

## FROM THE LAND OF RISING SUN

# S T A R T E R S

#### • Oshitashi ₹650

Boiled spinach with house sesame sauce

#### ● <sup>(N)</sup> House Salad ₹625

Mesclun greens with ginger dressing and fried onion

## ● Edamamme ₹650

Soy saute edamamme with Ichimi togarashi

## **<sup>&</sup>** Tuna With Avocado Salad ₹1,125

Spicy tuna and avocado salad, organic greens with mayo dressing

## Tuna Tataki ₹1,125

Tuna with spicy ponzu sauce

#### ● Yasai Tempura Moriawase ₹1,075

Mix vegetables tempura with spicy mayo

## 

Buttered fried prawn tempura with creamy wasabi sauce

#### 

Soft shell crab tempura with ponzu sauce

# **KUSHIYAKI** 2 Skewer per order

● ② Young Green Eggplant with Spicy Kimchi Mayo ₹325

● Wild Mushrooms with Salt and Pepper ₹325

Gereic Shrimp with Garlie Butter ₹550

Tenderloin with Kosher Salt and Pepper ₹395

Chicken Teriyaki ₹395

Assorted Skewer Platter ₹875

🕒 Vegetarian 🛞 Gluten Free 乎 Balanced 🥥 Chef's Special 🥚 Contains Egg 👾 Ham/Pork 🖉 Nuts 🗳 Seafood





# SOUPS

## Nameko Miso Soup ₹825/₹850

Miso soup with tofu, green onions, wakame, (chicken/prawns)

