


## THAI CUISINE



### SOUP


- TOM YUM SOUP** (Veg. / Non-Veg. / Sea food)  289/- 309/- 339/-  
(Classical spicy soup with Thai herbs)
- TOM KHA SOUP** (Veg./ Non-Veg. / Sea food) 299/- 329/- 359/-  
(Coconut soup flavoured with Thai herbs)

### SALAD

#### VEGETABLE

- SOM TAM SALAD** (Veg) Mild/Spicy  279/- 289/-  
(A versatile green papaya salad with dressing of spicy chilis, garlic, lime juice, molasses, roasted ground peanuts, and tomatoes)


#### SEAFOOD

- MIXED SEAFOOD COLD SALAD**  449/-  
(Assorted seafood mixed with Thai herbs, garlic, and a lemon dressing.)

#### PORK

- YAM MU KROP (PORK BELLY)**  429/-  
(A Thai salad made with pieces of crispy deep-fried pork belly with dressing with lime juice, fish sauce, and sugar)

#### CHICKEN

- YAM KHAI DAO**  389/-  
(Thai salad consists of fried eggs and sliced onions and carrots, chopped coriander, and various green with a dressing of lime juice, fish sauce, brown sugar, and fresh chili peppers)

### APPETIZER

#### VEGETABLE

- VEGETABLE THAI SPRING ROLL**  319/-  
(Mixed vegetables with Thai herbs wrapped in rice flour sheet & deep-fried, served with sweet red chilli sauce)

#### PORK

- THAI BASIL PORK WITH THAI RED CHILLI**  399/-  
(Minced pork tossed with basil leaf and Thai red chilli)

#### CHICKEN

- SPICY BASIL CHICKEN**  399/-  
(Diced chicken wok fried & tossed with basil leaf & Thai red chilli)

- CRISPY FRIED CHICKEN THAI STYLE**  399/-  
(Sliced chicken marinated with Thai herbs and lemon juice, deep-fried, and served with sweet red chilli sauce.)

- THAI BASIL CHICKEN WITH THAI RED CHILLI**  409/-  
(Chicken tossed with basil leaf and Thai red chilli)

- CHICKEN THAI SPRING ROLLS**  349/-  
(Minced chicken with Thai herbs and chopped black mushroom rolled in a pastry sheet, deep fried, served with sweet red chilli sauce)

#### SEAFOOD

- JUMBO PRAWNS WITH BLACK MUSHROOM THAI STYLE**  1089/-  
(Wok fried prawns tossed black mushroom, Thai herbs & Thai red chilli)

- PRAWNS BASIL LEAVES** 769/-  
(Wok fried prawns tossed in basil leaves & fresh Thai red chilli)

- CRISPY THAI FISH**  769/-  
(Crispy fried fish tossed with fresh Thai red chilli & Thai herbs)

## MAIN COURSE



### VEGETABLE

- VEG THAI RED CURRY** 🍴  
(Thick classic Thai curry served with steam rice) 499/-
- VEG THAI GREEN CURRY** 🍴  
(Fresh curry with pea, aubergine & fresh green chilli served with steamed rice) 499/-
- VEGETABLE THAI YELLOW CURRY** 🍴  
(Rich singapore style curry with turmeric served with steam rice) 499/-
- STIR FRIED VEGETABLES THAI STYLE** 🍴  
(Mix vegetables with Thai herbs & Thai red chilli) 389/-

### PORK

- PORK KRA PAO** 🍴  
(Stir- fried minced pork with basil sauce) 479/-
- PORK WITH MASSAMAN CURRY** 🍴  
(Sliced pork with a flavorful thick curry with perfect blend of sweet, assorted spices and creamy served with steamed rice) 549/-
- PORK WITH PANANG CURRY** 🍴  
(Sliced pork with rich and creamy flavor thick curry with coconut milk, veggies, fresh red chilli and basil leaf served with steamed rice) 549/-

### CHICKEN

- CHICKEN THAI RED CURRY** 🍴  
(Thick classic Thai curry served with steamed rice) 539/-
- CHICKEN THAI GREEN CURRY** 🍴  
(Fresh curry with pea aubergine & bamboo shoot served with steamed rice) 539/-
- CHICKEN THAI YELLOW CURRY** 🍴  
(Rich singapore style curry with turmeric served with steamed rice) 539/-
- CHICKEN KRA PAO** 🍴  
(Stir- fried minced chicken with basil sauce) 489/-
- CHICKEN WITH MASSAMAN CURRY** 🍴  
(Sliced chicken in a flavorful thick curry with the perfect blend of sweet, assorted spices, and creamy, served with steamed rice.) 549/-
- CHICKEN WITH PANANG CURRY** 🍴  
(Sliced chicken with rich, and creamy flavour thick curry with coconut milk, veggies fresh red chilli and basil leaf served with steamed rice) 549/-

