ZENGO

BY CHEF RICHARD SANDOVAL

ASIA RECREATED BY CELEBRITY CHEF RICHARD SANDOVAL

ZENGO FEATURES AN ARTFUL BLEND OF ASIAN STYLES AND FLAVOURS WITH INFLUENCES OF INGREDIENTS FROM AROUND THE WORLD TO CREATE AN INNOVATIVE AND BEAUTIFULLY BALANCED MENU DESIGNED TO SHARE FROM A FREE-FLOWING KITCHEN. OUR INGREDIENTS COME FROM THE FINEST ARTISANAL PRODUCERS AVAILABLE. WE SOURCE EVERYTHING GLOBALLY TO ENSURE THAT THE PRODUCE IS AT ITS PEAK OF THE SEASON. THE DISHES ARE CRAFTED TO FEATURE AND BRING OUT THE BEST OF ITS FLAVOURS AND QUALITY. WE MAKE EVERYTHING IN-HOUSE TO KEEP TRUE TO OUR IDENTITY.

NEW YORK | WASHINGTON DC | DUBAI | DOHA

COLD STARTERS

CAULIFLOWER 52
pomegranate teriyaki | curry leaf | togarashi | macadamia nut |parmesan foam

SALMON PILLOW 68
puffed bread | salmon tartare| avocado yuzu | furikake | cilantro | yakumi ponzu

THAI SEAFOOD CEVICHE 79
shrimp | octopus | salmon |tuna | chili mint sauce | coconut nitro

HAMACHI NEW STYLE SASHIMI 98
yellow pepper sauce| wasabi green peas | crispy nori | Japanese salsa

WAGYU BEEF TATAKI 125
seared beef | jalapeño tempura | truffle ponzu | yuzu kosho

SOUP & SALADS

MISO SOUP 50
seaweed | tofu | spring onion

TOM YUM SOUP 50
shrimps | mushrooms | bok choy| chili oil

PAPAYA POMELO SALAD 60
green mango | peanut | lime chili dressing

CHINESE CHICKEN SALAD 75
crunchy vegetables | crispy quinoa | maple mustard dressing

ZENGO CRAB SALAD 165
baby spinach | tobiko | chuka wakame | avocado | goma dressing

HOT STARTERS

EDAMAME SALT or SPICY 40
kimchi sauce | garlic | yuzu

LIKE A TRUFFLE 60
mushrooms | truffle paste | truffle aioli

STUFFED CHICKEN WINGS 62
pepper teriyaki | spiced nut | cured egg yolk | coriander jalapeño sauce

COD & PRAWN GYOZA 75
edamame | bonito flakes | ponzu butter

CRISPY CALAMARI 80
curry leaf | dry chili | cilantro | chili vinegar sauce

WAGYU BEEF PIE TIE 82
water chestnut | acar | arare | cilantro

GRILLED OCTOPUS 128
Korean barbecue | romano pepper | yuzu kosho chimichurri

ZENGO SPECIALITIES

CORN FED CHICKEN CURRY 115
bok choy | snow peas | baby corn| green curry broth

HINADORI 145
roasted baby chicken marinated with preserved lemon | Asian barbecue sauce | grilled corn

LAMB RIBS 165
spice garlic mint crumb | acar | curry barbecue sauce | roti canai

GRILLED TIGER PRAWN 195
prawn head butter | thai chili sauce | chives | thai green salad

SHORT RIB RICE 198
japanese rice | shitake mushroom | fried garlic | truffle yakiniku

DENGAKUMAN 215
Miso glazed chilean sea bass | celeriac puree | japanese salsa

FROM THE GRILL

all steaks are served with a choice of one side

250gr WAGYU RIB EYE 340

200gr WAGYU TENDERLOIN 340
yuzu kosho chimichurri & citrus yakiniku sauce

SIDE DISHES

STEAMED JASMINE RICE 20

BLACK GARLIC MUSHROOM 35
cherry tomato | black garlic sauce

TRUFFLE FRIES 35
truffle paste | parmigiano reggiano

CORN RIBS 40
spicy parmesan corn espuma | kombu salt | togashi

GRILLED ASPARAGUS 40
yuzu miso sauce | togarashi | nori powder | pistachio

WOK

NASI GORENG 80
fried rice | chicken sate | pickled vegetables | sunny side-up egg