## 

Korean spicy kimchi soup with vegetarian/chicken/pork/prawn

# NIGIRI / SASHIMI 2 per order

<sup>®</sup> Maguro (Tuna) ₹550

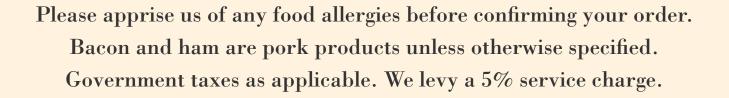
<sup>®</sup> Sake (Salmon) ₹550

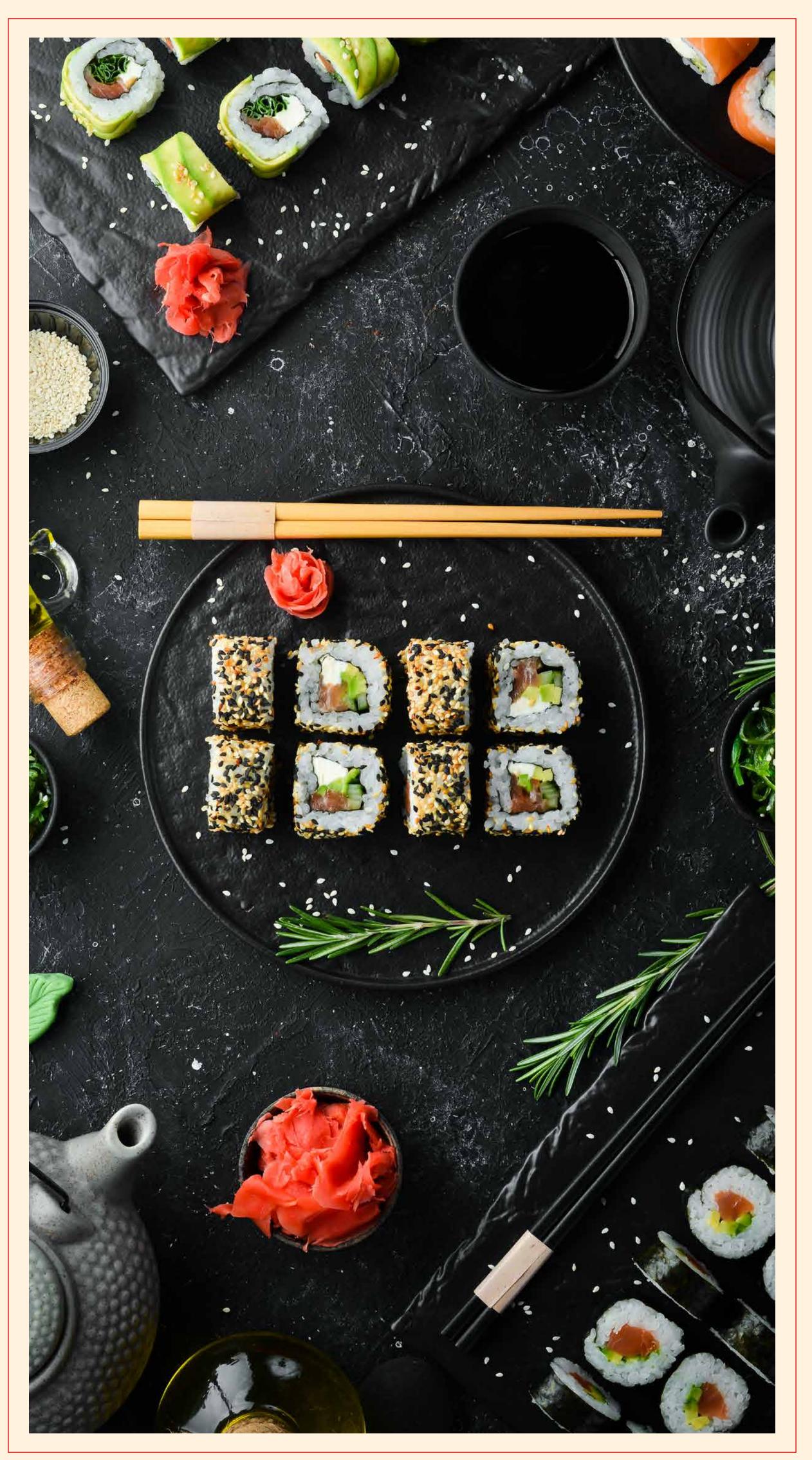
<sup>®</sup> Kanikama (Crab Stick) ₹550

<sup>®</sup> Ikura (Salmon Roe) ₹550

<sup>®</sup> Caviar (Flying Fish Roe) ₹550

**③** Unagi (Eel) ₹550





# SPECIAL SUSHI ROLLS

#### @ <sup>(1)</sup> MT. Fuji ₹1,075

Lobster tempura, avocado, cucumber, katsu sauce

#### <sup>®</sup> <sup>♣</sup> Backbay ₹1,050

Asparagus, cucumber, avocado wrapped with seared tuna and hint of wasabi mayo

## 

Crab, pineapple, cucumber, spicy mayo topped with salmon, fried jalapeno and ikura

## **P** Caterpillar ₹1,050

Eel, cucumber, tobiko, spicy mayo wrapped with layers of avocado and Unagi sauce

## 

Crab Stick tempura crumbed with spicy mayo wrapped with seared salmon touch of unagi sauce and tobiko

## ● @ P Crunchy Yasai Maki ₹1,050

Asparagus, avocado tempura with spicy mayo, tenuki

#### ● ② P Rambo Maki ₹1,050

Creamy cheese wrapped with sweet chili and spicy shitake

## ● 🍄 Kappa Maki ₹1,050

Crunchy pickled cucumber with sriracha chili

## ● Spicy Avocado Dragon ₹1,050

Avocado, pickled cucumber, sweet chili and spicy mayo

#### Unagi Dragon Maki ₹1,050

Grilled eel fish with avocado

#### Classic California Roll ₹1,050

Crab, avacado, cucumber, sesame, tobiko mayo

#### Sake ₹1,195

Atlantic salmon with avocado and cucumber

#### Signature Red Dragon Kabayaki Maki ₹1,050

Prawn tempura, crab meat, cucumber with tuna tanuki and chilies on top

#### Kaisen Futomaki ₹1,050

Assortment of salmon, tuna and prawn tempura with tamago, shitake, cucumber and carrot

#### ● Tofu Katsu Spicy Maki ₹1,050

Katsu flavour silken tofu, asparagus, spicy mayonnaise

🕒 Vegetarian 🛞 Gluten Free 👎 Balanced 🝙 Chef's Special 🜔 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🗳 Seafood





# NOODLE AND RICE

#### Teriyaki ₹825/₹850/₹925

Tepan style Rice with choice of grilled corn fed chicken/tenderloin/salmon, glazes with teriyaki sauce

