The Menu

APPETIZERS

Shrimp Cocktail Jumbo Shrimp, Signature Cocktail Sauce	\$75	Mussels White Wine, Tomato Concassee, Bread	\$70		
Blooming Onion	\$65	Calamari	\$75		
Deep Fried Yellow Onion, Ranch/ BBQ dipping Sauce	•	Tempura Calamari, Hondashi, Bonito Flakes, Onion			
Lobster Cocktail	\$120	Egg Plant Parmesan 🥏	\$55		
Lobster Pieces, Signature Cocktail Sauce		Stuffed Eggplant, Napoli Sauce, Mozzarella & Parmesan Cheese topped with Basil Pesto.			
Wings	\$70	Turnesun eneese topped with Bush Testo.			
Classic Buffalo . Honey Garlic,	420,000	Chicken Tenders	\$65		
Tennessee Burbon Wings, Touch n Taste Signature		Country Fried, served with BBQ or Honey Mustard Sauce.			
Wontons					
Fried -Chicken/ Shrimp/ Vege	\$40				
Steamed - Chicken/ Shrimp/ Vege	\$45	Stuffed Mushroom	\$70		
Hong Kong- Chicken/ Shrimp/ Vege	\$45	Mushroom, Crab Meat, Mozzarella Cheese.			
Spring Roll		Ceviche Limeno	\$95		
Vege	\$30	Hailbut, Red Onions, Lime Juice, Cilantro,	4,70		
Chicken	\$35	Crackled Black Pepper.			
Shrimp	\$35	Cruckied Date 1 opper			
P		Spicy Rack of Lamb	\$175		
Crab Cakes	\$75	Spicy Tender, Juicy Rack of Lamb.			
Mouth Watering Louisiana Style Breaded Crab Cakes					

SANDWICHES & BURGERS

All Beef Burger 8oz Beef Patty, Lettuce, Cucumbers, Onions & Pine	\$90	Touch N Taste Ultimate Beef Burger 8oz Beef Patty loaded with Blue Cheese, Mushrooms, Pine, Caramelized Onions,	\$105
Greek Lamb Burger	\$90	Lettuce and Cucumbers. Bacon, Fried Egg	
Succulent Char Broiled 8oz Lamb Patty, Lettuce,			
Tomato & Onions(BBQ Sauce Optional),		Philly Cheese Steak Sandwich	\$120
Fetta Cheese, Olives, tzatziki Dressing		Grilled Steak, Lettuce, Tomatoes, Onions	
Ocean Delight	\$90	Lobster Roll	\$120
Pink Salmon Burger Charred, Lettuce,	*	Lobster, Mayonnaise, Salt, Cracked	
Tomatoes, Onions, Tartar Sauce.		Blacked Pepper, Onions, Lettuce, Tomatoes	
Veggie Treat 🥏	\$70	ALL SANDWICHES ARE SERVED WITH FRI	ES &
House Veggie Patty, BBQ Sauce, Lettuce,		COLE SLAW.	
Tomatoes, Onions, Cucumbers, Musrooms			

SOUPS

served with Cilantro Tartar Sauce

\$45.00
\$45.00
\$68.00
\$45.00
\$60.00
\$42.00





CHECKS CANNOT BE SPLITS MORE THAN ONCE **ALL OUR PRICES ARE SUBJECTED TO** 10% SERVICE CHARGE AND 12.5% VAT



SALADS

\$55

Classic Caesar #

Romaine Lettuce, Croutons, Grated Parmesan,

Classic Caesar Dressing

ADD CHICKEN \$65

ADD SHRIMP \$85

Waldorf Salad

\$75

Lemon Juice, Mayonnaise, Salt, Black Pepper, Apple, Grapes, Celery, Nuts, Romaine Lettuce.

