

Kaiasia

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** 600
 572 Kcal | 350 gms | crispy diced chicken morsels tossed with double pungent chillies
Chinese

- ↪ **▲ Lat mai kai** 600
 521 Kcal | 330 gms | spicy marinated spring chicken wok tossed with spring onions
Chinese

- ↪ **▲ Sesame honey chilli chicken** 600
 556 Kcal | 320 gms | crispy fried shreds of chicken tossed with chilli and honey
Chinese

- ▲ Chicken yakitori** 600
 341 Kcal | 350 gms | soy marinated grilled chicken skewers
Japanese

- ↪ **▲ Pan-fried fish two pepper oyster** 750
 273 Kcal | 350 gms | shallow fried fish steaks tossed with oyster chillies and bell peppers
Chinese

- ↪ **▲ Tangy wasabi prawns** 1100
 371 Kcal | 355 gms | crispy fried prawns smeared with sweet and tangy wasabi mayo
Chinese

- ▲ Prawn tempura** 1100
 989 Kcal | 350 gms | crispy tempura batter fried shrimps served with sweet chilli dip
Japanese

- ▲ Prawn pepper salt** 1100
 780 Kcal | 360 gms | crispy fried prawns tossed with scallions and crushed peppercorns
Chinese

- ↪ **▲ Spicy squid rings pepper salt** 750
 705 Kcal | 300 gms |
Chinese

- ↪ **▲ Pepper chilli fish** 750
 1400 Kcal | 400 gms | crispy fried fish tossed with garlic, pepper & soya chilli paste
Chinese

- ↪ **▲ Spicy chicken spring rolls** 600
 547 Kcal | 210 gms |
Chinese


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Takrai

crispy fried

 **Seasonal vegetables** 525

293 Kcal | 340 gms |



 **Chicken** 600

436 Kcal | 340 gms |



 **Fish** 750

530 Kcal | 400 gms |



 **Prawns** 1100

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

Thai



 **Crackling pork bacon, spinach & eggs** 750

1261 Kcal | 350 gms |

Chinese



 **Shanghai pork spare ribs** 750

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

Chinese



  **Konjee crispy lamb** 650

482 Kcal | 290 gms | tossed in spicy yuxiang sauce

Chinese



 **Mandarin style water chestnut, mushrooms or broccoli** 525

443 Kcal | 380 gms |

Chinese



  **Sesame honey crispy lotus stem and broccoli** 525

714 Kcal | 320 gms | tossed with dry red chillies

Chinese



  **Cantonese veg spring rolls** 525

255 Kcal | 320 gms |

Chinese



  **Crispy tofu chilli pepper salt** 525

900 Kcal 270 gms |

Chinese



  **Golden corn wild pepper** 525

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

Chinese



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

- 👉 **🟢 Rommit phad phak krob** 525
 944 Kcal | 335 gms | crispy fried vegetables tossed with Thai chilli paste with basil
Thai

- 🟢 **Crispy vegetable pepper salt** 525
 1414 Kcal | 320 gms | tossed with scallions burnt garlic and pepper
Chinese

- 👉 **🟢 Cheese and chilli wantons** 525
 530 Kcal | 190 gms | melting cheese and hot chillies fried wantons served with hot garlic sauce
Chinese

- 👉 **🟢 Tahoo** 525
 1141 Kcal | 375 gms | crispy fried tofu tossed with chilli basil sauce
Thai

- 👉 **🟢 Som tam salad** 350
 143 Kcal | 230 gms | traditional hand pounded raw papaya salad with fresh chillies
Thai

- 👉 **🔺 Yam wun sen koong** 625
 331 Kcal | 255 gms | a classical tangy and refreshing glass noodle salad served with shrimps
Thai


- 🔺 **Yam pla muek yang** 500
 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** 500
 234 Kcal | 185 gms | minced exotic vegetables with a hint of fresh coriander and garlic
Chinese

- 🟢 **Xio long bao vegetable** 500
 122 Kcal | 160 gms | minced vegetables steamed dumpling
Chinese

- 🔺 **Chicken sui mai** 550
 431 Kcal | 235 gms | garlic and sesame flavored minced chicken dumplings
Chinese


