

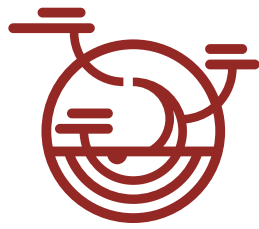


BONSAI



CAP ST GEORGES





BONSAI

**ALLERGENS**

1. Celery 2. Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide  
V. Vegetarian VG. Vegan

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc).  
Our staff and Management are at your disposal should you require any clarification as to the products  
used for the preparation of our menu.

At Cap St Georges Hotel & Resort, we are committed to responsible and sustainable sourcing.  
We do not offer any endangered, protected, or prohibited species in any of our menus

## SALADS & APPETIZERS

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<b>ROOT VEGETABLE SALAD</b> (V) <sup>(2, 12, 13)</sup>	20
Green leaves, sesame, root vegetables, carrots, bell peppers, cherry tomatoes, onion sauce	
<b>TUNA TATAKI SALAD</b> <sup>(2, 5, 12, 13, 14)</sup>	25
Tuna, green leaves, katsuobushi, masago arare, bell peppers, carrots, cherry tomatoes, onion sauce	
<b>KING CRAB SALAD</b> <sup>(3, 4, 12, 13)</sup>	36
King crab, green leaves, jalapeno, avocado, bell peppers, Japanese onion dressing	
<b>SALMON GREEN CHILI</b> <sup>(1, 2, 5, 12, 13)</sup>	24
Salmon, ikura caviar, sea grapes caviar, Jalapeno sauce,	
<b>SEABASS CEVICHE</b> <sup>(1, 2, 5, 12, 13)</sup>	20
Seabass, avocado, tomato, green tobiko, jalapeno sauce	
<b>EGGPLANT RUCCOLA</b> (V) <sup>(2, 10, 14)</sup>	18
Aubergines, cashew nuts, cherry tomatoes rucola	
<b>SPICY PRAWN TEMPURA</b> <sup>(2, 3, 4, 5, 9, 14)</sup>	25
Prawns, green leaves, orange tobiko, avocado, cucumber, spicy mayonnaise	
<b>VEGETABLE TEMPURA</b> (V) <sup>(2, 4, 12)</sup>	18
Carrots, bell peppers, zucchini, eggplant, broccolini	
<b>NOBASHI TEMPURA</b> <sup>(2, 3, 4, 12)</sup>	24
Ebi prawns, tentsuyu sauce	
<b>GYOZA SHRIMP</b> <sup>(2, 3, 4, 12, 13)</sup>	22
Shrimps, vegetables, soy sauce	
<b>GYOZA CHICKEN</b> <sup>(2, 4, 12, 13)</sup>	22
Chicken, vegetables, soy sauce	
<b>GYOZA VEGETABLE</b> (V) <sup>(2, 4, 12, 13)</sup>	22
Vegetables, soy sauce	



## SOUPS

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<b>MISO SOUP</b> <sup>(5, 13, 14)</sup> Kombu stock, sake, wakame, tofu	12
<b>TOM YUM</b> <sup>(5, 13, 14)</sup> Samon, prawns, squid, scallops, vegetables, coconut milk	18
<b>SUIMONO</b> <sup>(3, 5, 8, 12)</sup> Salmon, prawns, squid, scallops, wakame	18

## SASHIMI (5 pcs)

	€
<b>SUZUKI</b> <sup>(2, 5, 12, 13)</sup> Seabass sashimi	16
<b>MAGURO</b> <sup>(2, 5, 12, 13)</sup> Tuna sashimi	18
<b>SAKE</b> <sup>(2, 5, 12, 13)</sup> Salmon sashimi	16
<b>HAMACHI</b> <sup>(2, 5, 12, 13)</sup> Yellowtail sashimi	22

## NIGIRI (3 pcs)

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<b>EBI</b> <sup>(2, 3, 12, 13, 14)</sup> Prawns	18
<b>UNAGI</b> <sup>(2, 5, 12, 13, 14)</sup> Eel	26
<b>SUZUKI</b> <sup>(2, 5, 12, 13, 14)</sup> Seabass	22
<b>SAKE</b> <sup>(2, 5, 12, 13, 14)</sup> Salmon	18
<b>HAMACHI</b> <sup>(2, 5, 12, 13, 14)</sup> Yellowtail	22
<b>SALMON BELLY</b> <sup>(2, 5, 12, 13)</sup> Torched salmon	28
<b>FOIE GRAS</b> <sup>(2, 12, 13)</sup> Foie gras	30

