china

Chinese cuisine is one of the richest and most diverse culinary in the world, it originated from different regions 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.

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 flavors of fresh ingredients complement each other beautifully and the methods of presentation turn even simple meals into beautiful events.

thailand

A melange of influences and ingredients, from within the boarders of Thailand, that have helped shape Thai cuisine into a simmering, melting pot of tastes while perfecting the five fundamental flavors - spicy, sour, bitter, sweet and salty - is at the very heart of this art of cooking.
appetizers
- Double chilli chicken 525 crispy diced chicken breast tossed with double pungent chillies chinese
- Lat mai kai 525 spicy marinated spring chicken wok tossed with spring onions chinese
- Sesame honey chilli chicken 525 crispy fried shreds of chicken tossed with chilli and honey chinese
- Chicken yakitori 525 soy marinated grilled chicken skewers japanese
- Pan-fried fish two pepper oyster 650 shallow fried fish steaks tossed with oyster and small peppers chinese
- Sweet and tangy wasabi mayo prawns 975 crispy fried prawns smothered with sweet and tangy wasabi mayo chinese
- Prawn tempura 975 crispy tempura batter fried shrimps served with sweet chilli dip japanese
- Prawn pepper salt 975 crispy fried prawns tossed with scallions and crushed peppercorns chinese
- Takrai 450 crispy fried seasonal vegetables chinese
- Chicken 525 crispy fish chinese
- Prawns 650 975 tossed with garlic, thai chilli paste and flavored with thai herb thai
- Crispy lamb 575
- Konjee - tossed in spicy yu chili sauce chinese
- Pe Phad Prik Thai - tossed with bell peppers, honey and ground black peppercorns thai
- Sesame style water chestnut, mushrooms or broccoli 450 chinese
- Sesame honey crispy lotus stem and broccoli 450 tossed with dry red chilies chinese
- Poh Pia Je 450 aromatic cilantro and thai herb flavored spring vegetable and glass noodle spring rolls thai

dim sum
- 6 pieces a portion served with scallion vinegar dressing
- Spring vegetable and coriander hargau 350 minced exotic vegetables with a hint of fresh coriander chinese
- Barbeque chestnuts and tofu jiaozi 350 sweet and tangy chestnut and soft tofu encased dumplings japanese
- Chicken sui mai 400 garlic and sesame flavored minced chicken dumplings chinese
- Chicken kothey pan-fried chicken dumplings chinese
- Lamb kothey 450 pan-fried lamb dumplings chinese
- Prawn ha kow 650 classic steamed prawn dumplings chinese

steamed wraps
- Spicy spinach and mushroom rice paper rolls 350 aromatic lemon grass flavored quick tossed spinach and fresh mushrooms in rice paper 2 steamed rolls per serving thai
- Shandong steamed chicken and shiitake rice paper wraps 400 tangy chicken strips and black mushrooms quick tossed and steamed in rice paper 2 steamed rolls per serving chinese
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sushi</strong></td>
<td></td>
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<tr>
<td>Nigiri Sushi</td>
<td>Hand formed oval shaped sushi with selected toppings served by the piece.</td>
<td>375</td>
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<tr>
<td></td>
<td>Salmon (sake)</td>
<td></td>
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<td></td>
<td>Crab sticks (kani kama)</td>
<td></td>
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<tr>
<td></td>
<td>Red snapper (red surimono)</td>
<td></td>
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<tr>
<td></td>
<td>Tuna (maguro)</td>
<td></td>
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<tr>
<td>Seafood Sushi Platter</td>
<td>Served in a combination of 3 maki and nigiri sushi.</td>
<td>1550</td>
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<tr>
<td></td>
<td>Salmon (sake)</td>
<td></td>
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<tr>
<td></td>
<td>Tuna (maguro)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Prawn (shrimp)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Crab sticks (kani Kama)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Red snapper (red surimono)</td>
<td></td>
</tr>
<tr>
<td>Vegetable Sushi Platter</td>
<td>Served in a combination of 3 maki and nigiri sushi.</td>
<td>1200</td>
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<tr>
<td></td>
<td>Asparagus (waipanapeu)</td>
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<tr>
<td></td>
<td>Cucumber (kyuuri)</td>
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<tr>
<td></td>
<td>Baby corn (boiliken)</td>
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<tr>
<td></td>
<td>Carrot (veglin)</td>
<td></td>
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<tr>
<td></td>
<td>Fried tofu (inari)</td>
<td></td>
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<tr>
<td>Californian Rolls</td>
<td>Medium round rolled contemporary sushi</td>
<td></td>
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<tr>
<td></td>
<td>Served at 6 pieces a portion</td>
<td></td>
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<tr>
<td>Spicy Salmon Roll</td>
<td>Salmon, chilli mayo, scallions roll topped with tobiko</td>
<td>1350</td>
</tr>
<tr>
<td>Kanikama Roll</td>
<td>Crab stick roll coated with roasted sesame seeds</td>
<td>1350</td>
</tr>
<tr>
<td>Crispy Salmon Roll</td>
<td>Salmon and cucumber roll coated with tempura crunch</td>
<td>1350</td>
</tr>
<tr>
<td>Maguro Roll</td>
<td>Tuna and cucumber roll coated with roasted sesame seeds</td>
<td>1350</td>
</tr>
<tr>
<td>Vegetable Roll</td>
<td>Asparagus, cucumber, baby corn and carrot roll coated with sesame seeds.</td>
<td>1150</td>
</tr>
<tr>
<td>Kyuuri and Gari Roll</td>
<td>Cucumber and pickle ginger roll coated with roasted sesame seeds</td>
<td>1150</td>
</tr>
<tr>
<td>Crispy Inari Roll</td>
<td>Fried tofu roll coated with tempura crunch</td>
<td>1150</td>
</tr>
</tbody>
</table>

