



Flamingo LAZEAWAY CLUB



Welcome to the Flamingo Lazeaway Club.

A culinary vacation within a vacation, where sharing is at the heart of our dining experience.

We use the freshest, locally & consciously sourced ingredients possible and recommend 2-4 plates per person.

EARTH

AVOCADO EDAMAME DIP | 12
taro root, radish, jicama

SCALLION PANCAKE WITH TRIO OF DIPS | 14
made daily *served with* three housemade dips:
avocado sesame (), soy chili () & pimento kim-
cheese ()

MAGIC MUSHROOMS | 8
grilled maitake mushrooms,
miso-garlic dressing, scallion

CRISPY BRUSSELS SPROUTS | 10
chili-maple dressing, toasted coconut

SHAVED VEGETABLES | 14
heirloom carrot, tokyo turnips, watermelon radish,
lacinato kale, curry-pepita salsa

PACIFIC GEM | 12
little gem, County Line chicories, endive, wakame,
radish, cucumber, grilled broccoli, crispy garbanzos,
sesame, irreverent caesar dressing (), nutritional yeast
add chicken or marinated tofu | 6 grilled salmon | 11

SOBA NOODLE SALAD | 14
soba noodles, County Line chicories,
delicata squash, creamy peanut dressing
add chicken or marinated tofu | 6 grilled salmon | 11

UMAMI FRIES | 5
housemade pineapple ketchup

"KIMCHEESE" FRIES | 13
tamarind gravy, cilantro, scallion

COCONUT GREEN CURRY | 17
seasonal vegetables, thai chili bird peppers, crispy tofu,
makrut lime leaf, coconut milk, lemongrass
add coconut rice | 4

HARVEST SLIDERS | 15
carrot-cashew patty, korean chili BBQ sauce, agave
mustard, red onion, house made cashew cheese ()
alfalfa sprouts, toasted milk bun

SURF

AHI POKE | 18
sushi-grade tuna, sesame ponzu, pickled wakame,
sweet onion, shiso oil, taro root
add coconut rice | 4

KRAKEN CALAMARI | 14
curry, Thai basil, spicy-miso aioli

GRILLED PRAWN TACOS | 16
charred avocado, tobiko, lime, chili crunch

SEARED SALMON | 24
caramelized butternut squash, shimeji mushrooms,
coconut-lemongrass broth, turmeric oil

TURF

GLAZEAWAY WINGS | 15
lime glaze, crispy garlic, mint, cilantro

WILD BIRD SLIDERS | 14
crispy chicken, kimchee slaw, spicy aioli, scallion

SMASHBURGER SLIDERS | 15
two griddled grass-fed beef patties, American cheese,
iceberg lettuce, tomato, onion, miso-pineapple aioli

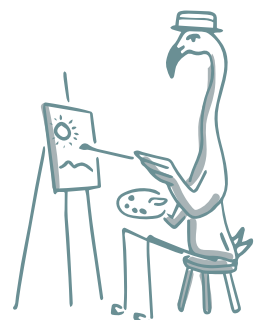
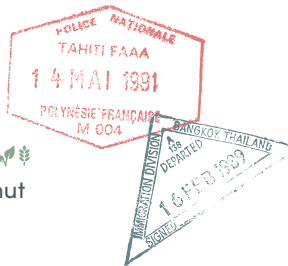
FIVE SPICE DUCK & BUNS | 25
hoisin glaze, 5 spice oil, steamed buns

GLAZED PORK BAO | 12
sweet soy, kimchee slaw, scallion

PORK BELLY LARB | 17
shallot, fresno chiles, mint, cilantro, lime, little gem

BIBIMBAP BOWL | 26
grilled kalbi beef short ribs, braised greens, carrots,
kimchi, bean sprouts, eggplant, fried egg, coconut rice,
sesame seeds, sweet gochujang sauce

S.S. PAPAYA | 18
charred tri tip, red onion, cucumber, cilantro, cherry
tomato, radish, macadamia nuts, thai chili vinaigrette



- vegan | - vegetarian | - gluten free | - dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 2% kitchen team service fee will be added to all food items that goes directly to our kitchen team. Corkage fee of \$25 per bottle. We are not responsible for lost or stolen items.