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 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.

List of Allergens: Milk | Nuts | Sulphur | Mustard | Molluscs | Fish | Eggs | Sesame | Mustard | Peanuts | Sulphite | Celery | Molluscs

All prices are in Indian rupees. Government taxes as applicable.
Seasonal vegetables
- 293 Kcal | 340 gms |
- crispy fried

Chicken
- 436 Kcal | 340 gms |
- crispy fried

Fish
- 530 Kcal | 400 gms |
- crispy fried

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

Crackling pork bacon, spinach & eggs
- 1261 Kcal | 350 gms |
- Chinese

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

Konjee crispy lamb
- 482 Kcal | 290 gms | tossed in spicy yuxiang sauce
- Chinese

Mandarin style water chestnut, mushrooms or broccoli
- 443 Kcal | 380 gms |
- Chinese

Sesame honey crispy lotus stem and broccoli
- 714 Kcal | 320 gms | tossed with dry red chillies
- Chinese

Cantonese veg spring rolls
- 255 Kcal | 320 gms |
- Chinese

Crispy tofu chilli pepper salt
- 900 Kcal 270 gms |
- Chinese

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

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List of Allergens: Milk, Nuts, Gluten, Mustard, Sesame, Sulphites, Soya, Peanuts, Fish, Shellfish, Egg, Molluscs

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 chilies 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

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**List of Allergens:** Milk, Nuts, Gluten, Mustard, Sesame, Molluscs, Fish, Eggs, Soy, Peanuts, Sulphites, Celery

**All prices are in Indian rupees. Government taxes as applicable.**
Chicken kothey  449 Kcal | 240 gms | pan fried chicken dumplings  
Chinese

Lamb kothey  379 Kcal | 230 gms | pan fried lamb dumplings  
Chinese

Shrimp ha kao  414 Kcal | 230 gms | succulent prawn steamed dimsums  
Chinese

Sushi

Nigiri sushi  154 kcal | 80 gms | salmon (sake)  
115 Kcal | 80 gms | yellow tail fish (hiramasu)  
111 Kcal | 80 gms | tuna (maguro)  
66 Kcal | 80 gms | crab stick (kani kama)

Seafood sushi platter  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 (hiramasu)

Vegetable sushi platter  154 kcal | 170 gms | served in a combination of 3 maki and nigiri sushi  

California rolls  medium round rolled contemporary sushi  
served at 6 pieces a portion

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

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List of Allergens: Milk  Nuts  Gluten  Lupin  Soya  Peanuts  Mustard  Molluscs  Eggs  Fish  Oats  Sesame  Moutarde  Celery  Sulphites  
All prices are in Indian rupees. Government taxes as applicable.
<table>
<thead>
<tr>
<th>Roll</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kanikama roll</td>
<td>341 Kcal</td>
<td>220 gms</td>
<td>Crab stick roll coated with roasted sesame seeds</td>
</tr>
<tr>
<td>Crispy salmon roll</td>
<td>461 Kcal</td>
<td>230 gms</td>
<td>Salmon and cucumber roll coated with tempura crunch</td>
</tr>
<tr>
<td>Maguro roll</td>
<td>347 Kcal</td>
<td>230 gms</td>
<td>Tuna and cucumber roll coated with roasted sesame seeds</td>
</tr>
<tr>
<td>Spicy prawn roll</td>
<td>379 Kcal</td>
<td>220 gms</td>
<td>Poached prawn roll coated with sesame seeds and topped with spicy mayonnaise</td>
</tr>
<tr>
<td>Vegetable roll</td>
<td>181 Kcal</td>
<td>210 gms</td>
<td>Asparagus, cucumber, baby corn and carrot roll coated with sesame seeds</td>
</tr>
<tr>
<td>Kyuuri and gari roll</td>
<td>220 Kcal</td>
<td>225 gms</td>
<td>Cucumber and pickle ginger roll coated with roasted sesame seeds</td>
</tr>
<tr>
<td>Crispy inari roll</td>
<td>385 Kcal</td>
<td>210 gms</td>
<td>Fried tofu roll coated with tempura crunch</td>
</tr>
<tr>
<td>Crispy vegetable roll</td>
<td>462 Kcal</td>
<td>205 gms</td>
<td>Crunchy mix vegetable roll coated with tempura crunch</td>
</tr>
<tr>
<td>Shichimi togarashi vegetable roll</td>
<td>188 Kcal</td>
<td>205 gms</td>
<td>Mix vegetable roll coated with Japanese spices</td>
</tr>
<tr>
<td>Vegetable</td>
<td>181 Kcal</td>
<td>210 gms</td>
<td>Asparagus, cucumber, baby corn and carrot roll coated with sesame seeds</td>
</tr>
</tbody>
</table>

Kyuuri and gari roll

Crispy vegetable roll

Shichimi togarashi vegetable roll

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List of Allergens: Milk, Nuts, Sesame, Mustard, Celery, Gluten, Sulphites, Soya, Peanuts, Molluscs.