## MAKI ROLLS (8pcs)

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<b>CALIFORNIA CRAB</b> <small>(2, 3, 4, 9, 12, 13, 14)</small>	26
Crab, avocado, mango, cucumber, mayonnaise, tobiko, sesame oil	
<b>PRAWN TEMPURA</b> <small>(2, 3, 4, 9, 12, 13, 14)</small>	24
Nobashi prawns, spicy mayonnaise, tempura flakes	
<b>TUNA ROLL</b> <small>(4, 9, 12, 13)</small>	24
Tuna, cucumber, avocado, Japanese radish, spring onion, mayonnaise	
<b>EBI CALIFORNIA</b> <small>(2, 3, 4, 9, 12, 13, 14)</small>	22
Prawns, avocado, Japanese mayonnaise, tobiko	
<b>SALMON</b> <small>(2, 4, 5, 7, 9, 12, 13, 14)</small>	22
Salmon, philadelphia, cucumber, black sesame	
<b>DRAGON UNAGI</b> <small>(2, 3, 4, 12, 13, 14)</small>	22
Prawns, cucumber, unagi, teriyaki sauce	

## FUTOMAKI (6pcs)

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<b>TEMPURA</b> <small>(2, 3, 4, 12, 13, 14)</small>	22
Prawns, cucumber, avocado, spicy mayonnaise, black sesame	
<b>HOT ROLL</b> <small>(2, 3, 4, 5, 9, 12, 13, 14)</small>	22
Salmon, avocado, chili mayonnaise, teriyaki sauce	
<b>YASAI (V)</b> <small>(2, 12, 13, 14)</small>	20
Lollo rosso, daikon, avocado, bell pepper, mango	