*Indicates soy free. (+) indicates soy free unless otherwise stated. (V) Indicates vegetarian. (VG) Indicates vegan. (MSG) refers to monosodium glutamate. Please inform your server if you are allergic to any ingredients. All prices are in Indian rupees and subject to government taxes.
**Soups**

- **Ramen**
  - Noodle broth with chicken and egg
  - Japanese
  - $475

- **Lung Fung**
  - Minced chicken and shrimps with egg drop
  - Chinese
  - $375

- **Crab Meat Onion and Pepper**
  - Sweet oyster pepper flavored egg drop crab meat with onions
  - Chinese
  - $375

All the below soups are served with a choice of:

- **Asian Vegetables**
  - $300

- **Spring Chicken**
  - $350

- **Prawns**
  - $400

- **Miso Shiro**
  - Fermented bean flavored broth with tofu and wakame
  - Japanese

- **Manchow**
  - Flavored with green chilies, ginger and coriander
  - Chinese

- **Hot-N-Sour**
  - Semi thick - sour and spicy
  - Chinese

- **Tom Yam**
  - Flavored with lemon grass, kaffir lime, galangal and garden chilies
  - Thai

- **Tom Kha**
  - Coconut milk based soup flavored with aromatic Thai herbs
  - Thai

- **Burnt Garlic Clear Soup**
  - Chinese

- **Shichimi Togarashi**
  - Traditional spicy milk flavored
  - Japanese

- **Creamy Sweet Corn**
  - Chinese
noodles

choice of
- asian vegetables 350
- spring chicken 375
- mixed meat 525
- prawn 575

chinese
hakka noodles
tossed with cabbage, carrots, bell peppers, scallions and sprouts

sichuan noodles
tossed with chinese chili paste, tomato sauce and spring onions

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

pan-fried noodles
pan-fried noodles accompanied with exotic vegetables in soya garlic sauce
- vegetables 425
- chicken 525

chinese chop suey
crispy fried noodles and exotic vegetables in soya garlic sauce
- vegetables 425
- chicken 525

kualiao ratna
fried rice vermicelli topped with
- vegetable sauce 425
- meat sauce 525

japanese
nabe yaki udon
a classic meal of its own, renowned soup
with bean curd and udon noodles
- vegetables (veg) 650
- chicken (flying bird) 675
- prawn (shrimp) 975
**Chinese**

- Diced Chicken Kung Pao 575
  - Soft fried chicken breast tossed with cashew nuts in a pungent dry red pepper corn.

- Shandong Chilli Chicken 575
  - Shandong style tangy chicken with peppers.

- Imperial Plum Chicken Sweet and Spicy 575
  - Sweet and sour plum chili sauce with chestnuts.

- Stir Fried Shredded Chicken with Black Bean 575
  - Shredded chicken with bell peppers and preserved black bean sauce.

- Stir Fried Prawns in Butter Garlic Chilli 1025

- Lobster in Yu Xiang Sauce 1475
  - Crispy fried lobster smothered with hot and spicy sauce.

- Sliced Fish Black Bean Chilli 625
  - Stir fried fish steaks with fresh chili bean sauce.

- Sliced Lamb Ginger Spring Onion 675

- Lamb in Devil's Sauces 675
  - Sliced lamb preparation with pungent hot spicy chilies.

- Shanghai Pork Spare Ribs 675
  - Double cooked crispy and aromatic pork ribs in sweet and spicy sauce.

