CHINA

Chinese cuisine is one of the richest and most diverse culinary cuisines and heritages in the world. It originated from different regions of China and has become widespread in every part of the world. Cuisine in China is a harmonious integration of color, redolence, taste and shape.

THAILAND

Thai cuisine offers a fascinating and flavorful selection, fiery food with a harmonious balance of sweet, sour, spicy and bitter. Coconut milk, galangal, lemon grass and macroot give Thai Curry its distinctive flavor.

JAPAN

Japanese cuisine is easily one of the healthiest in the world, with its concentration on fresh fish, seafood, rice and vegetables. The pungent sauces and delicate flavors of fresh foods complement each other beautifully and the methods of presentation turn even simple meals into beautiful events.
sake
hakutsuru junmai dai ginjo 9000
hakutsuru josentaru 3000
(sake rate are inclusive of government taxes)

sushi
maki or uramaki sushi - mat rolled sushi
- vegetable sushi 450
- red snapper (kurodai) 550
- salmon (shake) 950
- prawn (ebi) 950
- tuna (maguro) 550
- crab stick (kani kama) 950
- spicy tuna 550
- california roll 950
- ab tempura 950

nigiri sushi - hand pressed sushi
- salmon (shake) 250
- prawn (ebi) 250
- tuna (maguro) 200
- crab stick (kani kama) 250
- red snapper (kurodai) 200
- assorted sushi platter 1800
  (6 pcs maki roll, 6pcs uramaki, 2pcs nigri, 2pcs sashimi)

sashimi platter (6 pieces a portion)
- tuna (maguro) 700
- red snapper (kurodai) 700
- salmon (shake) 1200
- assorted 1400

☒ Non vegetarian ☑ Vegetarian
Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.
All prices are in Indian rupees and subject to government taxes
salads
- som tam - raw papaya salad  
- yasai salad  
- prawn and chicken salad with fruits  
- peking style roast chicken salad  
- yem meuz - tenderloin salad  
- spicy wakames, shrimp, crab stick salad  

dimsum
six pieces
vegetarian
- broccoli and cheese dumpling  
- peking style mushroom kotai  
- cantonese style vegetable wot hip  
- spinach and golden garlic dumpling  

meat and seafood
- pork and pakchoy dimsum  
- chicken and chives dumpling  
- har gao - shrimp dumpling  
- tenderloin dimsum  

- Non vegetarian  
- Vegetarian

Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.
All prices are in Indian rupees and subject to government taxes.
appetizers

vegetarian

- crispy fried spinach, burnt garlic and raisins 450
- song of “dragon”-potato 450
  (our chef special creation to stimulate your palate)
- crispy basil scented tofu with tangy spicy drizzle 450
- crunchy water chestnuts with roasted pepper 450
- lotus stem honey chilli 450
- sichuan chilli baby corn 450
- shaun – la corn kernel & walnut 450
- crispy fried vegetable with wild pepper 450
- stuffed shitake mushroom 450

non-vegetarian

- stir fried hainan fish 600
- wok tossed calamari with garlic and curry leaves 700
- prawn your choice (golden fried / salt and pepper / tempura) 900
- fish takrai 600
- sliced fish roasted chillies and bell peppers 600
- crackling pork with crunchy bell pepper in hoisin sauce 600
- tshinghai chicken 600
- song of “sian” 600
  (our chef special creation to stimulate your palate)
- konjee crispy lamb 600

* Non vegetarian  Vegetarian

Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.

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

manchow thong
- vegetables 250
- chicken 300
- seafood 300

lemon and burnt garlic coriander soup
- vegetables 250
- chicken 300
- seafood 300

jade soup
- vegetables 250
- chicken 300
- seafood 300

tom kha
- chicken 300
- seafood 300

tom yum
- chicken 300
- seafood 300

poached wonton soup 250

spicy lung fung soup
- vegetables 250
- chicken 300
- seafood 300

miso shiru 250
- ton jiru (miso soup with pork) 300

Non vegetarian  Vegetarian
Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.
All prices are in Indian rupees and subject to government taxes
teppanyaki
vegetables
- crunchy bean curd in chimi chilli sauce 500
- zucchini, mushroom, cottage cheese, broccoli in wasabi soy 500
- haku sai roll 500
- yasai no tofu 500

meat and seafood
- grilled prawn in coconut mustard sauce 1200
- spicy grilled angel shrimp 1000
- maguro tataki with yakinku sauce 600
- chicken yakitori 600
- tenderloin robata style 600
- minced tenderloin tarter 600
- barbeque pork medallions 600
- buta katsu in tonkatsu sauce: panko fried crispy pork 600
- chicken 600
- lamb 600
- tenderloin 600
- prawn 1200
- red snapper 800
- salmon 1200

choice of sauces:
- teriyaki, lemon butter, oyster garlic, sweet and spicy soya
chinese