### SEAFOOD

- PRAWNS THAI RED CURRY** 🍴  
(Thick classic Thai red curry served with steamed rice) 699/-
- PRAWNS THAI GREEN CURRY** 🍴  
(Fresh curry with pea aubergine and bamboo shoot served with steamed rice) 699/-
- PRAWNS THAI YELLOW CURRY** 🍴  
(Rich singapore style curry with turmeric served with steam rice) 699/-
- PRAWNS WITH MASSAMAN CURRY** 🍴  
(Prawns with a flavorful thick curry with perfect blend of sweet, assorted spices and creamy served with steamed rice) 709/-
- PRAWNS WITH PANANG CURRY** 🍴  
(Prawns with rich and creamy flavor thick curry with coconut milk, veggies, fresh red chilli and basil leaf served with steamed rice) 709/-

### PHAD THAI NOODLES FLAT RICE NOODLES

- (Chunks of ..... and Thai flat rice noodle stir fry with sweet-savoury-sour sauce sprinkle with crusted peanuts)
- MIXED PHAD THAI NOODLES** 🍴 489/-
- PRAWNS PHAD THAI NOODLES** 🍴 439/-
- PORK PHAD THAI NOODLES** 🍴 399/-
- CHICKEN PHAD THAI NOODLES** 🍴 369/-
- VEGETABLE PHAD THAI NOODLES** 🍴 339/-

### THAI FRIED RICE

- MIXED SEAFOOD THAI FRIED RICE** 🍴 599/-
- MIXED THAI FRIED RICE (NON-VEG)** 🍴 489/-
- PRAWNS THAI FRIED RICE** 🍴 429/-
- PORK THAI FRIED RICE** 🍴 389/-
- CHICKEN THAI FRIED RICE** 🍴 359/-
- VEGETABLE THAI FRIED RICE** 🍴 329/-

# NAGALAND CUISINE



## AMROSU SOUP (NAGA SOUP)

VEG.	299/-
PORK	329/-
CHICKEN	319/-
PRAWN	349/-

## SALAD'S

DRY BAMBOO SHOOT SALAD WITH SMOKED CHICKEN	399/-
DRY BAMBOO SHOOT SALAD WITH SMOKED PORK	419/-
DRY BAMBOO SHOOT SALAD (Veg.)	379/-
GREEN SALAD	249/-

## NAGALAND'S KITCHEN SPECIAL MEAL (12:00 AM to 04:30 PM)

(Served with boiled rice, boil veg, dal, steamed veg with naga herbs, chutney & steamed fish)

CHOOSE YOUR FAVOURITE MEAL:-

VEG MEAL	559/-
SMOKED PORK	789/-
PORK	699/-
CHICKEN	689/-
FISH	729/-
EXTRA DAL	139/-
ADD ON CRISPY PORK BELLY	159/-
ADD ON BOILED RICE	139/-
ADD ON CHUTNEY (DRY FISH/MASHED POTATOES)	99/- 89/-

## APPETIZERS

### VEG

VEG. BAMBOO SHOOT CHILLI	335/-
VEG BAMBOO SHOOT SALT & PEPPER	359/-

### NON VEG PLATTER

NAGA NON-VEG PLATTER	1199/-
NAGA SMOKED NON-VEG PLATTER	1299/-

### PORK

SMOKED PORK CHILLI	579/-
PORK CHILLI	549/-
PORK RIBS (Chef special, served with mild raja mircha dip)	689/-
PORK RIBS (Chef special, served with extra spicy raja mircha dip)	719/-
CRISPY PORK BELLY WITH DRY FISH CHUTNEY DIP	309/-
PORK WITH DRY BAMBOO SHOOT	559/-
PORK WITH DRY BAMBOO SHOOT AND AXONE	579/-
SMOKED PORK WITH DRY BAMBOO SHOOT	629/-
SMOKED PORK WITH DRY BAMBOO SHOOT AND AXONE	649/-
**ADD ON RAJA MIRCHA	89/-

