

JEWEL CASINO FOOD MENU

Starter

SHRIMP TEMPURA (GFR) 2,500 VT

Crispy deep fried prawns served with home grown green papaw salad and ginger sesame soy dipping sauce.

VEGETABLE SPRING ROLLS (VGR) 1,400 VT

Organic and home grown vegetables in spring rolls served with coriander, lime and sweet chilli dipping sauce.

Rice & Noodles

IRIRIKI CHAOFAN (GFR) 2,200 VT

Fresh prawns, basmati rice, organic home grown vegetables, egg and herbs.

MEE GORENG (GFR/VR) 2,200 VT

Fresh prawns, chicken, organic home grown seasonal vegetables with freshly made noodles served with fried egg.

BIAN CHAO DA HIA (GFR) 2,600 VT

Stir-fried fresh prawns with organic home grown onion, capsicum and herbs tossed with garlic sauce served with rice.

From the Grill

SHAOKAO PAIGU (GFR) 2,600 VT

Chargrilled pork ribs with homemade char siu sauce served with fried rice and home grown green papaw salad.

Dessert

MOCHA POTS DE CRÈME 800 VT

Freshly baked chocolate custard served with coconut cream.

LOCAL NANGAE NUTS BROWNIES 800 VT

Served with vanilla ice cream.

CHOCOLATE FUDGE CAKE 800 VT

Freshly made cake served with vanilla ice cream.

CLASSIC TIRAMISU 1,200 VT

Tiramisu quite literally means "lift me up". One of Italy's most popular dessert, tiramisu is a rich treat blending the flavours of cocoa and espresso with mascarpone cheese and liquor, layered with lady finger biscuits.

GFR - Gluten Free Request, GVR - Gluten Free Vegetarian Request, VR - Vegetarian Request, GF - Gluten Free