

# hemispheres bistro

WELCOME AND THANK YOU FOR CHOOSING HEMISPHERES BISTRO

our unique main menu provides you the ability to mix global cuisines by selecting your choice of protein, finishing method and sides.  
our menu also accommodates gluten free, vegetarian, and vegan diets.

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## STARTERS

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**CALAMARI FRITTE** 14  
marinara, horseradish ranch

**SMOKED CHICKEN  
OR PORK NACHOS** 12  
crema, melted cheddar, corn tomato pico, avocado

**PORK GYOZA** 11  
soy dashi dip, bacon cream

**ROASTED PEPPER HUMMUS  
& BABA GANOUSH** 12  
eggplant, garlic, tahini, crisp pita

**SAGANAKI** 15  
kasseri cheese, kalamata olives, cognac crisp pita

**TANDOORI MALAI  
CHICKEN TIKKA** 12  
saffron cardamom dip, cheese fritter,  
mix greens, tomato relish

**TUNA TATAKI** 15  
yuzu miso, sesame crisps, rice cakes

**SAIGON LETTUCE CUP** 13  
marinated ribeye, citrus mayo, ginger, toasted coconut

**TANDOORI FLANK STEAK** 12  
tamarined chutney, chili pineapple, grape tomato relish

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## SALADS

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**CAESAR** 7  
brioche croutons, parmigiano-reggiano, caesar dressing

**BLT** 8  
applewood smoked bacon, sun-dried tomatoes, bibb, red onion, bleu cheese dressing

**B R I E** 8  
toasted coconut, candied pecans, mixed greens, champagne vanilla vinaigrette

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## SHAWARMA

includes: couscous, pita, cabbage salad with tomato, cucumber tatziki, harissa, mango vinaigrette, sumac onions.

**GRILLED BEEF** 30  
*for two 47*

**GRILLED FISH OF THE DAY** *market price*

**GRILLED CHICKEN** 18  
*for two 29*

**BRAISED LAMB** 28  
*for two 44*

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## MAIN

please choose one protein, one finishing method, and two side dishes.

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### BEEF

tenderloin 36  
hanging tender 30  
short ribs 30  
flat iron 25  
bone in ribeye 55

### LAMB

shank 30  
tenderloin 28

### PORK

volcano shank 25  
tenderloin 23  
belly 20

### CHICKEN

half bone-in 24  
breast 18

### SEAFOOD

scallops 3 27 | 5 35  
jumbo prawns 30  
salmon 24  
fish feature *market price*  
lobster tail *market price*

### VEGETARIAN

featured daily 17

Additional options \$3 each

grilled onions, mushrooms, bleu cheese parmesan crust for your steak,  
bread service with compound butter

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## FINISHINGS

please choose one finishing method

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BORDELAISE

CHATEAUBRIAND

MARCHAND DE VIN

DILL WATERCRESS VELOUTE

ROMESCO

FENUGREEK TOMATO CREAM

SZECHUAN PEPPERCORN

HUCKLEBERRY JUS

BACON JAM

PEAR APPLE SAFFRON CHUTNEY

BERNAISE

CHIMICHURRI

TERIYAKI

SAN MARZANO MARINARA

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## SIDES

please choose two side dishes.

\*one side dish may be selected twice to count as two choices

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### NOODLES

cavatappi  
garlic fettuccini  
singapore  
yakisoba

### POTATO

roasted fingerlings with garlic & rosemary  
potato hashed in cream  
yukon gold potato purée with aged cheddar  
sweet potato purée with maple  
red potato with grain mustard dressing  
potato and charred sweet corn fritters

### RICE

arborio risotto  
parmesan cheese polenta cakes  
basmati pilaf  
steamed jasmine

### VEGETABLES

butternut squash  
asparagus  
carrots  
broccolini  
french beans  
brussel sprouts  
green cabbage