

China

Chinese cuisine is one of the richest and most diverse culinary in the world. It originated from different region of China and has become widespread in every part of the world. Food in China is a harmonious integration of colour, aroma, taste and texture, called as the Yin and yang concept.

Japan

Japanese food is easily one of the healthiest in the world, with its concentration on fresh fish. Seafood, rice and vegetables, the pungent sauces and delicate flavours of fresh ingredients complement each other beautifully and the methods of presentation turn even simple meals into beautiful events.

Thailand















A melange of influence and ingredients, from within the borders of Thailand, that have helped shape thai cuisine into a simmering, melting pot of tastes while perfecting the five fundamental flavours - spicy, sour, bitter, sweet & salty- is at the very heart of this art of cooking.

Dear Guest,

It is our endeavour to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal

Certain food preparations may contain mono sodium glutamate (MSG)

Common food Allergens

-  Celery
-  Cereals containing gluten
-  Crustaceans
-  Eggs
-  Fish
-  Lupin
-  Milk
-  Molluscs
-  Mustard
-  Nuts
-  Peanuts
-  Sesame seeds
-  Soya
-  Sulphur dioxide

We would like to inform you that all our menus are

- Trans-fat-free ● Refined oil is used

All prices are in Indian rupees and subject to government taxes.

We do not levy any service charge.

Appetizers


- 👉

🔺

Double chilli chicken

572 Kcal | 350 gms | crispy diced chicken morsels tossed with double pungent chillies

Chinese



775
- 👉

🔺

Lat mai kai

521 Kcal | 330 gms | spicy marinated spring chicken wok tossed with spring onions

Chinese





775
- 👉

🔺

Sesame honey chilli chicken

556 Kcal | 320 gms | crispy fried shreds of chicken tossed with chilli and honey

Chinese



775
- 🔺

Chicken yakitori

341 Kcal | 350 gms | soy marinated grilled chicken skewers

Japanese



775
- 👉

🔺

Pan-fried fish two pepper oyster

273 Kcal | 350 gms | shallow fried fish steaks tossed with oyster chillies and bell peppers

Chinese



925
- 👉

🔺

Tangy wasabi prawns

371 Kcal | 355 gms | crispy fried prawns smeared with sweet and tangy wasabi mayo

Chinese



1295
- 🔺

Prawn tempura

989 Kcal | 350 gms | crispy tempura batter fried shrimps served with sweet chilli dip

Japanese



1296
- 🔺

Prawn pepper salt

780 Kcal | 360 gms | crispy fried prawns tossed with scallions and crushed peppercorns

Chinese



1295
- 👉

🔺

Spicy squid rings pepper salt

705 Kcal | 300 gms |

Chinese





925
- 👉

🔺

Pepper chilli fish

1400 Kcal | 400 gms | crispy fried fish tossed with garlic, pepper & soya chilli paste

Chinese



925
- 👉

🔺

Spicy chicken spring rolls

547 Kcal | 210 gms |

Chinese



750

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" Packed items including Service Charges."

🟢 Vegetarian 🔺 Non-Vegetarian

List of Allergens: Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐚 Eggs 🥚 Fish 🐟 Lupin 🌱 Soya 🥛
Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧴

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Takrai

crispy fried



Seasonal vegetables

675

293 Kcal | 340 gms |



Chicken

775

436 Kcal | 340 gms |



Fish

925

530 Kcal | 400 gms |



Prawns

1295

480 Kcal | 340 gms | tossed with garlic, Thai chilli paste and flavored with Thai herb

Thai



Crackling pork bacon, spinach & eggs

925

1261 Kcal | 350 gms |

Chinese



Shanghai pork spare ribs

925

2186 Kcal | 590 gms | double cooked crispy and aromatic pork ribs in sweet and spicy sauce

Chinese



Konjee crispy lamb

810

482 Kcal | 290 gms | tossed in spicy yuxiang sauce

Chinese



Mandarin style water chestnut, mushrooms or broccoli

675

443 Kcal | 380 gms |

Chinese



Sesame honey crispy lotus stem and broccoli

675

714 Kcal | 320 gms | tossed with dry red chillies

Chinese



Cantonese veg spring rolls

675

255 Kcal | 320 gms |

Chinese



Crispy tofu chilli pepper salt

675

900 Kcal 270 gms |

Chinese



Golden corn wild pepper

675

271 Kcal | 240 gms | crispy fried golden corn kernels tossed with wild pepper and scallions

Chinese



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Green square icon Vegetarian Red triangle icon Non-Vegetarian