ADD CHICKEN \$65

ADD SHRIMP \$85

Greek Salad #

Romaine Lettuce, Red Onions, Pitted Black Olives, Green and Red Bell Peppers, Tomatoes, Cucumber, Feta Cheese, Olive Oil, Dried Oregano, Lemon Juice, Ground Black Pepper

ADD CHICKEN \$65

ADD SHRIMP \$85

Cobb Salad

Bacon, Eggs, Iceberg Lettuce,

Grilled Chicken Chopped Tomatoes, Blue Cheese, Avocado (Seasonal), Green Onions, Ranch Dressing

ADD SHRIMP \$85

PASTA

Pappardelle Seafood Pasta

\$185

Pappardelle Pasta, Shrimp, Mussels, Squid,

Fish, Sautéed in Rose Cream

\$80

Classic Alfredo
Pappardelle Pasta, Shrimp, Mussels, Squid,

Fish, Sautéed in Rose Cream

ADD CHICKEN \$65

ADD SHRIMP \$85.00

Lobster Mac and Cheese

\$170

Penne Pasta, Lobster, Cheddar and Parmesan Cheese

Mushroom Linguine # \$95.00

Linguine Pasta, Mixed Mushrooms,

Parmesan Cheese

ADD CHICKEN \$65.00

ADD SHRIMP \$85.00

Smoked Salmon Pasta

\$150.00

Penne Pasta, Smoked Salmon, Mushroom,

Dried Tomatoes, Rich ,Cream Sauce

Spinach & Cheese Ravioli

\$85.00

Fresh made Ravioli stuffed with Spinach &

Cheese in Napoli Sauce

ADD LOBSTER \$95.00

ADD CRAB \$75.00

FROM THE GRILL

King Rack of Lamb

\$225

Seasonal Vegetables, Truffle Potatoes,

Mint Jelly Sauce, Fresh Mint Herb Crusted/Pepper

Pork Chops

\$190

2 8oz Pork Chops Served with Sweet Potato Mash,

Caramelized Apple Sauce and Cinnamon

Pork Ribs

Baby Back Ribs, Homemade Fries, Corn on the Cobb,

BBQ Sauce

FULL ORDER \$235

HALF ORDER \$195

Catch Of the Day

\$155

Served with Garlic Smash Potatoes and Vegetables

Stuffed Spaghetti and Meatballs

\$145

\$75

\$95

Spaghetti, Beef / Lamb Meatballs, Monzarella Cheese, Bologna

\$165

\$100

Seafood Risotto

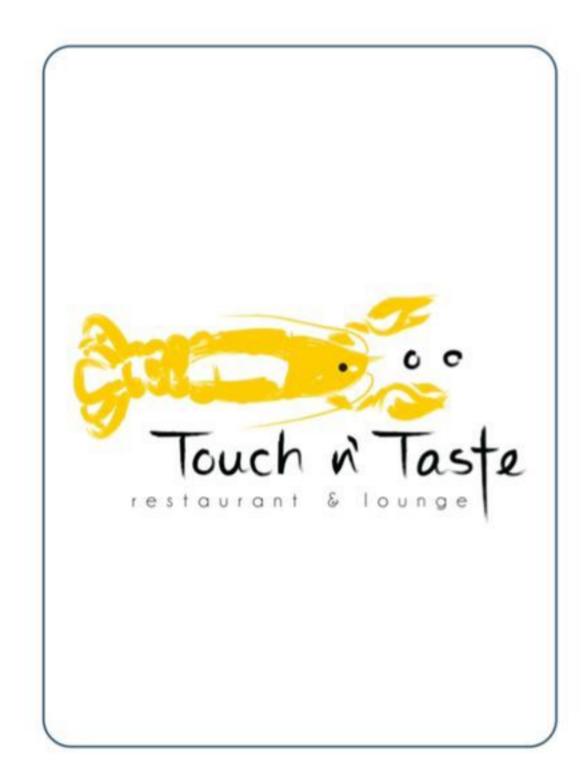
Wine, Onions

Mussels, Calamari, Shrimp, Arborio Rice,

*

Mushroom Risotto

Risotto, Sun Dried Tomatoes, Mushrooms, Onions.









STEAKS

Striploin 12oz, Loaded Potato and Steamed Garlic Broccoli.	\$195	Texas Chicken Fried Steak 12oz Breaded Deep Fried Ri Garlic Smashed Potatoes wit	ibeye,	\$195
Fillet Mignon 8oz Tenderloin, Melot Reduction, Truffle Potatoes.	\$205	Tomahawak Beef Steak 24oz Tomahawk Beef Steak, Merlot Reduction.	, Overloaded Potatoes,	\$540
Surf & Turf 12oz Striploin, Jumbo Shrimp, Scallops, Garlic Smashed Potatoes.	\$250	STEAK ADDITIONS Lobster Butter & Cheese - Shrimp Garlic -	\$85	
Burbon Rustic Ribeye 14oz Ribeye, Homemade Seasoned Wedges	\$210	Garlic Mussels -	\$95	
Diane T Bone 16oz T Bone , Loaded Bake Potato (Bacon, cheese, Sour Cream, Chive, Garlic Butter)	\$260			
Cowboy Steak 18oz Bone in Bibeye, Chimichurri Steak Sauce,	\$360			