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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 | peppy 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

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All prices are in Indian rupees. Government taxes as applicable.
Gang jued Veg 325
142 Kcal | 230 gms | Thai clear soup with glass noodle

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

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

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

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

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

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

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

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

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

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

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List of Allergens: Milk, Nuts, Gulten, Lupin, Soya, Peanut, Mustard, Molluscs, Eggs, Fish, Shellfish, Sesame, celery, Sulphites

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burnt garlic clear soup Prawn</td>
<td>425</td>
<td>99 Kcal</td>
<td>245 gms</td>
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<tr>
<td>Shichimi togarashi Veg</td>
<td>325</td>
<td>1490 Kcal</td>
<td>225 gms</td>
</tr>
<tr>
<td>Shichimi togarashi Chicken</td>
<td>375</td>
<td>839 Kcal</td>
<td>230 gms</td>
</tr>
<tr>
<td>Shichimi togarashi Prawn</td>
<td>425</td>
<td>839 Kcal</td>
<td>230 gms</td>
</tr>
<tr>
<td>Creamy sweet corn Veg</td>
<td>325</td>
<td>187 Kcal</td>
<td>225 gms</td>
</tr>
<tr>
<td>Creamy sweet corn Chicken</td>
<td>375</td>
<td>368 Kcal</td>
<td>240 gms</td>
</tr>
<tr>
<td>Creamy sweet corn Prawn</td>
<td>425</td>
<td>196 Kcal</td>
<td>235 gms</td>
</tr>
</tbody>
</table>

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List of Allergens: Milk, Nuts, Shellfish, Mustard, Fish, Molluscs, Sesame, Celery, Sulphites

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Diced chicken kung pao</strong></td>
<td>1146 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Soft fried chicken morsels tossed with cashew nuts in a pungent dry red pepper corn</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Shandong chilli chicken</strong></td>
<td>825 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Shandong style tangy chicken with peppers</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Stir fried lemon coriander chicken</strong></td>
<td>516 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Stir fry chicken with sour coriander sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Stir fried shredded chicken with black bean</strong></td>
<td>571 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Shredded chicken with bell peppers and preserved black bean sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Mapo tofu chicken and chestnuts</strong></td>
<td>1585 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>with minced chicken in sichuan chilli sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Steamed pomfret sizzling ginger, soya and spring onion</strong></td>
<td>699 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td><strong>Shallow fried pomfret black bean chilli soy</strong></td>
<td>892 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td><strong>Sliced fish black bean chilli</strong></td>
<td>716 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>Stir fried fish steaks with fresh chilli bean sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Stir fried prawns in butter garlic chilli</strong></td>
<td>1307 Kcal</td>
<td>410 gms</td>
</tr>
<tr>
<td><strong>Prawns ginger spring onion</strong></td>
<td>856 Kcal</td>
<td>430 gms</td>
</tr>
<tr>
<td><strong>Wok tossed bay prawns and pak choi XO sauce</strong></td>
<td>1500 Kcal</td>
<td>445 gms</td>
</tr>
<tr>
<td>with preserved scallops and shrimph sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lobster in yuxiang sauce</strong></td>
<td>762 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Crispy fried lobster smeared with hot and spicy sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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List of Allergens: Milk, Nuts, Gluten, Mustard, Egg, Fish, Sesame, Soya, Peanuts, Gratuaries, Sugar, Celery, Sulphites

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy lobster chilli oyster butter</td>
<td>853 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Lobster in XO sauce</td>
<td>853 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Preserved scallops and shrimp sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shredded lamb ginger spring onion</td>
<td>602 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Five spiced honey glazed roast duck</td>
<td>1521 Kcal</td>
<td>480 gms</td>
</tr>
<tr>
<td>Five spice honey glazed roast duck (half)</td>
<td>1425 Kcal</td>
<td>480 gms</td>
</tr>
<tr>
<td>Stir fried kenya beans</td>
<td>445 Kcal</td>
<td>380 gms</td>
</tr>
<tr>
<td>Asparagus, water chestnuts and shiitake mushrooms 'hunan style'</td>
<td>252 Kcal</td>
<td>435 gms</td>
</tr>
<tr>
<td>Golden corn, bell pepper and broccoli 'hupak style'</td>
<td>718 Kcal</td>
<td>420 gms</td>
</tr>
<tr>
<td>Stir fried greens with cantonese pickled ginger</td>
<td>391 Kcal</td>
<td>415 gms</td>
</tr>
<tr>
<td>Veg clay hot pot with bamboo shoots</td>
<td>533 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>Vegetable and tofu in tobanjan sauce</td>
<td>533 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>Shanghai style double mushroom with broccoli</td>
<td>219 Kcal</td>
<td>430 gms</td>
</tr>
<tr>
<td>Baby corn and egg plant</td>
<td>526 Kcal</td>
<td>425 gms</td>
</tr>
</tbody>
</table>