## Yaki Udon ₹825/₹850/₹925

Stir fried noodle with choice of vegetables/chicken/prawns

## Katsu ₹850/₹925

Deep fried chicken/pork cutlet served with rice and katsu sauce

## Eel Ishiyaki ₹825

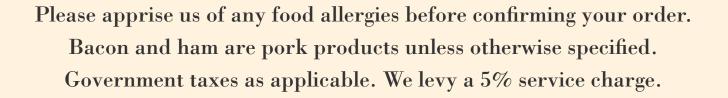
Grilled eel served in hot stone pot with rice

#### Tenderloin Ishiyaki ₹950

Grilled tenderloin served in hot stone pot with rice

### Chirashi ₹1,850

Selection of sashimi on bed of seasoned rice



# FROM THE LAND OF GREAT WALL CHINESE

# S T A R T E R S

#### Dai Chicken From Yunnan Province ₹775

Deep fried crispy chicken wok tossed with smoked pepper, fresh coriander and golden garlic crumbs

#### Shanghai Style Spicy Tenderloin ₹775

Deep fried crispy tenderloin toss with spicy caramelized soy

#### Chong Qing Chicken ₹850

Deep fried chicken with Szechuan pepper corn, peanuts, spring onion, chili oil

## 

Herb marinated poached chicken served with spicy sesame, peanut sauce

#### Pao Jiao Tiger Prawns ₹775

Deep fried tiger prawns, stir fried with Chinese pickle chilies

#### & S Crispy Sichuan Tenderloin ₹775

Crispy fried tenderloin stir fried with sichuan pepper, chili and sesame seed

#### Crispy Fried Fish ₹800

Atlantic black cod tossed in homemade golden garlic and preserved crispy yacai

#### **Crispy Fried Belgium Pork Spare Ribs** ₹975

Overnight marinated Belgium pork ribs tossed with green onions, golden garlic and smoked salt

#### • Lotus Stem, Water Chestnut with Xo Sauce ₹750

Wok fried lotus stem with Cantonese homemade xo sauce

## Guangzhou Style Crispy Wild Mushrooms Wonton ₹850

Guangzhou style deep fried mushroom dumpling serve with traditional herb tomato salsa

## ■ Kunming Style Chilli Tofu Pockets ₹750

Lightly fried kunning tofu rolls served with sweet chili sauce

## Mala Xiang Gou Deep Fried Vegetables ₹775

Spicy crunchy vegetables tossed with hot pot herbs

• Wok Fried Silken Tofu ₹775 Deep fried tofu with onion, garlic chili and soy

🔵 Vegetarian 🚯 Gluten Free 👎 Balanced 🝙 Chef's Special 🜔 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🗳 Seafood







# DIM SUM

Prawn Har Gao ₹1025

Schengdu Style Poached Pork Wonton with Szechuan Chili Oil ₹925

Chicken Chili with Fragrant Golden Garlic ₹975

Chicken Spinach Wrap with Preserved Chili Soy ₹975

*C* ← Lamb Pot Sticker ₹925

● P Steamed Edamame with Truffle Oil ₹800
● Lanzhou Style Vegetables Wonton with Chili Oil ₹800
● Peking Style Poached Vegetables Dumpling ₹800
● Peking Style Poached Vegetables with Truffle Oil ₹850
● Peking Style Mushrooms and Assorted Vegetables with Truffle Oil ₹850
● Peking Style Mushrooms and Chestnut Dumpling ₹850
● Peking Style Mushrooms and Chestnut Dumpling ₹800
● Peking Style Money Barbeque Pork Bun ₹950
● Spicy Baby Corn, Carrot, Beans Dumplings ₹850
Cantonese Chicken and Chive Dumplings ₹975

# SOUPS

# Sour ₹650/₹700/₹750 Traditional Sichuan style hot and spicy soup (vegetables/chicken/prawns)

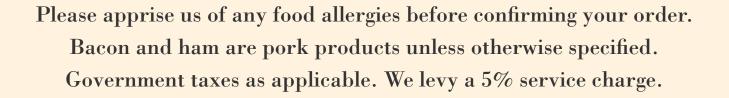
## <sup>®</sup> <sup>A</sup> Yunnan Tomato Soup ₹650/₹700/₹750

Yunnan style spicy tomato consomme (vegetables/chicken/prawns)