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Roasted Chicken Breast Sweet Potato Mash, Grilled Seasonal Veg in Creamy Mushroom Sauce	\$135	Hawaiian Chicken Breast Grilled Chicken Breast, Bacon, Mozzarella & Cheddar Cheese, Served with Mashed Potatoes & Vegetables	\$145
Surf & Turf Chicken Breast Shrimp Stuffing, Ricotta Cheese, Baby Spinach Garlic Smash Potatoes	\$155	Roasted Half Chicken, Creamy Mashed Potatoes, Cream Basil Sauce	\$160
Duck Breast Pan Fried Duck Breast, Spiced Orange & Cranberry Sauce, Sauteed Vegetables	\$195		
Touch N Taste Chicken Tender Dinner Homemade Fries, Chicken Fillet Tenders Deep Fried with Honey Mustard & Coleslaw	\$115		

FROM THE OCEAN

Touch n Taste Signature Lobster Signature Butter and Cheese Sauce, Seasonal Roasted Vegetables.	\$350.00 and UP	Fisherman's Grill Mussels, Scallops, Lobster, Aioli Pasta, Garlic White Wine Sauce.	\$175
Lobster Thermidor Stuffed Lobster Shell in Creamy White Win	\$350 ne Sauce.	Champagne Red Snapper Whole Snapper with Grilled Seasonal Vegetables, Deep Fried / Grilled/ Steamed	\$195
Breaded Lobster Tail	\$350	A E CONTRA DE LA VISE DE PERSON CONTRA DE MANDEN DE CONTRA DE CONT	
Deep Fried Lobster Tail, Garlic Sauce, Loaded Potato.		Colossal Cajun Shrimp Jumbo Breaded Fried Shrimp with Home-made Fries and Cole Slaw.	\$140
Beer Battered Fish and Chips	\$120		
Beer Battered Mahi Mahi , Inhouse Cilantro Tartar Sauce, Cole slaw with Home-Made F		Pan Seared Sea Bass Lemon Butter, Sauteed Seasonal Vegetables, Garden Salad	\$210
Wild Caught Pacific Salmon	\$160		
Pan Seared Salmon Fillet, Mashed Potato with Crab Meat.		Lousianna Seafood Boil Craw Fish, Lobster, Shrimp, Fish, Mussels, Crab, Po Corn On The Cob, Garlic Onion, Chandon	\$295 etatoes,
Cajun Pink Salmon Cajun Salmon with Smashed Potatoes, Spinach and Succotash	\$160	Beni, Pimento, Smoked Sausage	



Creamy Roasted Potatoes.



SIDES

Creamed Broccoli	\$45.00	Sautéed Mushrooms 🥏	\$60.00
Garlic Smash 🥏	\$40.00	Garden Salad 🥏	\$30.00
Sweet Potato Smash 🥌	\$45.00	Creamed Spinach 🥏	\$50.00
Corn on the Cob 🥏	\$25.00	Gourmet Seasoned Fries 🥏	\$25.00
Chilli Garlic Broccoli 🥏	\$50.00	Kale & Mushrooms	\$45.00
Sautéed Vegetables	\$50.00	Overloaded Baked Potato 🥏	\$40.00
Truffle Potatoes	\$50.00	Side Pasta – Marinara/ Creamy/ Pesto/Aioli	\$45.00
Truffle Fries	\$35.00	Introduction were interest to see the members and the second of the sec	

CHINESE

Chicken

Butter Fried Chicken (Boneless)

Lemon Chicken (Boneless)

Broccoli Chicken (Boneless)

Oyster Sauce Chicken

Black Bean Chicken (Boneless)

Sweet & Sour Chicken (Boneless)

Chicken in Plum Sauce (Boneless)