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

▲ **Chicken kothey** 550

449 Kcal | 240 gms | pan fried chicken dumplings

Chinese



▲ **Lamb kothey** 600

379 Kcal | 230 gms | pan fried lamb dumplings

Chinese



▲ **Shrimp ha kao** 775

414 Kcal | 230 gms | succulent prawn steamed dimsums

Chinese



Sushi

▲ **Nigiri sushi** 375

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** 1550

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** 1200

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** 1350

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



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

▲ **Kanikama roll** 1350

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



▲ **Crispy salmon roll** 1350

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



▲ **Maguro roll** 1350

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



▲ **Spicy prawn roll** 1350

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



● **Vegetable roll** 1150

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



● **Kyuuri and gari roll** 1150

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



● **Crispy inari roll** 1150

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



● **Crispy vegetable roll** 1150

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



● **Shichimi togarashi vegetable roll** 1150

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



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

● Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Soup

▲ **Ramen** 525
1885 Kcal | 420 gms | noodle broth with chicken and egg
Japanese



▲ **Lung fung** 400
846 Kcal | 230 gms | minced chicken and shrimps with egg drop
Chinese



↪ ▲ **Spicy shrimp and crab meat soup** 425
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** 325

▲ **spring chicken** 375

▲ **prawns** 425

■ **Miso shiru veg** 325
85 Kcal | 230 gms | fermented bean flavored broth with tofu and wakame
Japanese



▲ **Miso shiru Chicken** 375
358 Kcal | 240 gms | fermented bean flavored broth with tofu and wakame
Japanese



▲ **Miso shiru Prawn** 425
283 Kcal | 245 gms | fermented bean flavored broth with tofu and wakame
Japanese



↪ ■ **Manchow veg** 325
408 Kcal | 230 gms |flavored with green chillies, ginger and coriander
Chinese



↪ ▲ **Manchow Chicken** 375
473 Kcal | 240 gms |flavored with green chillies, ginger and coriander
Chinese



↪ ▲ **Manchow Prawn** 425
81 Kcal | 245 gms |flavored with green chillies, ginger and coriander
Chinese



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person. Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

- 🟢 Gang jued Veg** 325
 142 Kcal | 230 gms | Thai clear soup with glass noodle
 Thai

- 🔺 Gang jued Chicken** 375
 173 Kcal | 240 gms | Thai clear soup with glass noodle
 Thai

- 🔺 Gang jued Prawn** 425
 134 Kcal | 245 gms | Thai clear soup with glass noodle
 Thai

- 🔻 🟢 Tom yam Veg** 325
 221 Kcal | 225 gms | flavored with lemon grass, kaffir lime, galangal and garden chillies
 Thai

- 🔻 🔺 Tom yam Chicken** 375
 478 Kcal | 240 gms | flavored with lemon grass, kaffir lime, galangal and garden chillies
 Thai

- 🔻 🔺 Tom yam Prawn** 425
 114 Kcal | 240 gms | flavored with lemon grass, kaffir lime, galangal and garden chillies
 Thai

- 🔻 🟢 Tom kha Veg** 325
 240 Kcal | 230 gms | coconut milk based soup flavored with aromatic Thai herbs
 Thai

- 🔻 🔺 Tom kha Chicken** 375
 332 Kcal | 245 gms | coconut milk based soup flavored with aromatic Thai herbs
 Thai

- 🔻 🔺 Tom kha Prawn** 425
 141 Kcal | 245 gms | coconut milk based soup flavored with aromatic Thai herbs
 Thai

- 🟢 Burnt garlic clear soup Veg** 325
 99 Kcal | 230 gms |
 Chinese

- 🔺 Burnt garlic clear soup Chicken** 375
 89 Kcal | 240 gms |
 Chinese


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.
 Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian
 List of Allergens: Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya 
 Peanuts  Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian rupees. Government taxes as applicable.

- ▲ Burnt garlic clear soup Prawn** **425**
 99 Kcal | 245 gms |
Chinese

- 🍴 ● Shichimi togarashi Veg** **325**
 1490 Kcal | 225 gms |traditional spice mix flavored
Japanese

- 🍴 ▲ Shichimi togarashi Chicken** **375**
 839 Kcal | 230 gms |traditional spice mix flavored
Japanese

- 🍴 ▲ Shichimi togarashi Prawn** **425**
 839 Kcal | 230 gms |traditional spice mix flavored
Japanese

- Creamy sweet corn Veg** **325**
 187 Kcal | 225 gms |
Chinese

- ▲ Creamy sweet corn Chicken** **375**
 368 Kcal | 240 gms |
Chinese

- ▲ Creamy sweet corn Prawn** **425**
 196 Kcal | 235 gms |
Chinese


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.
 Kindly inform us if you are allergic to any food ingredients

● Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Chinese

- ▲ **Diced chicken kung pao** **650**
1146 Kcal | 450 gms | soft fried chicken morsels tossed with cashew nuts in a pungent dry red pepper corn

- ↪ ▲ **Shandong chilli chicken** **650**
825 Kcal | 450 gms | Shandong style tangy chicken with peppers

- ▲ **Stir fried lemon coriander chicken** **650**
516 Kcal | 450 gms | stir fry chicken with sour coriander sauce

- ▲ **Stir fried shredded chicken with black bean** **650**
571 Kcal | 450 gms | shredded chicken with bell peppers and preserved black bean sauce

- ↪ ▲ **Mapo tofu chicken and chestnuts** **650**
1585 Kcal | 450 gms | with minced chicken in sichuan chilli sauce

- ▲ **Steamed pomfret sizzling ginger, soya and spring onion** **1250**
699 Kcal | 450 gms |

- ↪ ▲ **Shallow fried pomfret black bean chilli soy** **1250**
892 Kcal | 450 gms |

- ▲ **Sliced fish black bean chilli** **725**
716 Kcal | 400 gms | stir fried fish steaks with fresh chilli bean sauce

- ▲ **Stir fried prawns in butter garlic chilli** **1150**
1307 Kcal | 410 gms |

- ▲ **Prawns ginger spring onion** **1150**
856 Kcal | 430 gms |

- ↪ ▲ **Wok tossed bay prawns and pak choi XO sauce** **1150**
1500 Kcal | 445 gms | with preserved scallops and shrimph sauce

- ▲ **Lobster in yuxiang sauce** **1475**
762 Kcal | 450 gms | crispy fried lobster smeared with hot and spicy sauce


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

Vegetarian Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

- 🔪 ▲ **Crispy lobster chilli oyster butter** 1475
 853 Kcal | 450 gms |

- 🔪 ▲ **Lobster in XO sauce** 1475
 853 Kcal | 450 gms | preserved scallops and shrimp sauce

- ▲ **Shredded lamb ginger spring onion** 775
 602 Kcal | 450 gms |

- ▲ **Five spiced honey glazed roast duck (half)** 1425
 1521 Kcal | 480 gms | served on a bed of garlic greens

- 🔪 ■ **Stir fried kenya beans** 600
 445 Kcal | 380 gms | dry tossed crunchy beans tossed with preserved vegetable, onions and spicy chillies

- 🔪 ■ **Asparagus, water chestnuts and shitake mushrooms 'human style'** 600
 252 Kcal | 435 gms | flavored with sesame oil, finished with scallions

- **Golden corn, bell pepper and broccoli 'hupak style'** 600
 718 Kcal | 420 gms | cooked with red and green peppers, black bean, garlic and pickled onions

- **Stir fried greens with cantonese pickled ginger** 600
 391 Kcal | 415 gms |

- 🔪 ■ **Veg clay hot pot with bamboo shoots** 600
 533 Kcal | 400 gms | simmered vegetables in clay pot

- 🔪 ■ **Vegetable and tofu in tobanjan sauce** 600
 533 Kcal | 400 gms |

- **Shanghai style double mushroom with broccoli** 600
 219 Kcal | 430 gms | in spicy soya ginger

- 🔪 ■ **Baby corn and egg plant** 600
 526 Kcal | 425 gms | in homemade chilli bean sauce


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.
 Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

- 🔥
■
Sichuan style lohan tofu with exotic vegetables 600
 602 Kcal | 450 gms | fried tofu, simmered vegetables and mushrooms in spicy soy garlic




- 🔥
■
Mapo tofu 650
 449 Kcal | 400 gms | with minced vegetables in sichuan chilli sauce




- **Exotic stir fried chinese greens with burnt garlic** 600
 402 Kcal | 410 gms |






As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.
 Kindly inform us if you are allergic to any food ingredients

■ Vegetarian
 ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Thai

- 🍴 **▲ Fried roast duck chilli basil sauce** 1425
1503 Kcal | 480 gms | stir fried crispy duck with sweet and hot basil sauce

- 🍴 **▲ Kai phad med ma muang** 650
450 Kcal | 883 gms | stir fried sliced chicken with cashew nuts