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🍲 **🟢 Rommit phad phak krob** **675**

944 Kcal | 335 gms | crispy fried vegetables tossed with Thai chilli paste with basil

Thai



🟢 **Crispy vegetable pepper salt** **675**

1414 Kcal | 320 gms | tossed with scallions burnt garlic and pepper

Chinese



🍲 **🟢 Cheese and chilli wantons** **675**

530 Kcal | 190 gms | melting cheese and hot chillies fried wantons served with hot garlic sauce

Chinese



🍲 **🟢 Tahoo** **675**

1141 Kcal | 375 gms | crispy fried tofu tossed with chilli basil sauce

Thai



🍲 **🟢 Som tam salad** **375**

143 Kcal | 230 gms | traditional hand pounded raw papaya salad with fresh chillies

Thai



🍲 **🔺 Yam wun sen koong** **750**

331 Kcal | 255 gms | a classical tangy and refreshing glass noodle salad served with shrimps

Thai



🔺 **Yam pla muek yang** **650**

328 Kcal | 250 gms | Thai grilled calamari and glass noodle salad

Thai



Dim Sum

6 pieces a portion, served with scallion vinegar dressing

🟢 **Spring vegetable and coriander hargau** **650**

234 Kcal | 185 gms | minced exotic vegetables with a hint of fresh coriander and garlic

Chinese



🟢 **Xio long bao vegetable** **650**

122 Kcal | 160 gms | minced vegetables steamed dumpling

Chinese



🔺 **Chicken sui mai** **700**

431 Kcal | 235 gms | garlic and sesame flavored minced chicken dumplings

Chinese



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🔺 **Chicken kothey** 700

449 Kcal | 240 gms | pan fried chicken dumplings

Chinese



🔺 **Lamb kothey** 750

379 Kcal | 230 gms | pan fried lamb dumplings

Chinese



🔺 **Shrimp ha kao** 925

414 Kcal | 230 gms | succulent prawn steamed dimsums

Chinese



Sushi

🔺 **Nigiri sushi** 430

hand formed oval shaped sushi
with selected toppings served by the piece
salmon (sake)

154 Kcal | 80 gms | 🥬🌿🥤🐟

crab stick (kani kama)

66 Kcal | 80 gms | 🥬🌿🥤🦀

yellow tail fish (hiramasa)

115 Kcal | 80 gms | 🥬🌿🐟🥤

tuna (maguro)

111 Kcal | 80 gms | 🥬🌿🐟🥤

🔺 **Seafood sushi platter** 1700

381 Kcal | 240 gms | served in a combination of 3 maki
and nigiri sushi

salmon (sake)

tuna (maguro)

prawn (ebi)

crabstick (kani Kama)

yellow tail fish (hiramasa)



🟢 **Vegetable sushi platter** 1350

154 Kcal | 170 gms | served in a combination of 3 maki
and nigiri sushi

asparagus (asuparagasu)

cucumber (kyuuri)

baby corn (bebikon)

carrot (ninjin)

fried tofu (inari)