## <sup>®</sup> Dan Dan Noodle ₹650/₹700

Sichuan style spicy sesame chilly broth served with rice stick noodle (crispy pork/tofu)

🕒 Vegetarian 🛞 Gluten Free 🍄 Balanced 🧟 Chef's Special 🜔 Contains Egg 👾 Ham/Pork 🖉 Nuts 🜿 Seafood







# FAMOUS BEJIENG BARBEQUE FROM CLAY OVEN

## 

Traditional Peking duck served with garlic paste, sugar, hoisin sauce, green onion and cucumber

## Solve A Stress A

Clay oven roasted five spiced marinated char sui Belgium pork belly

## A Crispy Pork Belly with Sichuan Pepper and Celery ₹1,325

From Guangdong province Cantonese crispy pork belly serve with sugar and mustard

# <sup>®</sup> <sup>(2)</sup> <sup>(2)</sup> <sup>(2)</sup> <sup>(2)</sup> <sup>(2)</sup> <sup>(3)</sup> <sup></sup>

Crispy roast chicken from the wood fired oven served with sweet chili sauce

# FROM THE WOK

Wok-fried dishes to seal in flavours

## Sautéed Chicken With Pickled Chili ₹1095

Wok tossed sliced chicken with pickled chili served in hot stone pot

## Dali Chicken Yunan Style ₹1095

Tender morsels of chicken with chili, pineapple and leeks

#### **(®)** Poached River Sole Mala Chili Oil ₹1095

Slice river sole, beansprout, and Szechuan chili oil

## Stir Fried Chicken With Forest Mushroom In Black Bean Sauce ₹1095

Sliced stir fried chicken with black bean and Cantonese soya sauce

## Steam Whole Sea Bass ₹1095

Steamed whole sea bass with ginger and light soy

## **Tenderloin Black Pepper** ₹1095

Slice Tenderloin with spring onions dark soy and black pepper

## Kung Pao Chicken ₹1095

Diced chicken with dry chilies, peanuts and green onions

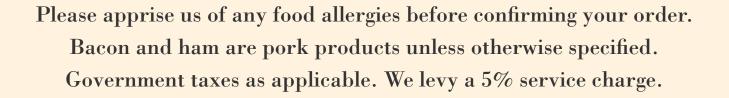
## Prawn In Chili Xo Sauce ₹1,450

Wok fried black tiger prawns with Cantonese style chili xo sauce

## Black Cod In Black Pepper Sauce ₹1,975

Atlantic ocean black cod stir fired with black mushroom and Cantonese style pepper garlic sauce

🕒 Vegetarian 🛞 Gluten Free 🍄 Balanced 📿 Chef's Special 🜔 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🜿 Seafood



#### Lamb with Chili Green Beans ₹1,200

Yunnan style sliced lamb stir fried with green beans and pickled chili sauce

#### <sup>®</sup> Chengdu Lamb ₹1,200

Traditional wok fried lamb with cumin, coriander, celery and spring onion

#### Section 325 Secti

Overnight cooked Cantonese style belgium pork belly with five spices

#### Stir Fried Minced Pork ₹1,075

Dai style minced pork stir fried with cashew nuts, shallots, mint and basil sauce

# V E G E T A R I A N

#### • Fried French Bean With Chili Yacai ₹875

Wok tossed French beans with Sichuan oil, chili and yacai mustard leaves

#### Steamed Green Vegetables With Spicy Soya Sauce ₹875

Chefs garden steamed green vegetables with Cantonese soya broth and fresh chili

## ● <sup>®</sup> Mapo Tofu ₹975

Fresh tofu wok fried with Szechuan chili, green peppercorn and fresh leeks

#### ● Broccoli, Water Chestnut, White Asparagus ₹975

Wok fried broccoli, water chestnut with white asparagus in Cantonese black pepper sauce

#### Silken Tofu, Bamboo Shoot, Shimeji Mushroom ₹1095

Pixian broad bean sauce

#### ● Stir Fried Exotic Mushrooms ₹1095

Shimeji, milky and button mushroom toss with garlic truffle oil

🔵 Vegetarian 🛞 Gluten Free 👎 Balanced 📿 Chef's Special 🜔 Contains Egg 🐴 Ham/Pork 🖉 Nuts 🜿 Seafood





