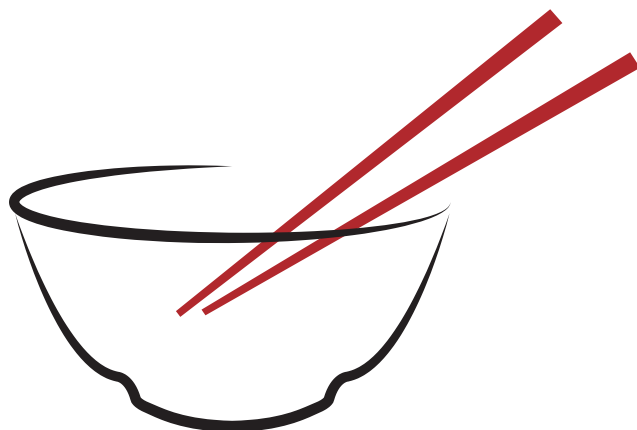




# RIM

ASIAN BISTRO



## APPETIZERS

<b>Rim Appetizer Platter</b> .....	\$20
<i>Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces</i>	
<b>Lobster Roll</b> .....	\$17
<i>Rice Paper, Vermicelli, Carrots, Mint &amp; Basil, Sweet &amp; Sour Relish</i>	
<b>Shrimp Roll</b> .....	\$15
<i>Rice Paper, Vermicelli, Carrots, Mint &amp; Basil, Sweet &amp; Sour Relish</i>	
<b>Thai Vegetable Rice Paper Roll</b> .....	\$11
<i>Peanut Sauce</i>	
<b>Crispy Vegetable Spring Rolls</b> .....	\$11
<i>Fried with Sweet Thai chili</i>	
<b>Pork Pot Stickers</b> .....	\$12
<i>Soy Ginger Sauce</i>	

<b>Salt &amp; Pepper Tofu</b> .....	\$12
<b>Tempura Shrimp &amp; Vegetables</b> .....	\$14
<i>Ponzu Dipping Sauce</i>	
<b>Chicken Satay</b> .....	\$14
<i>Thai Peanut Sauce</i>	
<b>Jumbo Crab Rangoon</b> .....	\$14
<i>Filled with Wild Caught Crab Meat, Sweet &amp; Sour Relish, House Mustard</i>	
<b>Crispy Fried Coconut Prawns</b> .....	\$15
<i>Honey Walnut Dipping Sauce</i>	
<b>Baked Mussels</b> .....	\$12
<i>Dynamite Sauce</i>	
<b>Edamame</b> .....	\$7
<i>Garlic, Sea Salt or Spicy</i>	

## SALADS & SOUPS

<b>Wok Tossed Chicken Salad</b> .....	\$15
<i>Mixed Greens, Wonton Crisp, Mandarin Orange, Thai Basil Vinaigrette</i>	
<b>Seafood Salad</b> .....	\$16
<i>Charred Shrimp &amp; Scallops, Mixed Greens, Wonton Crisps, Soy Ginger Dressing</i>	
<b>Seared Ahi Salad</b> .....	\$18
<i>Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger &amp; Wasabi Drizzle</i>	

<b>Wakame</b> .....	\$8
<i>With Sweet &amp; Spicy Cucumber Salad</i>	
<b>Wonton Soup</b> .....	\$14
<i>Pork and Shrimp Wontons with Vegetables in a Light Broth</i>	
<b>Hot and Sour Soup</b> .....	\$13
<i>Tofu, Black Fungus, Bamboo Shoots</i>	
<b>Miso Soup</b> .....	\$9
<i>Tofu and Green Onion</i>	

## POULTRY

<b>Roasted Peking Duck</b> .....	\$24
<i>Crispy Duck with Hoisin, Green Onion, Steam Buns</i>	
<b>Chicken with Spicy Garlic Sauce</b> .....	\$18
<i>With Asian Mixed Vegetables</i>	
<b>Stir Fried Chicken with Snow Peas &amp; Mushrooms</b> .....	\$18
<i>In White Sauce</i>	
<b>Mongolian Chicken</b> .....	\$19
<i>Onion, Chillies, Rice Stick Noodles</i>	

<b>Sweet &amp; Sour Chicken</b> .....	\$18
<i>Bell Pepper, Onion, Pineapple</i>	
<b>Generals Chicken</b> .....	\$18
<i>With Chillies in Sweet Spicy Sauce</i>	
<b>Kung Pao Chicken</b> .....	\$18
<i>Red and Green Bell Peppers, Onion, Peanuts</i>	
<b>Sesame Chicken</b> .....	\$18
<i>Batter Fried with Sesame</i>	

