



LOBSTER TAIL COLA DE LANGOSTA

Grilled lobster tail served with butter, garlic, vegetables and rice

Cola de langosta al grill servida con mantequilla, ajo, verduras y arroz



USD \$22 \$440 pesos

T BONE BLACK ANGUS



USD \$12 \$240 pesos



SEAFOOD PLATTER MARISCADA

Grilled shrimp, squid, octopus, scallops and mussels served with rice and vegetables with butter

Camarones, calamares, pulpo, callo de hacha y mejillones a la plancha servidos con arroz y verduras con mantequilla



USD \$9.50 \$190 pesos



WAGYU BEEF TATAKI TATAKI DE WAGYU

Seared Wagyu beef, served with truffle aioli, Ponzu sauce, crispy garlic and chives

Wagyu sellado, servido con alioli trufado, salsa ponzu, ajo crujiente y cebollín



USD \$14 \$280 pesos



Food with additional charge / prices in pesos / tax included
Alimentos con cargo adicional / precios en pesos / impuestos incluidos



Ligeramente picante



Picante



Vegano



Sin gluten



Huevo



Producto Lácteo



Carne de Calidad Angus



Mariscos



Soya



Frutos de cáscara



ASIAN TEPPANYAKI

Appetizers

FRIED SQUIDS 🌿🥚🍷

Marinated in garlic, dill, lemon juice and fish stock, served with garlic and soy mayonnaise dressing

SPRING ROLLS 🌿🥚

Filled with vegetables

CHICKEN SATAY 🍷

Sautéed chicken skewers served with tamarind and lemon sauce

VIETNAMITE ROLL 🍷🌿🥚

Avocado, mango, asparagus, lettuce and carrot, wrapped in rice paper, with pantai vinaigrette

Salads

TEMASEK SALAD 🍷

Lettuce, papaya, grilled shrimp, orange, grapefruit and cucumber, served with mustard and lemon vinaigrette (Make it vegan without shrimp) 🌿

Sushi

CALIFORNIA ROLL 🍷

Cucumber, avocado and kanikama wrapped in rice with sesame seeds, topped with scallops and masago

PHILADELPHIA ROLL 🍷🥚

Avocado, cucumber, salmon and cream cheese wrapped in rice seaweed

BANANA ROLL 🌿

Cucumber, avocado and kanpyo, wrapped in banana

SPICY TUNA ROLL 🌿🥚🍷

Fresh tuna with three chili sauce, mayonnaise, sesame oil and chives wrapped with rice and seaweed

CRUNCHY ROLL 🍷🥚

Fried roll with avocado, seaweed, cucumber, cream cheese and shrimp wrapped in rice, topped with a shrimp and chive dressing

TAMPICO ROLL 🍷🥚🌿

Salmon, avocado and cucumber topped with a seafood dressing

SASHIMI 🍷

Tuna
Salmon

NIGIRIS 🍷🍷

Tuna
Octopus
Salmon
Shrimp

TUNA TARTAR 🍷

Citrus marinated diced tuna and thin slices of apple

Soup

ZEN 🌿🍷

Ginger, garlic, vegetables, mushrooms, coconut milk and lemongrass

TOM YAN KUNG 🍷🍷🌿

Thai style shrimp consommé with coconut milk, ginger and lemongrass



Slightly Spicy



Spicy



Vegan



Gluten Free



Egg



Dairy Product



Shellfish



Soy



Main Dishes

TEPPANYAKI 🍳🌿🍷

Shrimp, chicken or beef sautéed with vegetables and soy sauce

LAMB KORMA 🍲🍷

Chunks of lamb stewed in a mild curry sauce with yogurt and coconut milk, served with Gohan rice

SHRIMP / CHICKEN / SALMON TERIYAKI 🌿🍷

Shrimp / chicken / salmon sautéed with teriyaki sauce

YAKI SOBA 🌿🍷🍲

Noodles with shiitake mushrooms, Chinese cabbage, ginger, garlic and carrot with a fish stock and three chilies sauce

CHOP SUEY 🌿

Beef or chicken sautéed with vegetables, soy sauce, garlic and sesame oil, prepared Chinese style

FRIED RICE NOODLES SINGAPORE STYLE 🌿🍷🍷

Fried noodles with pork, snow peas, soybean sprouts, ginger and sesame oil

TANDOORI CHICKEN 🍲🍷

Cooked in a sauce made of sweet pepper, garlic, ginger, coriander, coconut milk, and yogurt, served with Gohan rice

BEEF AND BROCOLI STIRT-FRY 🍲🍷

Beef scallops sautéed with broccoli, carrots, red peppers with tamarind sauce, Chinese style

CHICKEN, BEFF, SHRIMP OR VEGETABLE YAKIMESHI 🍲🌿🍷🍷

Fried rice with egg, soy sauce and garlic

YAKIMESHI GRUTEN FREE 🍷

Fried rice with vegetables, GF soy sauce and garlic

Combos

GLUTEN FREE COMBO 🌿🍷🍷🍷

Chicken satay / Yakimeshi GF / Lamb Korma / Vegetables wok

ZEN'S FAVORITIES 🌿🍷🍷🍷

Spring roll / Beef stir-fry / Fried rice / Shrimp teppanyaki

SEA FLAVORS 🌿🍷🍷

Fried calamari / Salmon Teriyaki / Gohan rice / Shrimp chop suey

KIDS COMBO 🌿🍷🍷

Spring roll / Chesse fingers / Chicken yakimeshi

SIDES

Fried Rice 🍷
Vegetables wok 🌿

Vegetables Tempura 🍷🍷
Fried noodles 🍷

Gohan Rice 🍷🌿
Rice noodles 🍷🌿

Desserts

BOLU NANGKA 🍷🍷

Jackfruit cheesecake, Indonesian style

BANANA TEMPURA 🍷🍷

Fried banana with chocolate syrup

CHOCOVEGAN CAKE 🍷🌿🍷

Dark chocolate cake made with coconut milk, almonds, banana, orange, coconut oil, filled with ginger sauce

FRIED ICE CREAM 🍷🍷

Fried vanilla ice cream with chocolate syup

LYCHEE SORBET 🌿

Menu items marked as gluten free may content traces of gluten. If you have celiac disease or a strong reaction to gluten, please Contac first our Restaurant Manager. *Consuming raw ur undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us about any health condition or allergy that we should concerned of.