BEEF - UDON NOODLE 95
bok choy | spring onion | furikake

CEREAL PRAWNS 125
crispy Singaporean style prawns | nestum | curry leaf

KUNG PAO CHICKEN 125
shishito peppers | dry chili | cashew nut

MAPO TOFU 128
soya milk infused dashi custard | smoked bacon | prawn | scallop | baby corn

STIR FRIED RIB EYE BEEF 168
broccoli | onion | capsicum | black peppercorn sauce

DESSERTS

ES CAMPUR 57
corn flan | tropical fruits | coconut sorbet | rose water espuma

BLACK PEARL 60
milk chocolate mousse | miso caramel | sesame sponge cake| vanilla ice cream

SMOKING CHOCOLATE POT 60
Valrhona dark chocolate | thai tea center | thai tea ice cream

TIRAMISU BOBA 60
classic tiramisu base | grass jelly | popping chocolate

TOKOROTEN 78
mango yuzu sorbet | granola | lychee | mochi

HONEYCOMB 80
honeycomb cake | honey ice cream | honey caramel

HOMEMADE ICE CREAM (one scoop) 22
chocolate | honey | matcha | thai tea | vanilla

HOMEMADE SORBET (one scoop) 22
lemon | mango | passion fruit | raspberry | coconut

SUSHI & SASHIMI

MAKI ROLLS (6 pieces)

