### - Ribeye 8<sup>oz</sup> 26.00

#### - Rump 8<sup>oz</sup> 21.00

# LAURENT

PAN - ASIAN & SUSHI DINING

## SUSHI MENU

### SUSHI ROLLS

	4PCS	8PCS
TIGER PRAWN CRUNCHY	8.50	16
SALMON DRAGON	8.50	16
SALMON AVOCADO	7.50	15
CALIFORNIA	7.50	15
GRILLED SALMON	8.50	16
CHICKEN KATSU	8.50	16
PUMPKIN VEGAN	7.00	13

### MAKI

	6PCS
SALMON	7.50
KING PRAWN	7.50
AVOCADO	5.50
CUCUMBER	5.50

### TEMAKI HAND ROLL

	1PC
CHICKEN KATSU	6.50
CALIFORNIA	6.50
VEGAN PUMPKIN	4.50
SALMON AVOCADO	6.50

#### SUSHI PLATTER MIX 30pcs - 34.95

SALMON & AVOCADO ROLL (8PCS),  
CALIFORNIA ROLL 8PCS,  
CHICKEN KATSU ROLL 6PCS,  
SALMON MAKI 6PCS  
AND 2 SALMON NIGIRI.

### SUPER CRUNCH FRY SUSHI

	4PCS	8PCS
CRUNCHY CHICKEN	8.50	16
TEMPURA PRAWN CRUNCH	8.50	16
GRILLED SALMON CRUNCHY	8.50	16

### SASHIMI

	4PCS	8PCS
SALMON	8.50	16
TUNA	7.50	14

### TATAKI

	4PCS	8PCS
SALMON	8.50	16
TUNA	7.50	14

### NIGIRI

	2PCS	4PCS
SALMON NIGIRI	5.50	
TORCHED SALMON	6.50	
MIXED NIGIRI		8.50

#### SUSHI PLATTER MIX 50pcs - 49.95

SALMON & AVOCADO ROLL (8PCS),  
TEMPURA PRAWN ROLL (8PCS),  
CALIFORNIA ROLL (8PCS)  
CHICKEN KATSU ROLL (8PCS), GRILLED  
SALMON ROLL (8PCS),  
SALMON MAKI (6PCS), 2 SALMON NIGIRI  
AND 2 SALMON SASHIMI.