# SIDES

Noodles & fried rice

## ● Wok Tossed Noodles ₹775

Cantonese style noodles with bean sprouts and green onion

## **● Bacon Noodles** ₹775

Wok fried noodles with bamboo shoots and green chili

## ● Kunming Style Pot Rice ₹775

Spicy clay pot rice with Kunming chili sauce and crispy potato (table finished)

• Vegetable Fried Rice ₹775 Wok fried rice with green onion and garlic

## 🕒 Vegetarian 🛞 Gluten Free 👎 Balanced 🥥 Chef's Special 🜔 Contains Egg 🖏 Ham/Pork 🖉 Nuts 🕉 Seafood







FROM THE LANDS OF ASIAN RICE BOWL

T H A I I N D O N E S I A N S I N G A P O R E A N M A L A Y S I A N V I E T N A M E S E

S T A R T E R S

#### ● Ø Som Tam Salad ₹650

Popular Thai raw green papaya salad with spicy chili pepper dressing

## ● <sup>A</sup> Gỏi Cuốn Rau ₹800

Veitnamese fresh vegetable spring roll served with peanut butter sauce

## 

Delicious salad that consists flavour of minced chicken, crispy rice with fresh herbs and vegetables

## 

Grilled prawns and pomelo salad

## 

Vietnamese fresh spring roll with prawns

#### Tod Mun Goong ₹975

Deep - fried moist tiger prawns cakes accompanied with a fruity plum sauce

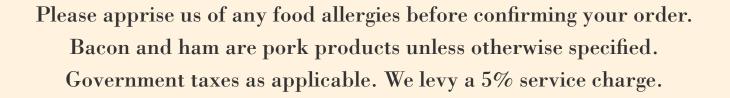
#### Ø Satay Gai ₹850

Traditional chicken skewers with red onion and cucumber served with peanut dip

#### ● Ø ⊗ Satay Phak ₹750

Thai herb marinated mushrooms and vegetables satay with peanut sauce

🕒 Vegetarian 🛞 Gluten Free 👎 Balanced 🦙 Chef's Special 🜔 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🜿 Seafood



# SOUPS

#### Tom Yum Soup ₹650/700/750

Traditional spicy Bangkok broth, (vegetables / chicken / seafood)

#### Khow Suey ₹650/700/750

Traditional Burmese style khow suey with accompaniments (vegetables / chicken / seafood)

#### Tom Kha ₹650/700/750

Spicy coconut broth with crunchy vegetables (vegetables / chicken / seafood)

#### Phở bò hoặc ₹650/700/750

Vietnamese noodle soup (vegetables / tenderloin / chicken)

# FROM THE WOK

Wok-fried dishes to seal in flavours

## 

Crispy pork belly stir-fried with chili paste and fragrant Thai basil leafs

## Gai Pad Met Mamuang ₹1,075

Stir-fried chicken breast tossed with Thai cashew nuts, crunchy bell peppers and onions, with sweet and lightly spicy sauce

#### ■ Pad Pak Ruam Mit ₹975

Stir-fried mixed vegetables in oyster sauce

🕒 Vegetarian 🛞 Gluten Free 👎 Balanced 🭙 Chef's Special 🜔 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🜿 Seafood





# SOOTHING CURRIES

## 

A central Thailand spicy red curry made with dried chili peppers, coconut milk and bamboo shoots style (vegetable/chicken/ prawn)

#### *C* Kam Heong ₹1,025/₹1,125/₹1,450

Traditional Singaporean curry with choice of chicken, pork & prawn

## 

Aromatic coconut curry with bamboo shoots, Thai basil and lime leaf (vegetable/chicken/ prawn)

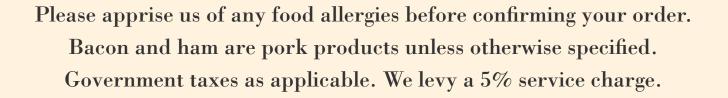
#### 

#### 

Traditional and world famous southern Thai aromatic curry, scented with a blend of spices, garnished with potatoes and onions

#### ● Jackfruit Rendang ₹795

Slow cooked in coconut, chili, shallots, galangal and lemongrass served with cucumber salad, sambal, caramelized coconut flakes and peanuts