Californian rolls

medium round rolled contemporary sushi
served at 6 pieces a portion

🔺 **Spicy salmon roll** 1500

467 Kcal | 220 gms | salmon, chilli mayo, scallions roll
topped with tobiko



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🚫 **Kanikama roll** 1500

341 Kcal | 220 gms | crab stick roll coated with roasted sesame seeds



🚫 **Crispy salmon roll** 1500

461 Kcal | 230 gms | salmon and cucumber roll coated with tempura crunch



🚫 **Maguro roll** 1500

347 Kcal | 230 gms | tuna and cucumber roll coated with roasted sesame seeds



🚫 **Spicy prawn roll** 1500

379 Kcal | 220 gms | poached prawn roll coated with sesame seeds and topped with spicy mayonnaise



🟢 **Vegetable roll** 1275

181 Kcal | 210 gms | asparagus, cucumber, baby corn and carrot roll coated with sesame seeds.



🟢 **Kyuuri and gari roll** 1275

220 Kcal | 225 gms | cucumber and pickle ginger roll coated with roasted sesame seeds



🟢 **Crispy inari roll** 1275

385 Kcal | 210 gms | fried tofu roll coated with tempura crunch.



🟢 **Crispy vegetable roll** 1275

462 Kcal | 205 gms | crunchy mix vegetable roll coated with tempura crunch



🟢 **Shichimi togarashi vegetable roll** 1275

188 Kcal | 205 gms | mix vegetable roll coated with Japanese spices



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Soup

▲ **Ramen** 675
1885 Kcal | 420 gms | noodle broth with chicken and egg
Japanese



▲ **Lung fung** 540
846 Kcal | 230 gms | minced chicken and shrimps with egg drop
Chinese



✓ ▲ **Spicy shrimp and crab meat soup** 540
286 Kcal | 225 gms | peppery crab meat and shrimp soup with egg drop
Chinese



all the below soups are served with a choice of

■ **asian vegetables** 405

▲ **spring chicken** 460

▲ **prawns** 540

■ **Miso shiru veg** 405
85 Kcal | 230 gms | fermented bean flavored broth with tofu and wakame
Japanese



▲ **Miso shiru Chicken** 460
358 Kcal | 240 gms | fermented bean flavored broth with tofu and wakame
Japanese



▲ **Miso shiru Prawn** 540
283 Kcal | 245 gms | fermented bean flavored broth with tofu and wakame
Japanese



✓ ■ **Manchow veg** 405
408 Kcal | 230 gms | flavored with green chillies, ginger and coriander
Chinese



✓ ▲ **Manchow Chicken** 460
473 Kcal | 240 gms | flavored with green chillies, ginger and coriander
Chinese



✓ ▲ **Manchow Prawn** 540
81 Kcal | 245 gms | flavored with green chillies, ginger and coriander
Chinese



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- ▲ **Burnt garlic clear soup Prawn** 540
99 Kcal | 245 gms |
Chinese
🦀🥬🍄🌿🌾
- 🍴 ● **Shichimi togarashi Veg** 405
1490 Kcal | 225 gms | traditional spice mix flavored
Japanese
🦀🥬🍄🌿🌾
- 🍴 ▲ **Shichimi togarashi Chicken** 460
839 Kcal | 230 gms | traditional spice mix flavored
Japanese
🦀🥬🍄🌿🌾
- 🍴 ▲ **Shichimi togarashi Prawn** 540
839 Kcal | 230 gms | traditional spice mix flavored
Japanese
🦀🦀🥬🍄🌿🌾
- **Creamy sweet corn Veg** 405
187 Kcal | 225 gms |
Chinese
🥬🌿🌾
- ▲ **Creamy sweet corn Chicken** 460
368 Kcal | 240 gms |
Chinese
🥬🌿🌾🍳
- ▲ **Creamy sweet corn Prawn** 540
196 Kcal | 235 gms |
Chinese
🦀🥬🌿🌾🍳

Chinese

- ▲ **Diced chicken kung pao** 800
1146 Kcal | 450 gms | soft fried chicken morsels tossed with cashew nuts in a pungent dry red pepper corn
🥬🦀🍳🍄🥕🌾🌿
- 🍴 ▲ **Shandong chilli chicken** 800
825 Kcal | 450 gms | Shandong style tangy chicken with peppers
🥬🍄🦀🍳🌾🌿
- ▲ **Stir fried lemon coriander chicken** 800
516 Kcal | 450 gms | stir fry chicken with sour coriander sauce
🥬🍄🦀🍳🌾🌿
- ▲ **Stir fried shredded chicken with black bean** 800
571 Kcal | 450 gms | shredded chicken with bell peppers and preserved black bean sauce
🥬🍄🦀🍳🌾
- 🍴 ▲ **Mapo tofu chicken and chestnuts** 800
1585 Kcal | 450 gms | with minced chicken in sichuan chilli sauce
🥬🍄🍄🦀🌾🌿

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- ▲ **Steamed pomfret sizzling ginger, soya and spring onion** 1500
699 Kcal | 450 gms |
     
- 🔥 ▲ **Shallow fried pomfret black bean chilli soy** 1500
892 Kcal | 450 gms |
     
- ▲ **Sliced fish black bean chilli** 875
716 Kcal | 400 gms | stir fried fish steaks with fresh chilli bean sauce
     
