



Unicorn Pan Asian Cuisine

Lunch Menu

CREDIT CARD MINIMUM IS \$20 PER CARD

Starters:

Salt & Peppered Filet of Cuttlefish and Prawns-Cilantro Citrus	9
Lemon Grass Roasted Quails with Edamame-Salt & Pepper Citrus	9
Pork Pot Stickers	7.5
Green Mango Spring Rolls-Peanut Sauce (vegan)	7.5
Prawn Spring Rolls-Peanut Sauce	7.5
Unicorn Taro Spring Rolls-Light Soy Vinaigrette (vegan)	7.5
Chao Zhou Rolls (pork, shrimp, garlic, and jicama, deep-fried)	7.5
Crispy Salmon with Avocado Rolls-Wasabi with Light Soy Sauce	10

Salads:

Tuna Ceviche with Green Mango, Pickled Lotus Rootlets, and Basil-Nuoc Mam salsa*	12
Pickled Lotus Rootlet Salad with Poached Prawns-Tamarind Vinaigrette	11
Lotus Rootlet Salad with Edamame, Almond and Pine Nuts-Tamarind Vinaigrette (v)	11

Soup:

Pureed of Carrot Chowder with Minced Onion and Ginger (dairy)	7
Dungeness Crab Meat and Scallop in Purée of Asparagus-Cognac Reduction	8

Entrées:

Bone-in Duck with Shang Hai Bok Choy in Penang Baba Curry-Jasmine Rice	16
Lemon Grass Charbroiled Breast of Chicken with Sauteéd Vegetables	14
Singaporean Vermicelli Curry with Chicken, Prawns and Broccoli*	13
Australian Lamb Chop with Lacquered Tamarind and Blue Lake Green Bean	19
Vermicelli and Mixed Salad with Grilled Tender Steak-Nuoc Mam Vinaigrette	13
Jasmine Rice baked in a Claypot with Chicken, Prawns, Scallop and Vegetables	13
Grilled Tender Steak and Prawns Duet with Chao Zhou Rolls	13
Crispy Noodle with Seafood and Assorted Vegetables	13
Bone-in Salmon Creek Pork Chop with Sauteéd Vegetables	19
Cubed Filet Mignon with Blue Lake Green Bean	19
Bone-in Oxtail Stew with Ginger and Basil in Cabernet Reduction-Spinach Noodle	19
Pork Short ribs with Spicy Ginger Basil in Tamarind Sauce with Sesame	13
Sauteéd Prawns with Spicy Mango and Chinese Eggplant *	13
Caramelized Mekong Filet of Basa with Nuoc Mam and Crust Black Pepper *	14
Giant Sea Scallops in Coconut-Wasabi Cream with Asparagus Spears-Black Rice	19
Whole Trout de-boned with Roasted Almond and Preserved Plum Sauce	19
Atlantic Salmon in Tamarind consommé with Bac Ha	19
Giant Prawn in spicy Saté with Crab Sauce Emulsion and Shang Hai Bok Choy	19

Vegetarian & Vegan : (v)=vegan. The rest has either fish sauce or oyster sauce.

Jasmine Rice baked in a Claypot with Tofu and Mixed Vegetables	12
Penang Baba Curry Tofu with Broccoli (v)	12
Tofu simmered in Coconut-Wasabi Cream (v)-Black Coconut Rice	12
Sauteéd Bean Curd with Spicy Mango and Chinese Eggplant * (v)	12
Singaporean Vermicelli Curry with Tofu and Broccoli *	12

Side:

Black Coconut Wild Rice	2.5
Stir-fried Vegetables	7
Garlic Noodle	7

Credit Card Minimum is \$20 per card

Three credit cards maximum per party. A \$2 fee will apply on the 4th card.

Please help us save time and avoid costly processing fees by limiting to one credit card. Cash is always appreciated.

Note: Items with (*) have a hint of spice. Nuoc Mam is a fish sauce. Menu changes. Catering is available.

18% gratuity added to parties of six or more. Not responsible for lost or stolen properties.

Dessert brought in is \$1.50 per person. Corkage charge is \$20 per 750ml. We appreciate your business!

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