

Tasi

GRILL

SALADS & APPETIZERS

Caesar Salad

Romaine, Parmigiano Reggiano, Anchovies
Cherry Tomatoes, Garlic Croutons **17**
Chicken **21** | Shrimp **23**

Ahi Tuna Poke

Guacamole, Mango Crema, Prawn Crackers **20**

Uhang Kelaguen

Spicy Shrimp Ceviche “Local Style”

Coconut Milk, Local Bird Eye Peppers, Capsicum,
Lemongrass, Lemon Juice, Microgreens
Choice of Tatiyas or Steamed Rice **22**

Seared Shrimp Niçoise Salad

Romaine, Quail Eggs, Haricot Vert, Potatoes,
Peppers, Kalamata Olives, Anchovies **23**

Crispy Chicken Wings

Chipotle Barbeque, Zesty Ranch,
Mango Chili Sauces, Fries **22**

Piri-Piri Shrimp

Ginger Aioli, Walnuts, Prawn Crisps **22**

TASI GRILL SEAFOOD MARKET

Order by piece or create your own sharing platter.

Seafood offerings are grilled to order and are based on market availability.

Seafood Skewer | Island Prawn Satay | Charred Tuna

Scallop Skewer | Chef’s Catch

Served with Seasonal Vegetables, Coconut Rice, Finadene, Lemon, Tomato-Chili Pepper Sambal

36 Each | Any Three 84 | Any Four 102 | Any Five 115

MAINS

Tasi Burger

Beef Patty, Lettuce, Tomato, Red Onions, Bacon,
Cheddar Cheese, Brioche Bun, Fries **26**

Hamachi Escabeche “Local Style”

Turmeric, Onions, Coconut Sauce, Lemon,
Seasonal Vegetables, Denanche, Steamed Rice **34**

Beer Battered Fish & Chips

Mahi-Mahi, Caper-Tartar Sauce, Grilled Lemon,
Red Wine Vinegar, Fries **22**

Fish Tacos

Mahi-Mahi, Cabbage, Pico de Gallo,
Jalapeño Ranch, Salsa, Tortilla Chips **24**

Tasi Loco Moco

Caramelized Peppers & Onions,
Mushroom Peppercorn Sauce, Sunny Side Up Egg,
Steamed Rice Chicken **24** | Beef **26**

Fried Whole Fish

Seasonal Vegetables, Denanche, Finadene
Steamed Rice or Coconut Rice **49**

Seafood Paella

Prawns, Mussels, Clams, Chorizo,
Arborio Rice, Saffron, Bell Peppers,
Tomato Ragout, Green Peas **37**

Linguine Alle Vongole

Pasta, Short Neck Clams, Italian Sausage,
Chili Flakes, Garlic, Parmigiano Reggiano **22**

Atlantic Salmon

Grand Marnier and Soy Sauce,
Lemongrass Beurre Blanc, Seasonal Vegetables,
Sweet Potato Purée, Coconut Rice **36**

Land & Sea Kebab

Beef Tenderloin, Atlantic Salmon,
Seasonal Vegetables, Finadene, Lemon,
Tomato-Chili Pepper Sambal, Peppercorn Sauce
Choice of Mashed Potato or Steamed Rice **48**

Tenderloin 6oz/170g

Seasonal Vegetables, Peppercorn Sauce,
Choice of Fries or Mashed Potato **54**
Add Canadian Lobster Tail **+40**

SWEETS

Tropical Cooler

Coconut Tapioca Pudding,
Pineapple Compote, Passion Fruit Jelly,
Mango Sorbet, Vanilla Cream **12**

Hula Pie

Macadamia & Salted Caramel Ice Cream,
Oreo Cookie Crust, Chocolate Shell,
Chantilly Cream **12**

Coconut Lime Ice Cream

Coconut Lime Ice Cream, Coconut Almond
Crumble, Mango Pineapple Salsa **18**

Ice Cream & Sorbet

A selection of today’s
house flavors **10**

 Gluten Free  Vegetarian  Spicy  Nuts

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All mentioned prices are in US dollars and are subject to 10% Service Charge.