- ▲ **Stir fried prawns in butter garlic chilli** 1375
1307 Kcal | 410 gms |
     
- ▲ **Prawns ginger spring onion** 1375
856 Kcal | 430 gms |
     
- 🔥 ▲ **Wok tossed bay prawns and pak choi XO sauce** 1375
1500 Kcal | 445 gms | with preserved scallops and shrimp sauce
     
- ▲ **Lobster in yuxiang sauce** 1800
762 Kcal | 450 gms | crispy fried lobster smeared with hot and spicy sauce
      
- 🔥 ▲ **Crispy lobster chilli oyster butter** 1800
853 Kcal | 450 gms |
      
- 🔥 ▲ **Lobster in XO sauce** 1800
853 Kcal | 450 gms | preserved scallops and shrimp sauce
     
- ▲ **Shredded lamb ginger spring onion** 925
602 Kcal | 450 gms |
     
- ▲ **Five spiced honey glazed roast duck (half)** 1650
1521 Kcal | 480 gms | served on a bed of garlic greens
    
- 🔥 ■ **Stir fried kenya beans** 750
445 Kcal | 380 gms | dry tossed crunchy beans tossed with preserved vegetable, onions and spicy chillies
  
- 🔥 ■ **Asparagus, water chestnuts and shitake mushrooms 'hunan style'** 750
252 Kcal | 435 gms | flavored with sesame oil, finished with scallions
   

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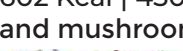
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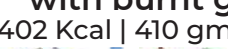
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- 🍲 **Golden corn, bell pepper and broccoli 'hupak style'** 750
 718 Kcal | 420 gms | cooked with red and green peppers, black bean, garlic and pickled onions

- 🍲 **Stir fried greens with cantonese pickled ginger** 750
 391 Kcal | 415 gms |

- 🍲 **Veg clay hot pot with bamboo shoots** 750
 533 Kcal | 400 gms | simmered vegetables in clay pot

- 🍲 **Vegetable and tofu in tobanjan sauce** 750
 533 Kcal | 400 gms |

- 🍲 **Shanghai style double mushroom with broccoli** 750
 219 Kcal | 430 gms | in spicy soya ginger

- 🍲 **Baby corn and egg plant** 750
 526 Kcal | 425 gms | in homemade chilli bean sauce

- 🍲 **Sichuan style lohan tofu with exotic vegetables** 750
 602 Kcal | 450 gms | fried tofu, simmered vegetables and mushrooms in spicy soy garlic

- 🍲 **Mapo tofu** 750
 449 Kcal | 400 gms | with minced vegetables in sichuan chilli sauce

- 🍲 **Exotic stir fried chinese greens with burnt garlic** 750
 402 Kcal | 410 gms |


Thai

- 🍲 **Fried roast duck chilli basil sauce** 1650
 1503 Kcal | 480 gms | stir fried crispy duck with sweet and hot basil sauce

- 🍲 **Kai phad med ma muang** 800
 450 Kcal | 883 gms | stir fried sliced chicken with cashew nuts

- 🍲 **Kai phad khing** 800
 659 Kcal | 450 gms | Thai style stir fried ginger chicken

- 🍲 **Kai phad krapow** 800
 1150 Kcal | 400 gms | minced chicken with chilli basil sauce


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- 🍴 🍲 **Gai phad prick gaeng** 800
799 Kcal | 450 gms | Thai style stir fried tender chicken with haricots
🥬🥵🦀🌾🌿
- 🍴 🍲 **Pla rad prik** 875
811 Kcal | 450 gms | crispy fried fish in chilli basil sauce
🥬🥵🐟🌾🦀🌿🍳
- 🍴 🍲 **Pla neung manao** 1150
641 Kcal | 450 gms | spicy steamed fish with lime and Thai herbs
🥵🐟🥬🌾🌿
- 🍴 🍲 **Pad krapow moo saap** 925
1234 Kcal | 535 gms | crispy fried pork spare rib with basil
🥬🥵
- 🍴 🍲 **Koong kratiem prik Thai** 1375
508 Kcal | 400 gms | stir fried prawns with fresh chilli flavoured with kaffir lime leaves
- all the below dishes are served with a choice of
🥬🥵🍳🌾🦀🌿
- 🍴 🍲 **Gaeng kiew warn vegetables** 750
440 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs
🥬🌾🥛🌿
- 🍴 🍲 **Gaeng kiew warn chicken** 800
800 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs
🥬🌾🥛🌿
- 🍴 🍲 **Gaeng kiew warn fish** 875
452 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs
🥬🐟🌾🥛🌿
- 🍴 🍲 **Gaeng kiew warn prawns** 1325
402 Kcal | 400 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs
🥬🦀🌾🥛🌿
- 🍴 🍲 **Gaeng phed vegetables** 750
449 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs
🥬
- 🍴 🍲 **Gaeng phed chicken** 800
800 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs
🥬
- 🍴 🍲 **Gaeng phed fish** 875
460 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs
🥬🐟
- 🍴 🍲 **Gaeng phed prawns** 1325
450 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs
🥬🦀