# BEEF & PORK

**Grilled NY Strip Loin** ..... \$42

*Garlic Green Beans, Jasmine Rice, Tiger Bite Sauce*

**Mongolian Beef** ..... \$20

*Sliced Tenderloin, Onion, Chillies, Rice Stick Noodles*

**Orange Beef** ..... \$19

*Crispy Beef with Orange Sauce*

**Beef with Broccoli** ..... \$20

*Tender Beef with Wok Tossed Broccoli*

**Beef & Asparagus** ..... \$20

*Tender Beef with Black Bean Sauce*

**Korean Style Short Ribs** ..... \$26

*Marinated BBQ Short Ribs Served with Kimchi*

**Bulgogi Beef** ..... \$20

*Thinly Sliced Beef with Caramelized Onion*

**Garlic Ginger Beef** ..... \$20

*With Scallions and Vegetables*

**Sweet & Sour Pork** ..... \$18

*Tender Fried Pork with Peach*

**Orange Pork** ..... \$18

*Fried Pork with Tangy Orange Sauce*

**Char Sui BBQ Pork** ..... \$18

*BBQ Pork Glazed with Honey BBQ Sauce*

**Crispy Pork Belly Adobo** ..... \$20

*Scallions, Garlic, Szechuan Peppercorns*

# SEAFOOD

**Black Garlic Glazed Sea Bass** ..... \$36

*Wok Vegetables, Jasmine Rice*

**Togarashi Crusted Salmon** ..... \$28

*Baby Bok Choy, Red Bell Pepper, Jasmine Rice, Yuzu Marmalade*

**Ocean Harvest Basket** ..... \$29

*Stir Fried Shrimp, Scallops, Squid, White Garlic Sauce*

**Lemon Scallops** ..... \$28

*Tempura Scallops with Lemon Sauce*

**Seared Mango Scallops** ..... \$28

*With Spicy Sweet Mango Chutney*

**Kung Pao Shrimp** ..... \$24

*Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts*

**Honey Glazed Walnut Prawns** ..... \$26

*Tempura Prawns, Honey Sauce, Candied Walnuts*

**Shrimp in Lobster Sauce** ..... \$28

*Jumbo Prawns with English Peas*

**Salt & Pepper Shrimp** ..... \$26

**Sweet & Sour Fried Prawns** ..... \$26

*Bell Pepper, Onion, Pineapple*

# RICE & NOODLES

**Rim Fried Rice** ..... \$18

*Traditional Fried Rice with Shrimp, Chicken, Beef, Egg Peas and Carrots*

**Fried Rice with Dried Scallop** ..... \$21

*With Egg White and Green Onion*

**Young Chow Fried Rice** ..... \$18

*Shrimp and BBQ Pork*

**Pad Thai** ..... \$20

*Shrimp, Chicken, Tofu, Egg, Rice Noodles, Peanuts, Bean Sprouts and Lime*

**Singapore Style Vermicelli** ..... \$20

*Curry Rice Noodles, BBQ Pork, Shrimp, Bell Pepper, Egg, Bean Sprout*

**Combination Chow Fun** ..... \$21

*Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts*

**Beef Chow Fun** ..... \$20

*Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts*

**Specialty Chow Mein** ..... \$20

*Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables*

**Seafood Chow Mein** ..... \$22

*Shrimp, Scallops Egg Noodles and Vegetables*

**Chicken Chow Mein** ..... \$18

*Egg Noodles Tossed with Chicken, and Vegetables*

# VEGETABLES

**Braised Tofu** ..... \$14

*With Boc Choy and Shitake Mushrooms*

**Buddha's Delight** ..... \$16

*Assortment of Fresh Vegetables and Mushrooms, Wok Tossed*

**Garlic Green Beans** ..... \$12

*Stir Fried in Garlic Sauce*

**Szechuan Style Eggplant** ..... \$13

*Lightly Fried in Spicy Sauce*

# DESSERT

**Mochi Ice Cream** ..... \$9

*Trio of Mochi with Strawberry Compote and Whipped Cream*

**Molten Chocolate Cake** ..... \$9

*Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream*

**Lychee Cheesecake** ..... \$9

*White Peach Coulis, Raspberries and Candied Almonds*

**Green Tea Ice Cream** ..... \$8

*House Made Almond Cookie*