



RIM

ASIAN BISTRO



APPETIZERS

Rim Appetizer Platter \$20

Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces

Lobster Roll \$17

Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA

Shrimp Roll \$15

Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA

Thai Vegetable Rice Paper Roll \$11

Peanut Sauce, V

Crispy Vegetable Spring Rolls \$11

Fried with Sweet Thai Chili, VG

Pork Pot Stickers \$12

Soy Ginger Sauce

Salt & Pepper Tofu (VG) \$12

Tempura Shrimp & Vegetables \$14

Ponzu Dipping Sauce

Chicken Satay \$14

Thai Peanut Sauce, GF

Jumbo Crab Rangoon \$14

Filled with Wild Caught Crab Meat, Sweet & Sour Relish, House Mustard

Crispy Fried Coconut Prawns \$15

Honey Walnut Dipping Sauce

Baked Mussels \$12

Dynamite Sauce, GF

Edamame \$7

Garlic, Sea Salt or Spicy, GF, V

SALADS & SOUPS

Wok Tossed Chicken Salad \$15

Mixed Greens, Wonton Crisp, Mandarin Orange, Thai Basil Vinaigrette, GFA

Seafood Salad \$16

Charred Shrimp & Scallops, Mixed Greens, Wonton Crisps, Soy Ginger Dressing, GFA

Seared Ahi Salad \$18

Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger & Wasabi Drizzle, GFA

Wakame \$8

With Sweet & Spicy Cucumber Salad

Wonton Soup \$14

Pork and Shrimp Wontons with Vegetables in a Light Broth

Hot and Sour Soup \$13

Tofu, Black Fungus, Bamboo Shoots, GF

Miso Soup \$9

Tofu and Green Onion, V

POULTRY

Roasted Peking Duck \$24

Crispy Duck with Hoisin, Green Onion, Steam Buns

Chicken with Spicy Garlic Sauce \$18

With Asian Mixed Vegetables, GFA

Stir Fried Chicken with Snow Peas & Mushrooms \$18

In White Sauce, GFA

Mongolian Chicken \$19

Onion, Chillies, Rice Stick Noodles, GFA

Sweet & Sour Chicken \$18

Bell Pepper, Onion, Pineapple

Generals Chicken \$18

With Chillies in Sweet Spicy Sauce

Kung Pao Chicken \$18

Red and Green Bell Peppers, Onion, Peanuts, GFA

Sesame Chicken \$18

Batter Fried with Sesame

V - Vegan

VG - Vegetarian

GF - Gluten Free

GFA - Gluten Free Available

An 18% suggested gratuity will be added to parties of 6 or more.

BEEF & PORK

Mongolian Beef	\$20
<i>Sliced Tenderloin, Onion, Chillies, Rice Stick Noodles, GFA</i>	
Orange Beef	\$19
<i>Crispy Beef with Orange Sauce</i>	
Beef with Broccoli	\$20
<i>Tender Beef with Wok Tossed Broccoli, GFA</i>	
Beef & Asparagus	\$20
<i>Tender Beef with Black Bean Sauce, GFA</i>	
Korean Style Short Ribs	\$26
<i>Marinated BBQ Short Ribs Served with Kimchi</i>	
Bulgogi Beef	\$20
<i>Thinly Sliced Beef with Caramelized Onion</i>	

Garlic Ginger Beef	\$20
<i>With Scallions and Vegetables, GFA</i>	
Sweet & Sour Pork	\$18
<i>Tender Fried Pork with Peach</i>	
Orange Pork	\$18
<i>Fried Pork with Tangy Orange Sauce</i>	
Char Sui BBQ Pork	\$18
<i>BBQ Pork Glazed with Honey BBQ Sauce</i>	
Crispy Pork Belly Adobo	\$20
<i>Scallions, Garlic, Szechuan Peppercorns</i>	

SEAFOOD

Soy Glazed Sea Bass	\$36
<i>Wok Vegetables, Jasmine Rice, GFA</i>	
Togarashi Crusted Salmon	\$28
<i>Baby Bok Choy, Red Bell Pepper, Jasmine Rice, Yuzu Marmalade</i>	
Ocean Harvest Basket	\$29
<i>Stir Fried Shrimp, Scallops, Squid, White Garlic Sauce</i>	
Lemon Scallops	\$30
<i>Tempura Scallops with Lemon Sauce</i>	
Seared Mango Scallops	\$30
<i>With Spicy Sweet Mango Chutney, GFA</i>	

Kung Pao Shrimp	\$24
<i>Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts, GFA</i>	
Honey Glazed Walnut Prawns	\$26
<i>Tempura Prawns, Honey Sauce, Candied Walnuts</i>	
Shrimp in Lobster Sauce	\$28
<i>Jumbo Prawns with English Peas, GFA</i>	
Salt & Pepper Shrimp	\$26
Sweet & Sour Fried Prawns	\$26
<i>Bell Pepper, Onion, Pineapple</i>	

RICE & NOODLES

Rim Fried Rice	\$18
<i>Traditional Fried Rice with Shrimp, Chicken, Beef, Egg Peas and Carrots, GFA</i>	
Fried Rice with Dried Scallop	\$21
<i>With Egg White and Green Onion, GFA</i>	
Young Chow Fried Rice	\$18
<i>Shrimp and BBQ Pork, GFA</i>	
Pad Thai	\$20
<i>Shrimp, Chicken, Tofu, Egg, Rice Noodles, Peanuts, Bean Sprouts and Lime</i>	
Singapore Style Vermicelli	\$20
<i>Curry Rice Noodles, BBQ Pork, Shrimp, Bell Pepper, Egg, Bean Sprout</i>	

Combination Chow Fun	\$21
<i>Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts</i>	
Beef Chow Fun	\$20
<i>Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts</i>	
Specialty Chow Mein	\$20
<i>Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables</i>	
Seafood Chow Mein	\$22
<i>Shrimp, Scallops Egg Noodles and Vegetables</i>	
Chicken Chow Mein	\$18
<i>Egg Noodles Tossed with Chicken, and Vegetables</i>	

VEGETABLES

Braised Tofu	\$14
<i>With Boc Choy and Shitake Mushrooms, GFA, V</i>	
Buddha's Delight	\$16
<i>Assortment of Fresh Vegetables and Mushrooms, Wok Tossed, GFA, V</i>	
Garlic Green Beans	\$12
<i>Stir Fried in Garlic Sauce, GFA, V</i>	
Szechuan Style Eggplant	\$14
<i>Lightly Fried in Spicy Sauce, VG</i>	

DESSERT

Mochi Ice Cream	\$9
<i>Trio of Mochi with Strawberry Compote and Whipped Cream, GFA</i>	
Molten Chocolate Cake	\$9
<i>Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream</i>	
Lychee Cheesecake	\$9
<i>White Peach Coulis, Raspberries and Candied Almonds</i>	
Green Tea Ice Cream	\$8
<i>House Made Almond Cookie</i>	

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