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- 
Panang curry vegetables
750
- 445 Kcal | 450 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- 
Panang curry chicken
800
- 810 Kcal | 450 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- 
Panang curry fish
875
- 465 Kcal | 455 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- 
Panang curry prawns
1325
- 430 Kcal | 420 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- 
Phad tao see tofu
750
- 634 Kcal | 400 gms | steamed silky tofu in black bean with sweet and sour flavors

- 

Phad krapow
750
- 712 Kcal | 450 gms | Thai seasonal vegetables tossed with chilli and basil











- 
Phad phak je
750
- 418 Kcal | 450 gms | stir fried Thai style greens


Japanese

Japanese teppanyaki
with your choice of seafood or chicken

Choice of sauce

teriyaki, lemon butter Japanese soya sauce, Japanese barbeque sauce, shichimi tonkatsu sauce















- 
Salmon (sake)
1225
- 385 Kcal | 220 gms |

- 
Prawns (ebi)
1250
- 147 Kcal | 180 gms |

- 
Pomfret (ponfuretto)
1150
- 332 Kcal | 400 gms |

- 
Yellow tail fish (hiramasa)
1500
- 192 Kcal | 130 gms |

- 
Spring chicken (hiwatori)
800
- 779 Kcal | 305 gms |


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Yasai japanese barbeque sauce

750

132 Kcal | 235 gms | teppanyaki grilled vegetables with Japanese sweet and tangy sauce



Tofu shitake shichimi tonkatsu

750

315 Kcal | 245 gms | Japanese seven spice tofu and shitake



Japanese golden curry vegetables

750

201 Kcal | 280 gms |



Japanese golden curry spring chicken

800

385 Kcal | 355 gms |



Japanese golden curry prawns

1325

825 Kcal | 400 gms |



Bento surprise

chef crafted assortment of Japanese delicacies
(choice of soup and dessert from menu)

Vegetarian bento

1350

1153 Kcal | 850 gms |
maki sushi
tempura legumes
sticky rice
agedashi- stewed soft tofu
yasai itame-vegetable stir fry



Non-vegetarian bento

1775

1563 Kcal | 850 gms |
salmon maki sushi
shrimp tempura
sticky rice
pan fried ginger honey chicken
yasai itame-vegetable stir fry



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Kindly inform us if you are allergic to any food ingredients

" Packed items including Service Charges."

Vegetarian

Non-Vegetarian

List of Allergens: Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Soya Peanuts Crustaceans Sesame Celery Sulphites

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Rice

Choice of

Chinese

Cantonese fried rice

<div><div><div></div></div><div>Asian vegetables</div></div> <div>699 Kcal 400 gms </div> <div></div>	475
<div><div><div></div></div><div>Spring chicken</div></div> <div>788 Kcal 400 gms </div> <div></div>	535
<div><div><div></div></div><div>Mixed meat</div></div> <div>709 Kcal 400 gms </div> <div></div>	700
<div><div><div></div></div><div>Prawns</div></div> <div>618 Kcal 400 gms </div> <div></div>	750

Schezwan fried rice

<div><div><div></div></div><div>Asian vegetables</div></div> <div>699 Kcal 400 gms </div> <div></div>	475
<div><div><div></div></div><div>Spring chicken</div></div> <div>778 Kcal 400 gms </div> <div></div>	535
<div><div><div></div></div><div>Mixed meat</div></div> <div>609 Kcal 400 gms </div> <div></div>	700
<div><div><div></div></div><div>Prawns</div></div> <div>618 Kcal 400 gms </div> <div></div>	750