- Five Spiced Honey Glazed Roast Duck (half) 1375
  - Served on a bed of garlic greens.

- Stir Fried Kenya Beans 525
  - Dry tossed crunchy beans tossed with preserved vegetable, onions and spicy chilies.

- Asparagus, Water Chestnuts and Shiitake Mushrooms 'human style' 525
  - Flavored with sesame oil, finished with scallions.

- Golden Corn, Bell Pepper and Broccoli 525
  - 'Hupak style' cooked with red and green peppers, black bean, garlic and pickled onions.

- Shanghai Style Double Mushroom with Broccoli 525
  - In spicy soya ginger.

**Japanese**

- Japanese Teppanyaki 975
  - With your choice of seafood or meat.

  - Seafood (shifudo)
    - Salmon (sake) 625
    - Prawns (ebi) 625
    - Red snapper (redcorunarapa) 625

  - Meat (niku)
    - Spring chicken (hatchan) 575
    - Lamb (ramu) 575

- Choice of Sauce 525
  - Teriyaki, tamari soy sauce, shichimi tonkatsu sauce or miso sauce.

- Yasai Tamar 525
  - Seasonal mixed vegetables grilled and tossed in tamari soy sauce.

- Tofu Shitake Shichimi Tonkatsu 575
  - Japanese seven spice tofu and shitake.

- Miso Vegetables 525
  - Grilled mixed vegetables with miso sauce.

- Bento Surprise 1075
  - Chef crafted assortment of Japanese delicacies (choice of soup and dessert from menu).

  - Vegetarian Bento 1375
    - Maki Sushi
    - Tempura Legumes
    - Edamame
    - Slow cooked soft tofu
    - Yasai Nama-vegetable stir fry

  - Non Vegetarian Bento 1375
    - Salmon Maki Sushi
    - Shrimp Tempura
    - Sushi Rice
    - Pan fried ginger honey chicken
    - Yasai Nama-vegetable stir fry
rice

choice of
- asian vegetables  350
- spring chicken  375
- mixed meat  525
- prawns  575

chinese
- cantonese fried rice
- szechwan fried rice
- burnt garlic corn and mushroom fried rice

thai

khai phat
- thai style fried rice

khai phat nam prik pao
- fried rice with roasted curry paste, basil and julienne of tomatoes  525

yang chow fried rice
- with diced chicken prawn and fish  525

steamed rice  250

baby corn and eggplant
- in homemade chilli bean sauce  525

sichuan style lohan tofu with exotic vegetables
- fried tofu, simmered vegetables and mushrooms in spicy soy garlic  525

mapo tofu
- with minced vegetables in sichuan chilli sauce  575

diced tofu and spring vegetables in spicy sweet bean sauce  575

exotic stir fried chinese greens with burnt garlic  525

thai

kai phat med ma muang
- stir fried sliced chicken with cashew nuts  575

pia rad prik
- crispy fried fish in chilli basil sauce  625

steamed fish with lemon grass and fresh chilli basil
- with pounded thai herbs.  625

pad krapow moo saap
- crispy fried pork spare rib with basil  675

koong samrot
- stir-fried prawns with chilli paste flavored with kaffir lime leaves  975

gaeng massaman
- a unique style of southern thai curry with
  - asian vegetables  525
  - lemongrass  675

all the below dishes are served with a choice of
- asian vegetables  525
- spring chicken  575
- fish  625
- prawns  975

Gaeng kiew warn
- traditional thai green curry simmered in coconut milk and flavored with thai herbs

Gaeng phed
- traditional thai red curry simmered in coconut milk and flavored with thai herbs

Phad tao see tofu
- steamed silky tofu in black bean sauce with sweet and sour flavors  575

Phad kaprao khao phod warn
- baby corn and mushroom tossed with chillies and basil  525

Fried roast duck chilli basil sauce
- stir fried crispy duck with sweet and hot basil sauce  1375
desserts

- **sear si kwo wo peng**
  shanghai style date pancake served with vanilla ice-cream
  chinese

- **tub tim grob**
  rose flavored diced water chestnut served with chilled coconut milk
  thai

- **fok thong sankaya**
  red pumpkin and egg custard pudding

- **peking delight with nuts and ice cream**
  honey glazed air light crispy rice vermicelli
  chinese

- **darsan**
  golden fried wonton strips tossed in caramelized white honey with sesame seeds
  served with vanilla ice-cream
  chinese

- **chilled rambutan**
  a rare kind of thai lychees, served in a sweet syrup perfumed with kaffir lime leaves and a scoop of coconut ice-cream
  thai

- **kai asia’s ice-cream treasure**
  an authentic selection of oriental flavored ice-creams
  coconut
  green tea
  wasabi