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Sichuan style lohan tofu with exotic vegetables

602 Kcal | 450 gms | fried tofu, simmered vegetables and mushrooms in spicy soy garlic

Mapo tofu

449 Kcal | 400 gms | with minced vegetables in sichuan chilli sauce

Exotic stir fried chinese greens with burnt garlic

402 Kcal | 410 gms |

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Thai

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Gaeng phed prawns
450 Kcal | 450 gms | traditional Thai red curry simmered in coconut milk and flavored with Thai herbs

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

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

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

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

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

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

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

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Vegetarian Non-Vegetarian

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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)**
  - 385 Kcal | 220 gms |
- **Prawns (ebi)**
  - 147 Kcal | 180 gms |
- **Pomfret (ponfuretto)**
  - 332 Kcal | 400 gms |
- **Yellow tail fish (hiramasa)**
  - 192 Kcal | 130 gms |
- **Spring chicken (hiwatori)**
  - 779 Kcal | 305 gms |
- **Yasai japanese barbeque sauce**
  - 132 Kcal | 235 gms | teppanyaki grilled vegetables with Japanese sweet and tangy sauce
- **Tofu shitake shichimi tonkatsu**
  - 315 Kcal | 245 gms | Japanese seven spice tofu and shitake
- **Japanese golden curry vegetables**
  - 201 Kcal | 280 gms |
- **Japanese golden curry spring chicken**
  - 385 Kcal | 355 gms |
- **Japanese golden curry prawns**
  - 825 Kcal | 400 gms |

Japanese Summer

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.

List of Allergens: Milk, Nuts, Gluten, Mustard, Molluscs, Fish, Egg, Soy, Sesame, Celery, Sulphite.

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

| Non-vegetarian bento | 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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List of Allergens: Milk, Nuts, Sulphites, Mustard, Sesame, Fish, Shellfish, Crustaceans, Soy, Peanuts

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 |

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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.
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 |

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List of Allergens: Milk  Nuts  Gluten  Lupin  Soya  Peanuts  Molluscs  Eggs  Fish  Crustaceans  Mustard  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** 375 Kcal | 410 gms |
    - **Spring chicken** 400 Kcal | 415 gms |
    - **Mixed meat** 575 Kcal | 420 gms |
  - **Sichuan noodles** tossed with chinese chilli paste, tomato sauce and spring onions
    - **Asian vegetables** 375 Kcal | 410 gms |
    - **Spring chicken** 400 Kcal | 415 gms |
    - **Mixed meat** 575 Kcal | 420 gms |
    - **Prawns** 625 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** 375 Kcal | 500 gms |
      - **Spring chicken** 400 Kcal | 500 gms |
      - **Mixed meat** 575 Kcal | 500 gms |
      - **Prawns** 625 Kcal | 500 gms |

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

All prices are in Indian rupees. Government taxes as applicable.
<table>
<thead>
<tr>
<th>Japanese Nabeyaki udon</th>
<th>Stir fried Thai flat noodles</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetables (yasai)</strong></td>
<td><strong>Asian vegetables</strong></td>
</tr>
<tr>
<td>547 Kcal</td>
<td>500 gms</td>
</tr>
<tr>
<td><strong>Chicken (hiwatori)</strong></td>
<td><strong>Spring chicken</strong></td>
</tr>
<tr>
<td>1384 Kcal</td>
<td>420 gms</td>
</tr>
<tr>
<td><strong>Prawn (ebi)</strong></td>
<td><strong>Prawns</strong></td>
</tr>
<tr>
<td>1351 Kcal</td>
<td>420 gms</td>
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</tbody>
</table>

**Pan fried noodles**

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

<table>
<thead>
<tr>
<th>Asian vegetables</th>
<th>Spring chicken</th>
<th>Prawns</th>
</tr>
</thead>
<tbody>
<tr>
<td>503 Kcal</td>
<td>550 gms</td>
<td>698 Kcal</td>
</tr>
</tbody>
</table>

**Chinese chop suey**

crispy fried noodles and exotic vegetables in soya garlic sauce

<table>
<thead>
<tr>
<th>Asian vegetables</th>
<th>Spring chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>349 Kcal</td>
<td>550 gms</td>
</tr>
</tbody>
</table>

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**List of Allergens:**
- Milk
- Nuts
- Gluten
- Lupin
- Soya
- Peanuts
- Molluscs
- Eggs
- Fish
- Methyl Alcohol
- Aspargus
- Sesame
- Celery
- Sulphites

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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 wanton 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

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