Burnt garlic corn and mushroom fried rice

<div><div><div></div></div><div>Asian vegetables</div></div> <div>985 Kcal 400 gms </div> <div></div>	475
<div><div><div></div></div><div>Spring chicken</div></div> <div>778 Kcal 400 gms </div> <div></div>	535
<div><div><div></div></div><div>Mixed meat</div></div> <div>709 Kcal 400 gms </div> <div></div>	700
<div><div><div></div></div><div>Prawns</div></div> <div>618 Kcal 400 gms </div> <div></div>	750















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Non-Vegetarian

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🟢 Moon fan rice 475

790 Kcal | 500 gms | Chinese fried rice tossed with mushroom, corn, green peas, zucchini and carrot, flavored with five spice powder



Thai

Khao phad

Thai style fried rice

🟢 Asian vegetables 475

789 Kcal | 400 gms |



🔺 Spring chicken 535

899 Kcal | 400 gms |



🔺 Mixed meat 700

643 Kcal | 400 gms |



🔺 Prawns 750

791 Kcal | 400 gms |



🔪 Khao phad nam prik pao

fried rice with roasted curry paste, basil and juliennes of tomatoes

🟢 Asian vegetables 475

349 Kcal | 400 gms |



🔺 Spring chicken 535

522 Kcal | 400 gms |



🔺 Mixed meat 700

539 Kcal | 400 gms |



🔺 Prawns 750

734 Kcal | 420 gms |



🔺 Yang chow fried rice 700

487 Kcal | 400 gms | with diced chicken prawn and fish



🔪 🔺 XO crab meat and shrimp fried rice 700

635 Kcal | 400 gms |



🟢 Thai sticky rice 460

398 Kcal | 400 gms |

🟢 Steamed rice 350

502 Kcal | 400 gms |



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Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧪

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Noodles

Choice of

Chinese

Hakka noodles

tossed with cabbage, carrots, bell peppers, scallions and sprouts

 **Asian vegetables** 475

446 Kcal | 410 gms |



 **Spring chicken** 535

702 Kcal | 415 gms |



 **Mixed meat** 700

830 Kcal | 420 gms |



 **Prawns** 750

680 Kcal | 410 gms |



Sichuan noodles

tossed with chinese chilli paste, tomato sauce and spring onions

 **Asian vegetables** 475

446 Kcal | 410 gms |



 **Spring chicken** 535

791 Kcal | 415 gms |



 **Mixed meat** 700

671 Kcal | 420 gms |



 **Prawns** 750

617 Kcal | 410 gms |



Thai

Phad Thai noodles

flat rice noodles tossed with tofu, beans sprout, tamarind sauce and finished with lime juice and crushed peanuts

 **Asian vegetables** 475


967 Kcal | 500 gms |



 **Spring chicken** 535


816 Kcal | 500 gms |



 **Mixed meat** 700

781 Kcal | 500 gms |



 **Prawns** 750

648 Kcal | 500 gms |

















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Pad see ew
Stir fried Thai flat noodles

 **Asian vegetables** 475
621 Kcal | 500 gms |
  

 **Spring chicken** 535
816 Kcal | 500 gms |
    

 **Prawns** 750
648 Kcal | 500 gms |
     






Pan fried noodles
pan-fried noodles accompanied with exotic vegetables in soya garlic sauce

 **Asian vegetables** 650
503 Kcal | 550 gms |
   

 **Spring chicken** 725
698 Kcal | 550 gms |
    



 **Prawns** 875
605 Kcal | 550 gms |
     






Chinese chop suey
crispy fried noodles and exotic vegetables in soya garlic sauce

 **Asian vegetables** 650
349 Kcal | 550 gms |
   

 **Spring chicken** 725
598 Kcal | 550 gms |
    

Japanese
Nabeyaki udon
a classic meal of its own, renowned soup with bean curd and udon noodles