- 🍴 **▲ Kai phad khing** 650
659 Kcal | 450 gms | Thai style stir fried ginger chicken

- 🍴 **▲ Kai phad krapow** 650
1150 Kcal | 400 gms | minced chicken with chilli basil sauce

- 🍴 **▲ Gai phad prik gaeng** 650
799 Kcal | 450 gms | Thai style stir fried tender chicken with haricots

- 🍴 **▲ Pla rad prik** 725
811 Kcal | 450 gms | crispy fried fish in chilli basil sauce

- 🍴 **▲ Pla neung manao** 975
641 Kcal | 450 gms | spicy steamed fish with lime and Thai herbs

- 🍴 **▲ Pad krapow moo saap** 775
1234 Kcal | 535 gms | crispy fried pork spare rib with basil

- 🍴 **▲ Koong kratiem prik Thai** 1150
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** 600
440 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs

- 🍴 **▲ Gaeng kiew warn chicken** 650
800 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs

- 🍴 **▲ Gaeng kiew warn fish** 725
452 Kcal | 450 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

- 🔪 ▲ **Gaeng kiew warn prawns** 1100
 402 Kcal | 400 gms | traditional Thai green curry simmered in coconut milk and flavored with Thai herbs

- 🔪 ■ **Gaeng phed vegetables** 600
 449 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs

- 🔪 ▲ **Gaeng phed chicken** 650
 800 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs

- 🔪 ▲ **Gaeng phed fish** 725
 460 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs

- 🔪 ▲ **Gaeng phed prawns** 1100
 450 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs

- **Panang curry vegetables** 600
 445 Kcal | 450 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- ▲ **Panang curry chicken** 650
 810 Kcal | 450 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- ▲ **Panang curry fish** 725
 465 Kcal | 455 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- ▲ **Panang curry prawns** 1100
 430 Kcal | 420 gms | traditional Thai yellow curry simmered in coconut milk and flavored with Thai herbs

- **Phad tao see tofu** 650
 634 Kcal | 400 gms | steamed silky tofu in black bean with sweet and sour flavors

- 🔪 ■ **Phad krapow** 650
 712 Kcal | 450 gms | Thai seasonal vegetables tossed with chilli and basil

- **Phad phak je** 650
 418 Kcal | 450 gms | stir fried Thai style greens


As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

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)** 1025

385 Kcal | 220 gms |



🔺 **Prawns (ebi)** 1075

147 Kcal | 180 gms |



🔺 **Pomfret (ponfuretto)** 975

332 Kcal | 400 gms |



🔺 **Yellow tail fish (hiramasa)** 1275

192 Kcal | 130 gms |



🔺 **Spring chicken (hiwatori)** 675

779 Kcal | 305 gms |



🟢 **Yasai japanese barbeque sauce** 575

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



🟢 **Tofu shitake shichimi tonkatsu** 625

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



🟢 **Japanese golden curry vegetables** 575

201 Kcal | 280 gms |



🔺 **Japanese golden curry spring chicken** 625

385 Kcal | 355 gms |



🔺 **Japanese golden curry prawns** 1075

825 Kcal | 400 gms |



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Bento surprise

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

🟢 Vegetarian bento

1175

1153 Kcal | 850 gms |

maki sushi

tempura legumes

sticky rice

agedashi- stewed soft tofu

yasai itame-vegetable stir fry



🔺 Non-vegetarian bento

1500

1563 Kcal | 850 gms |

salmon maki sushi

shrimp tempura

sticky rice

pan fried ginger honey chicken

yasai itame-vegetable stir fry



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Rice

Choice of

Chinese

Cantonese fried rice

■ Asian vegetables 375

699 Kcal | 400 gms |



▲ Spring chicken 400

788 Kcal | 400 gms |



▲ Mixed meat 575

709 Kcal | 400 gms |



▲ Prawns 625

618 Kcal | 400 gms |



Schezwan fried rice

■ Asian vegetables 375

699 Kcal | 400 gms |



▲ Spring chicken 400

778 Kcal | 400 gms |



▲ Mixed meat 575

609 Kcal | 400 gms |



▲ Prawns 625

618 Kcal | 400 gms |



Burnt garlic corn and mushroom fried rice

■ Asian vegetables 375

985 Kcal | 400 gms |



▲ Spring chicken 400

778 Kcal | 400 gms |



▲ Mixed meat 575

709 Kcal | 400 gms |



▲ Prawns 625

618 Kcal | 400 gms |



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

🟢 **Moon fan rice** 375
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** 375
789 Kcal | 400 gms |