ANGRY ZENGO 75
spicy tuna | avocado | lemon | yuzu kosho mayo

YUZU PRAWN 75
tempura prawns | crispy quinoa | chive | yuzu chipotle

ABURI SALMON 80
cream cheese | chipotle mayo | tobiko

NEW VOLCANO 90
crab meat | avocado | wasabi mayo | unagi sauce

LOBSTER ROLL 95
avocado | mango | a lo macho sauce

CRAB AVOCADO 95
tobiko | cucumber | wasabi yuzu mayo | sesame seed

FOIE GRAS UNAGI 118
tempura unagi | truffle unagi sauce | ponzu butter

ZENGO ZEN 20pcs 295

SASHIMI:
sake | maguro | hamachi

NIGIRI:
unagi | ebi | suzuki

MAKI ROLLS:
angry zengo | new volcano

SASHIMI & NIGIRI

price per piece

Suzuki	25	Hamachi	30
Sake	25	Maguro	35
Ebi	25	Unagi	35

CRUSTACEANS MOLUSCS EGG FISH LUPIN SOYA MILK PEANUT NUT GLUTEN MUSTARD SESAME CELERY SULPHITES VEGETARIAN VEGAN

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CHILDREN MENU

KAPPA MAKI (VG) 30
cucumber | nori

AVOCADO MAKI (VG) 30
avocado | nori

KIDS FRIED RICE (G)(S) 55
egg | pak choy | soya and choice of; chicken or prawn

PRAWN - UDON NOODLE (D)(G)(S) 80
pak coy | spring onion | furikake

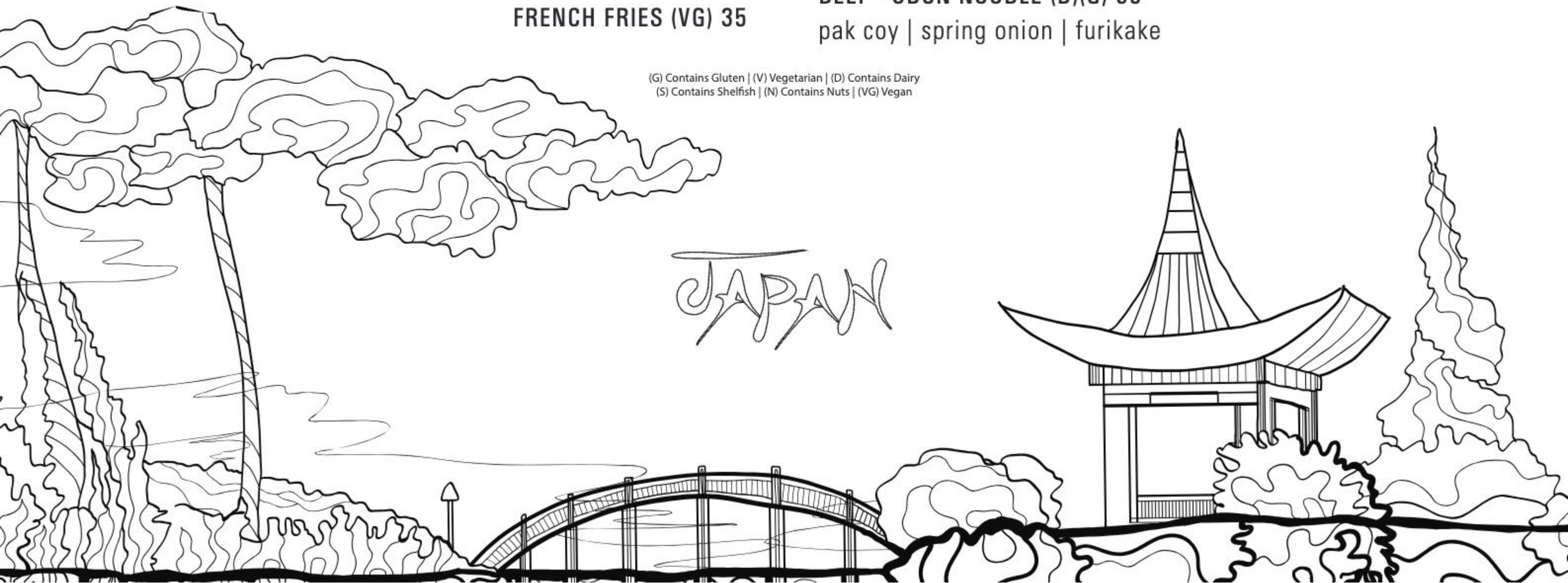
PANKO CHICKEN (G) 40
deep fried chicken breast served with home-made mayo and tomato ketchup

CHICKEN - UDON NOODLE (D)(G) 80
pak coy | cashu chicken | furikake

FRENCH FRIES (VG) 35

BEEF - UDON NOODLE (D)(G) 95
pak coy | spring onion | furikake

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy
(S) Contains Shelfish | (N) Contains Nuts | (VG) Vegan



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DAIRY FREE
MENU

SALAD & COLD STARTERS

PAPAYA POMELO SALAD (N)(VG) 60
green mango | peanut | lime chili dressing

CHINESE CHIKEN SALAD 75
crunchy vegetables | quinoa | maple mustard dressing

ZENGO CRAB SALAD (S)(G) 170
baby spinach | crab meat | tobiko avocado | goma dressing

HAMACHI NEW STYLE SASHIMI (G)(N) 115
jalapeño | avocado yuzu | crispy nori truffle ponzu

WAGYU BEEF TATAKI (G) 125
seared beef | jalapeño yuzu kosho soy

SUSHI & SASHIMI

CHEF SUSHI SELECTION
(please ask your server for today's selection)

HOT STARTERS

EDAMAME SALT or SPICY (G)(V) 40
kimchi sauce | garlic | butter | lime

SOUP

MISO SOUP 50
seaweed | tofu | spring onion

TOM YUM SOUP (S) 50
shrimps | mushrooms | bok choy | chili oil

ZENGO SPECIALTIES

CORN FED CHICKEN CURRY 115
bok choy | snow peas | baby corn
green curry broth

HINADORI (G)(S) 145
roasted baby chicken marinated with preserved lemon and
asian barbecue sauce