# **SIDES**

Noodles & fried rice

## 

Sour-sweet rice noodles with bok choy, egg, beansprouts, roasted peanuts and lime (vegetable/chicken/prawns)

## 

Choice of chicken/pork belly/prawns

## ● P Bangkok Style Chicken Hot Basil Rice ₹850

Stir fried jasmine rice with minced chicken and fresh chili basil

■ Jasmine Steamed Rice ₹600

# **DESSERT**

## Lemon Vacherin ₹650

Yuzu cremeux, calamansi gel and white chocolate mousse, almond cake

## ● <sup>®</sup> Coco N Pineapple Pudding ₹650

Coconut rice, pineapple marmalade, cocoa crunch and snow white vanilla gelato

## Melting Chocolate ₹650

Chocolate soufflé, vietnamese coffee gelato

## Caramel Mille Feuille ₹650

Caramel puff, banana and gold leaf press, crystallized chili and dark chocolate gelato

#### Hazelnut Financier ₹650

Salted angel delight, limoncello syrup and caramelized walnut with banofee gelato

## Orecolate N Pistachio Cremeux ₹650 Chocolate N Pistachio Cremeux

Cherries, cocoa nibs and pistachio gelato

🔵 Vegetarian 🛞 Gluten Free 👎 Balanced 🦙 Chef's Special 🥚 Contains Egg 🖓 Ham/Pork 🖉 Nuts 🜿 Seafood







# T E A S

#### Pine-wood Smoked Tea ₹240

Breathing in forest flute with raptures strong black tea infused with the smoke of the mountains, the pinewood. With a sip that is intense and strong, the after taste is surprisingly sweet. Expect to walk hand in hand with memories of bonfire, friends and laughter.

#### Vintage Muscatel ₹240

Vintage, sunset orange, muscatel aroma; indulgence for a connoisseur. Full bodied, vigorous, intense, smooth, exclusive and limited edition, this organic Tea is produced in the high elevations of Risheehat Estate, in Darjeeling facing the beautiful Kanchenjunga peak.

#### **Oolong** ₹240

Amber in a cup, this handmade tea is smooth to the palate and has a soft earthy aroma with floral overtones. With sunset to soothe the heart, it pairs perfectly with our style of cuisine, creating a sense of comfort.

#### Genmaicha ₹240

Genmaicha, Brown rice tea, a classic Japanese tea is essentially a mix of green tea & roasted brown rice. If one is looking for a tea that is less astringent but flavorful, Genmaicha would be perfect.

#### Rise & Shine ₹240

The unique harmony and balance of yerba mate, lemongrass, pineapple, liquorice & mint make one truly rise & shine.

#### Silver Needle Tea ₹290

The delicate, downy tea buds are handcrafted one by one in the mountain air, brews with its distinctive fresh, delicate flavor and crystalline liquor. The ensemble lingers on the palate, with subtle hint of sweetness, making it the most rare and delicate of teas. This handmade Tea is sundried and has no contact with any machine.

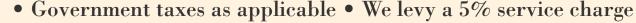
#### Sencha ₹240

The emperor of green tea, Sencha is noted for its delicate sweetness, mild astringency & flowery-green aroma.

#### Christmas Tea ₹240

Joie de Vivre in each step with sops of handmade Tea Infused with spices & flowers. This is a rich intense blend of fragrant orange, intense spices and black Tea with warm aroma, sweet after taste and comforting flavor which reminds one of the festive season.

- Please apprise the order taker of any allergies.



## Gunpowder ₹290

A classic handmade Green Tea. The buds of the tea that have been delicately rolled are termed as Gunpowder. They have a fragrant note & are subtle to the palate with a smooth mouthful. A cup of Gunpowder brings in a sense of ease with whiffs of the mountains on a cold winter evening.

#### Jasmine Pearls ₹240

To make the best of Jasmine Pearl Tea, the tea leaves are harvested in the early spring and stored until the late summer when fresh jasmine flowers are in bloom. Picked early in the day, flowers open at night, and release their fragrance, and this is when the tea scenting takes place.

Please apprise the order taker of any allergies.
Government taxes as applicable
We levy a 5% service charge