 **Vegetables (yasai)** 900
547 Kcal | 410 gms |
  

 **Chicken (hiwatori)** 925
1384 Kcal | 420 gms |
   













 **Prawn (ebi)** 1350
1351 Kcal | 420 gms |
    

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Desserts

Vegetarian

Sear si kwo wo peng

190 Kcal | 190 gms | Shanghai style date pancake served with vanilla ice-cream

Chinese




535

Vegetarian

Tub tim grob

869 Kcal | 235 gms | rose flavored diced water chestnut served with chilled coconut milk

Thai





535

Vegetarian

Mango pudding

592 Kcal | 210 gms | traditional mango custard

Chinese






535

Vegetarian

Peking delight with nuts and ice cream

323 Kcal | 140 gms | honey glazed air light crispy rice vermicelli

Chinese





535

Vegetarian

Darsan

375 Kcal | 140 gms | golden fried wonton strips tossed in caramelized wild honey with sesame seeds served with vanilla ice-cream

Chinese




535

Vegetarian

Chilled rambutan

186 Kcal | 190 gms | a rare kind of Thai lychees, served in a sweet syrup perfumed with kaffir lime leaves and a scoop of coconut ice-cream

Thai







535

Non-Vegetarian

Molten lava cake paired with frozen berries

569 Kcal | 180 gms | hot molten chocolate centre cake

Thai





535

Vegetarian

Kai asia's ice-cream treasure

459 Kcal | 180 gms | an authentic selection of oriental flavored ice-creams



535

Non-Alcoholic Beverages

CHOICE OF MOCKTAILS

- 

Ginger Brew

114 Kcal | 330 ml | fresh ginger, soda water
sugar syrup and lime juice

350
- 

Mandarian Desire

141 Kcal | 330 ml | fresh lemon chunks and mint
muddled together with sugar and topped with
orange juice,soda water and ginger ale

350
- 

Homemade Mint Punch

150 Kcal | 330 ml | refreshing blend of mint, ginger,
soda water, lime juice and sugar syrup

350
- 

Melon Magic

147 Kcal | 330 ml | watermelon chunks, lime juice,
watermelon juice and apricot syrup


350
- 

Virgin Mojito

144 Kcal | 330 ml | fresh lemon chunks and mint
muddled together with sugar and topped with
soda water


350

SELECTION OF ICED TEAS

- 


Apple

57 Kcal | 330 ml |

350
- 


Peach

57 Kcal | 330 ml |

350
- 

Lemon

57 Kcal | 330 ml |

350
- 

Mint

57 Kcal | 330 ml |


350

CHOICE OF LASSI

- 

Mango

197 Kcal | 330 ml |

350
- 



Strawberry

197 Kcal | 330 ml |


350
- 



Banana


197 Kcal | 330 ml |


350
- 



Sweet

197 Kcal | 330 ml |


350
- 



Salted

91 Kcal | 330 ml |

350
- 



Plain

91 Kcal | 330 ml |















350
- 

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CHOICE OF MILK SHAKES	
<div> <div>  Chocolate </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350
<div> <div>  Vanilla </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350
<div> <div>  Mango </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350
<div> <div>  Strawberry </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350
<div> <div>  Banana </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350
<div> <div>  Butter Scotch </div> <div> 128 Kcal 330 ml </div> <div>   </div> </div>	350















FRESHLY SQUEEZED JUICE	
<div> <div>  Orange / Watermelon / Pineapple </div> <div> 172 Kcal 330 ml </div> </div>	350
<div> <div>  COLD COFFEE </div> <div> 172 Kcal 330 ml With or without ice cream </div> </div>	350
<div> <div>  Aerated Beverages And Services </div> <div> Kcal ml as per the bottle specification </div> </div>	275
<div> <div>  Energy Drink And Services – Red Bull </div> <div> Kcal ml as per the bottle specification </div> </div>	350
<div> <div>  Bavaria Non-Alcoholic Beer And Services </div> <div> Kcal ml as per the bottle specification </div> </div>	475
<div> <div>  Fresh Lime Soda Or Water </div> <div> 140 Kcal 330 ml </div> </div>	350
<div> <div>  Himalayan Mineral Water And Services </div> <div> Kcal ml as per the bottle specification </div> </div>	250
<div> <div>  Aquafina Water And Services </div> <div> Kcal ml as per the bottle specification </div> </div>	150
<div> <div>  Perrier Sparkling Water And Services </div> <div> Kcal ml as per the bottle specification </div> </div>	375

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