WOK

NASI GORENG (N)(S)(G) 80
fried rice | chicken sate | pickled vegetables
sunny side-up egg

CORN FED CHICKEN(N)(G) 125
shishito peppers | dry chili | cashewnut | kung pao sauce

BLACK MUSSEL (G)(S) 120
coriander | chili | szechuan pepper sauce | deep fried mantou bun

FROM THE GRILL

all steaks are served with a choice of one side

250gr WAGYU RIB EYE 320
200gr WAGYUTENDERLOIN 320
yuzu kosho chimichurri & citrus yakiniku sauce

SIDES

STEAMED JASMIN RICE (VG) 20

GARLIC BOK CHOY (G)(S) 45
oyster sauce | fried garlic

GRILLED ASPARAGUS(VG) 40
yuzu miso sauce | togarashi | nori powder

DESSERTS

HOMEMADE SORBET (scoop) (VG) 22

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shelfish | (N) Contains Nuts | (VG) Vegan
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

ZENGO

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VEGAN

MENU

COLD STARTERS

PAPAYA POMELO SALAD (N)(VG) 60
green mango | peanut | lime chili dressing

GREEN SALAD (VG) 55
green lettuce | avocado | mapple mustard dressing

SUSHI MAKI

VEGGIE MAKI ROLL (VG) 55
sun-dried tomato | avocado | cucumber

HOT STARTERS

EDAMAME SALT or SPICY (VG) 40

VEGETABLE SPRING ROLL (VG)(G) 50
glass noodle | green lettuce | sweet soya sauce

ZENGO SPECIALITIES

THAI GREEN CURRY (VG) 75
green curry broth | bok choy mushrooms

WOK

UDON VEGETABLES (VG)(G) 75
bok coy | spring onion | soya sauce

SZECHUAN VEGETABLES (VG)(G) 75
wok fried seasonal vegetables with szechuan sauce

SIDES

GRILLED ASPARAGUS 40
yuzu miso sauce | togarashi | nori powder

STEAMED JASMIN RICE (VG) 20

DESSERTS

HOMEMADE SORBET (scoop) (VG) 22

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shelfish | (N) Contains Nuts | (VG) Vegan
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GLUTEN FREE

MENU

SALADS & COLD STARTERS

PAPAYA POMELO SALAD (N)(VG) 60
green mango | peanut | lime chili dressing

CHINESE CHIKEN SALAD 75
crunchy vegetables | quinoa | maple mustard dressing

THAI SEAFOOD CEVICHE(S) 79
shrimp | octopus | salmon | tuna | chili mint sauce | coconut nitro

SUSHI & SASHIMI

CHEF SUSHI SELECTION
(please ask your server for today's selection)

HOT STARTERS

EDAMAME (VG) 40
steamed with maldon salt

CHICKEN SATE (N) 60
peanut sauce | pickled vegetables | fried shallot

SOUP

MISO SOUP 50
seaweed | tofu | spring onion

TOM YUM SOUP (S) 50
shrimps | mushrooms | bok choy | chili oil

ZENGO SPECIALITIES

CORN FED CHICKEN CURRY 115
bok choy | snow peas | baby corn green curry broth

DENGAKUMAN(D) 215
miso glazed chilean sea bass
celeriac puree | japanese salsa

FROM THE GRILL

WAGYU STEAK RIB EYE (D) 250g 320

WAGYU STEAK TENDERLOIN (D) 200g 320

SIDES

GRILLED ASPARAGUS 40
yuzu miso sauce | togarashi | nori powder

TRUFFLE FRIES 35
truffle paste | parmegiano reggiano

STEAMED JASMIN RICE (VG) 20

DESSERTS

HOMEMADE SORBET (scoop) (VG) 22

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shelfish | (N) Contains Nuts | (VG) Vegan
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.