🔺 **Spring chicken** 400
899 Kcal | 400 gms |



🔺 **Mixed meat** 575
643 Kcal | 400 gms |



🔺 **Prawns** 625
791 Kcal | 400 gms |



🌶️ **Khao phad nam prik pao**
fried rice with roasted curry paste, basil and juliennes of tomatoes

🟢 **Asian vegetables** 375
349 Kcal | 400 gms |



🔺 **Spring chicken** 400
522 Kcal | 400 gms |



🔺 **Mixed meat** 575
539 Kcal | 400 gms |



🔺 **Prawns** 625
734 Kcal | 420 gms |



🔺 **Yang chow fried rice** 575
487 Kcal | 400 gms | with diced chicken prawn and fish



🌶️ 🔺 **XO crab meat and shrimp fried rice** 575
635 Kcal | 400 gms |



🟢 **Thai sticky rice** 375
398 Kcal | 400 gms |

🟢 **Steamed rice** 275
502 Kcal | 400 gms |



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Noodles

Choice of

Chinese

Hakka noodles

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

Asian vegetables

446 Kcal | 410 gms |



375

Spring chicken

702 Kcal | 415 gms |



400

Mixed meat

830 Kcal | 420 gms |



575

Prawns

680 Kcal | 410 gms |



625

Sichuan noodles

tossed with chinese chilli paste, tomato sauce and spring onions

Asian vegetables

446 Kcal | 410 gms |



375

Spring chicken

791 Kcal | 415 gms |



400

Mixed meat

671 Kcal | 420 gms |



575

Prawns

617 Kcal | 410 gms |



625

Thai

Phad Thai noodles

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

Asian vegetables

967 Kcal | 500 gms |



375

Spring chicken

816 Kcal | 500 gms |



400

Mixed meat

781 Kcal | 500 gms |



575

Prawns

648 Kcal | 500 gms |



625

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

Vegetarian Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Pad see ew

Stir fried Thai flat noodles

🟢 **Asian vegetables** 375

621 Kcal | 500 gms |



🔺 **Spring chicken** 400

816 Kcal | 500 gms |



🔺 **Prawns** 625

648 Kcal | 500 gms |



Pan fried noodles

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

🟢 **Asian vegetables** 500

503 Kcal | 550 gms |



🔺 **Spring chicken** 575

698 Kcal | 550 gms |



🔺 **Prawns** 725

605 Kcal | 550 gms |



Chinese chop suey

crispy fried noodles and exotic vegetables in soya garlic sauce

🟢 **Asian vegetables** 500

349 Kcal | 550 gms |



🔺 **Spring chicken** 575

598 Kcal | 550 gms |



Japanese

Nabeyaki udon

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

🟢 **Vegetables (yasai)** 725

547 Kcal | 410 gms |



🔺 **Chicken (hiwatori)** 750

1384 Kcal | 420 gms |



🔺 **Prawn (ebi)** 1075

1351 Kcal | 420 gms |



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🔺 Non-Vegetarian

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

All prices are in Indian rupees. Government taxes as applicable.

Desserts

-  **Sear si kwo wo peng** **400**
190 Kcal | 190 gms | Shanghai style date pancake served with vanilla ice-cream
Chinese
  
-  **Tub tim grob** **400**
869 Kcal | 235 gms | rose flavored diced water chestnut served with chilled coconut milk
Thai

-  **Mango pudding** **400**
592 Kcal | 210 gms | traditional mango custard
Chinese
 
-  **Peking delight with nuts and ice cream** **400**
323 Kcal | 140 gms | honey glazed air light crispy rice vermicelli
Chinese
  
-  **Darsan** **400**
375 Kcal | 140 gms | golden fried wonton strips tossed in caramelized wild honey with sesame seeds served with vanilla ice-cream
Chinese
   
-  **Chilled rambutan** **400**
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

-  **Molten lava cake paired with frozen berries** **400**
569 Kcal | 180 gms | hot molten chocolate centre cake
Thai
   
-  **Kai asia's ice-cream treasure** **400**
459 Kcal | 180 gms | an authentic selection of oriental flavored ice-creams
coconut
green tea
wasabi
 

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian

List of Allergens: Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya 

Peanuts  Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian rupees. Government taxes as applicable.

VIVANTA

VADODARA