Rice				
Veg. Fried Rice 🥏	1/4	\$48	1/2	\$96
Egg Fried Rice	1/4	\$52	1/2	\$104
Pork/Beef/Chicken Fried Rice	1/4	\$57	1/2	\$114
Shrimp Fried Rice	1/4	\$58	1/2	\$116
Lap Chong Fried Rice	1/4	\$58	1/2	\$116
Touch n Taste Fried Rice	1/4	\$60	1/2	\$120
Basmati Rice 🤛	1/4	\$35	1/2	\$70
Gourmet Rice (Spicy Optional)	1/4	\$52	1/2	\$104
Chow Mein				
Vege Chow Mein 🥏	1/4	\$48	1/2	\$96
Chicken Chow Mein	1/4	\$50	1/2	\$100
Pork/Beef/Shrimp Chow Mein	1/4	\$50	1/2	\$100
Plain Sautéed Noodles 🥏	1/4	\$35	1/2	\$70
Singapore Rice Noodles (All meats)	1/4	\$55	1/2	\$110
Hong Kong Rice Noodles (All meats)	1/4	\$55	1/2	\$110
Vegetables				
Chunky Vegetables 🥏	1/4	\$50	1/2	\$100
Chicken/Pork/Beef/Shrimp	1/4	\$50	1/2	\$100
Low Mein 🥏	1/4	\$65	1/2	\$130
Low Mein Chicken/Pork/Beef/Shrimp	1/4	\$75	1/2	\$150
Tofu				
Garlic Tofu	1/4	\$58	1/2	\$116
Sweet & Sour Tofu	1/4	\$58	1/2	\$116
Tofu in Black Bean Sauce 🧈	1/4	\$58	1/2	\$116
Hong Kong Tofu	1/4	\$58	1/2	\$116
Fresh Mushrooms (Any Style)	1/4	\$60	1/2	\$120
Shrimp				
Hong Kong Shrimp 🧈	1/4	\$65	1/2	\$130
Shrimp in Oyster Sauce	1/4	\$65	1/2	\$130
Chow-Har Lok	1/4	\$65	1/2	\$130
Shrimp Chop Suey	1/4	\$65	1/2	\$130
Pepper Shrimp 🧈	1/4	\$65	1/2	\$130
Sweet & Sour Shrimp	1/4	\$65	1/2	\$130
Shrimp in Black Bean	1/4	\$65	1/2	\$130
Curried Shrimp	1/4	\$65	1/2	\$130
Cantonese Shrimp	1/4	\$65	1/2	\$130
Lobster		224200000		
Black Bean Lobster	1/4	\$100	1/2	\$200
Garlic Lobster		\$100	1/2	\$200
Curried Lobster	1/4	\$100	1/2	\$200
Butter & Cheese Lobster	1/4	\$100	1/2	\$200
Fish		Nuccessor		2040-050-050
Curried Fish 🧈	1/4	\$65	1/2	\$130
Black Bean Fish	1/4	\$65	1/2	\$130
Pepper Fish 🧈	1/4		1/2	\$130
Sweet & Sour Fish	1/4	\$65	1/2	\$130
Garlic Fish	1/4	\$65	1/2	\$130
Hong Kong Fish 🧈	1/4	\$65	1/2	\$130

Pepper Chicken 🧈	1/4	\$60	1/2	\$120
Pineapple Chicken	1/4	\$60	1/2	\$120
Chinese Style Stewed Chicken	1/4	\$60	1/2	\$120
Pork				
Roasted Pork	1/4	\$65	1/2	\$130
Sweet N Sour	1/4	\$65	1/2	\$130
Geera Pork	1/4	\$65	1/2	\$130
Char Su Pork	1/4	\$65	1/2	\$130
Fried Pork	1/4	\$65	1/2	\$130
Oyster Sauce Pork	1/4	\$65	1/2	\$130
Crispy Skin Pork	1/4	\$65	1/2	\$130
Honey Garlic Pork	1/4	\$65	1/2	\$130
Hong Kong Pork 🧈	1/4	\$65	1/2	\$130
Beef				
Pepper Beef 🧈	1/4	\$65	1/2	\$130
Roasted Beef	1/4	\$65	1/2	\$130
Beef in Patchoi	1/4	\$65	1/2	\$130
Curried Beef 🧈	1/4	\$65	1/2	\$130
Stew Beef	1/4	\$65	1/2	\$130
Beef in Broccoli	1/4	\$65	1/2	\$130







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