## **MAKI MIX** (16pcs)

42

### **TUNA ROLL** (4, 9, 12,13)

Tuna, cucumber, avocado, Japanese radish, spring onion, mayonnaise

### **SALMON** (2, 4, 5, 7, 9, 12, 13, 14)

Salmon, philadelphia, cucumber, black sesame

### **EBI CALIFORNIA** (2, 3, 4, 9, 12, 13, 14)

Prawns, avocado, Japanese mayonnaise, tobiko

### **YASAI** (V) (2, 12, 13, 14)

Lollo rosso, daikon, avocado, bell pepper, mango

## **SASHIMI MIX** (12pcs)

48

### **SUZUKI** (2,5,12,13)

Seabass sashimi

### **MAGURO** (2,5,12,13)

Tuna sashimi

### **SAKE** (2,5,12,13,14)

Salmon sashimi

### **HAMACHI** (2,5,12,13)

Yellowtail sashimi

## MAIN COURSE - TEPPANYAKI LIVE COOKING SHOW

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### BEEF

**RIB EYE STEAK** <sup>(2, 7, 13)</sup> 48  
Itame / butter soya

**BLACK ANGUS TENDERLOIN** <sup>(2, 7, 13)</sup> 46  
Butter soya

**WAGYU STEAK** <sup>(2, 7, 13)</sup> 76  
Butter soya

### POULTRY

**CHICKEN** <sup>(2, 7, 13, 14)</sup> 30  
Chicken fillet, teriyaki

**DUCK** <sup>(2, 7, 12, 13, 14)</sup> 36  
Duck fillet, teriyaki, sesame seeds

### LAMB

**RACK OF LAMB** <sup>(2, 7, 13)</sup> 36  
Apple sauce

### PORK

**PORK TENDERLOIN** <sup>(2, 7, 13)</sup> 34  
Pork fillet, apple sauce

### FISH & SEAFOOD

**SALMON** <sup>(2, 5, 12, 13, 14)</sup> 34  
Salmon, teriyaki sesame seeds

**SEABASS** <sup>(5, 7, 14)</sup> 36  
Seabass fillet, white wine sauce, lemon

**PRAWNS** <sup>(2, 3, 7, 12, 13, 14)</sup> 32  
Prawns, white wine sauce

### ALL TEPPANYAKI DISHES ARE ACCOMPANIED BY:

- Egg fried rice
- Stir fry vegetables



## MAIN COURSE - A LA CARTE

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### BEEF

#### BEEF SHORT RIB <sup>(2, 7, 13, 14)</sup>

68

Slow cooked marinated short rib, served with wasabi potatoes, rucola

#### BEEF TENDERLOIN

Baby carrots, broccolini, Shimeji mushrooms, itame sauce

44

### POULTRY

#### CHICKEN FILLET <sup>(2, 13, 14)</sup>

28

Chicken breast, baby carrots, asparagus, broccolini, teriyaki sauce

#### DUCK FILLET <sup>(2, 13, 14)</sup>

32

Duck breast, baby carrots, asparagus, broccolini, apple sauce

#### CHICKEN UDON NOODLES <sup>(2, 12, 13, 14)</sup>

26

Chicken breast, Udon noodles, vegetables, noodle sauce

### LAMB

#### LAMB CHOPS SOY MIRIN <sup>(2,7,13)</sup>

36

Marinated lamb chops in soy mirin, served with wasabi mashed potatoes, butter soy sauce

### FISH & SEAFOOD

#### SEABASS <sup>(5, 7, 13, 14)</sup>

42

Seabass, broccolini, asparagus, mushrooms, mashed potatoes, dashi lemon sauce

#### BLACK COD <sup>(2, 5, 12, 13, 14)</sup>

38

Black cod marinated in miso, served with wasabi mashed potatoes

#### SEAFOOD UDON NOODLES <sup>(2, 3, 8, 12, 13, 14)</sup>

28

Udon noodles, prawns, squid, scallops vegetables, noodle sauce

### VEGAN DISHES

#### VEGETABLE UDON NOODLES (V) <sup>(2, 12, 13, 14)</sup>

24

Udon noodles, vegetables, noodle sauce

ALL PRICES ARE IN EURO AND INCLUDE ALL TAXES

BONSAI

## KIDS MENU

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<b>KARAAGE CHICKEN</b> <sup>(2,4,9,14)</sup> Crispy fried chicken, yozu mayonaise	16
<b>KATSU CHICKEN</b> <sup>(2,4,9,14)</sup> Chicken tempura, katsu sauce	16
<b>CHICKEN YAKITORI</b> <sup>(2,12,13,14)</sup> Chicken, yakitori sauce	16
<b>EBI FRIED</b> <sup>(2,3,4,13,14)</sup> Prawn tempura, katsu sauce	16
<b>CUCUMBER SUSHI (VG)</b> 8pcs <sup>(2,12,13,14)</sup>	14
<b>AVOCADO SUSHI (VG)</b> 8pcs <sup>(2,12,13,14)</sup>	14

## SIDE DISHES

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<b>EGG FRIED RICE (V)</b> <sup>(2,4)</sup>	6
<b>PLAIN RICE (VG)</b> <sup>(2)</sup>	6
<b>STIR FRIED VEGETABLES (VG)</b>	6
<b>WASABI POTATO PUREE (V)</b> <sup>(2,7)</sup>	6
<b>UDDON NOODLES (VG)</b> <sup>(2,12,13,14)</sup>	6
<b>PRAWN CRACKERS</b> <sup>(3)</sup>	6

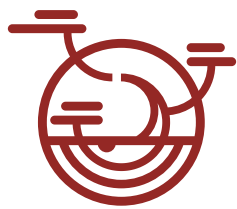
## DESSERTS

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<b>BURNT BASQUE CHEESECAKE (V)</b> <sup>(2, 4, 7)</sup> Fress berries	14
<b>AZTEC CHOCOLATE CAKE (V)</b> <sup>(2, 4, 7)</sup> Coffee ganache, fresh berries	14
<b>COCONUT MALIBU TART (V)</b> <sup>(2, 4, 7, 10)</sup> Chocolate ice cream	14
<b>VARIETY OF MOCHI (V)</b> <sup>(2, 4, 7, 10, 12)</sup> Variety of 5 mochi ice cream	14
<b>PISTACHIO PRALINE (V)</b> <sup>(2, 4, 7, 10)</sup> Caramel croquant, fresh berries	14
<b>FLAMBE OF THE DAY (V)</b> <sup>(2, 7, 14)</sup> Vanilla ice cream	18







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