- dry cooked haricot beans 500
- cantonese style asian greens 500
- spicy corn cakes in tobanjan chilli sauce 500
- mapo tofu 525
- braised tofu 525
- stir fry prawns 1000
  (chilli butter garlic / oyster garlic / XO / ginger scallion)
- sliced fish 700
  (pickled chilli / oyster garlic / XO / tobanjan chilli / char siu sauce)
- chicken 700
  (sichuan sauce / cantonese steamed / XO / guillin sauce / chilli oyster)
- lamb 700
  (sichuan sauce / XO / black pepper / char siu sauce / guillin sauce)
- pork in five spiced honey chilli sauce 700
  (XO / black pepper / sweet & sour / guillin sauce / chilli coriander)
- tenderloin 700
  (black pepper / char siu sauce / guillin sauce / dry red chilli / foo young)

catch of the day - on availability

- lobster 400 per 100 Gms
- fish 250 per 100 Gms
- jumbo prawns 400 per piece
thai

- phad phak - vegetable in holy basil sauce 500
- phad priao warn tao - bean curd in sweet & sour sauce 525
- pla rad prik - crispy fish in tangy thai sauce 700
- koong thord kratiem prik - stir fry prawn garlic pepper 1000
- kai phad king tau si - chicken in black bean and basil 700

thai curries (served with steamed rice)

gaeng kiew wan or gaeng phed

- vegetables 700
- fish 800
- chicken 800
- prawn 1000

gaeng masaman (served with steamed rice)

- lamb 800
- steak 800

Non vegetarian | Vegetarian
Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.
All prices are in Indian rupees and subject to government taxes
sian single dinner menu

chinese combo
- (veg manchow, vegetable dimsum, stir fried vegetable, rice or noodle, dessert of the day) 900
- (chicken manchow, chicken dimsum, kumbao chicken, rice or noodle, dessert of the day) 1000

thai combo
- (tom jew phak, phad phak, vegetable thai curry, rice, dessert of the day) 900
- (tom yum chicken, pla rad prik, chicken thai curry, rice, dessert of the day) 1000

sushi meal 1400
- (miso shiru, sushi, chicken teriyaki, teppanyaki veg, teppanyaki rice, wasabi ice cream)

pan fried noodle - vegetarian 700
pan fried noodle - non vegetarian 800

mongolian hot pot 2000

seafood platter medium 2500
seafood platter large 3000
rice and noodles
wok tossed hakka noodles

- vegetable 300
- chicken 350
- seafood 400

singapore rice noodles

- vegetable 300
- chicken 350
- seafood 400

mee sua - buckwheat noodles

- vegetable 300
- chicken 350
- seafood 400

phat thai noodles

- vegetable 300
- chicken 350
- seafood 400

- Non vegetarian  
- Vegetarian  

Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate. 

All prices are in Indian rupees and subject to government taxes
wok fried rice *(crunchy burnt garlic/thai herbs)*
- vegetable 300
- chicken 350
- seafood 400
- moon faan - mushroom fried rice 300

bo cai dasaun fried rice *(roasted spinach and garlic flavor fried rice)*
- vegetable 300
- chicken 350
- seafood 400

- teppanyaki fried rice
  - vegetable 400
  - chicken 450
  - seafood 500

- stone wok cooked brown rice
  - vegetable 300
  - chicken 350
  - seafood 400
  - steamed rice 250
desserts
- five spiced warm chocolate pudding 400
- baked coconut custard with banana mousse 400
- shanghai dates pan cake with vanilla ice cream 400
- tub tim grob 400
- mango pudding 400
- daarsan served with ice cream 400
- toffee apple, banana or dark chocolate 400
- iced lychee 400
- pan asian style fried ice cream 400
- selection of home made ice cream 300
  (lychee/coconut/wasabi)

beverages
- sesonal fresh juice 250
- milk shake 225
- cold coffee 225
- energy drink 250
- bottle water 120
- aerated water 120
- selection of teas 175
- selection of coffees 175
- flowering tea 350

Non vegetarian  Vegetarian
Please inform our associates if you are allergic to any of the ingredients. Some of the food preparations contain mono sodium glutamate.
All prices are in Indian rupees and subject to government taxes