

WALSH BAY KITCHEN

KARAAGE

Meaning “Tang Fry” is a Japanese cooking technique in which various foods are deep fried in oil

DAIKON

Type of white, winter radish that grows primarily in Southeast and East Asia

WASABI

Japanese horseradish with a strong, hot flavour

SALMON TARTARE

Prepared with fresh raw salmon and seasonings

PADANG SAUCE

Indonesian style of spiced tomato sauce

YAKINIKU SAUCE

Japanese style meat sauce

ENOKI

Type of mushroom that grows together in groups of long stems

SHIITAKE

A popular mushroom worldwide, shiitake mushrooms are prized for their rich, savoury taste and diverse health benefits

NASI GORENG

Indonesian style fried rice

CHIMICHURRI

A popular table condiment for grilled meat, chimichurri is made of finely chopped parsley, minced garlic, olive oil, oregano and red wine vinegar

ROTI

Round flatbread native to India

TIRAMISU

Coffee-flavoured dessert made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa

TREACLE

Thick, sticky dark syrup made from partly refined sugar