### CHICKEN

CHICKEN BAMBOO SHOOT WRAP IN BANANA LEAF	489/-
FRIED CHICKEN WINGS WITH RAJA MIRCHA / EXTRA SPICY	449/- 469/-
CHICKEN WINGS WITH RAJA MIRCHA	499/-
CHICKEN WINGS WITH DRY BAMBOO SHOOT	489/-
CHICKEN WITH DRY BAMBOO SHOOT	449/-
SMOKED CHICKEN TOSSED IN NAGA CHILLI	529/-
CHICKEN GIZZARDS WITH DRY BAMBOO SHOOT	439/-
CHICKEN LIVER	419/-

### SEAFOOD

PRAWN BAMBOO SHOOT NAGA PEPPER WRAP IN BANANA LEAF	699/-
PRAWN BAMBOO SHOOT WRAP IN BANANA LEAF	689/-
PRAWN BAMBOO SHOOT CHILLI (Prawns tossed with garlic, tomato, bamboo shoot & Naga chilli)	689/-
FISH BAMBOO SHOOT NAGA PEPPER WRAP IN BANANA LEAF	649/-
FISH BAMBOO SHOOT WRAP IN BANANA LEAF	649/-
FISH BAMBOO SHOOT CHILLI (Fish tossed with garlic, tomato, bamboo shoot & Naga chilli)	569/-
FISH BAMBOO SHOOT DRY (Steamed fish slow cooked in Naga bamboo shoot & herbs)	529/-

## MAIN COURSE

### VEGETABLE



VEG BAMBOO SHOOT AND MUSHROOM RED CHILLI 🌶️	339/-	
VEG BAMBOO SHOOT WITH TOFU/PANEER 🌶️	339/-	329/-
ANISHI CURRY WITH PANEER 🌶️	365/-	
(Paste of fermented smoked yam leaves slow cooked with paneer, Naga basil and herbs)		
ANISHI CURRY WITH BAMBOO SHOOT MUSHROOM & EGGPLANT 🌶️	365/-	
(Paste of fermented smoked yam leaves slow cooked with bamboo shoot, mushroom, eggplant, Naga basil, and herbs)		
NAGA ROBU CURRY WITH TOFU/ PANEER 🌶️		
(Sundried yam leaf & Naga herbs slow cooked with tofu/paneer)	319/-	329/-
NAGA ROBU CURRY WITH BAMBOO SHOOT & MUSHROOM 🌶️		
(Sundried yam leaf & Naga herbs slow cooked with bamboo shoot & mushroom)	339/-	
NAGA BASIL CURRY WITH TOFU/PANEER		
(Naga basil & herbs slow cooked with tofu/paneer)	319/-	309/-
NAGA BASIL CURRY WITH BAMBOO SHOOT & MUSHROOM		
(Naga basil & herbs slow cooked with bamboo shoot & mushroom)	339/-	
**ADD ON RAJA MIRCHA	89/-	

### CHICKEN

CHICKEN RAJA MIRCHA EXTRA SPICY 🌶️🌶️🌶️	579/-	
CHICKEN RAJA MIRCHA 🌶️	559/-	
CHICKEN WITH BAMBOO SHOOT 🌶️	549/-	
CHICKEN ROBU (Dry yam leaves) 🌶️	559/-	
CHICKEN BAMBOO SHOOT WITH NAGA GINGER 🌶️	559/-	
**ADD ON RAJA MIRCHA	89/-	

### PORK


SMOKED PORK WITH AXONE (Fermented soya beans)	699/-	
SMOKED PORK WITH ANISHI (Paste of fermented yam leaves)	699/-	
SMOKED PORK	679/-	
PORK BAMBOO SHOOT GRAVY 🌶️	579/-	
PORK RAJA MIRCHA EXTRA SPICY 🌶️🌶️🌶️	599/-	
PORK RAJA MIRCHA 🌶️	589/-	
PORK KULAR (Pork cooked with organic naga kidney beans) 🌶️	589/-	
PORK ANISHI (Paste of fermented yam leaves) 🌶️	589/-	
PORK AXONE (Fermented soya beans) 🌶️	589/-	
PORK ROBU (Dry yam leaves)	589/-	
AK POKNUNG (Pork entrails) 🌶️	449/-	
AK STUNG (Trotters) 🌶️	449/-	
**ADD ON RAJA MIRCHA	89/-	

### FISH & SMOKE DRIED EEL

FISH BAMBOO SHOOT 🌶️	549/-	
FISH ROBU (Dry yam leaves) 🌶️	549/-	
FISH MERSU AON 🌶️	549/-	
KONGSHIA MERSU-AON (Smoked dry eel)	569/-	
SMOKED DRY SPECIAL RIVER FISH	569/-	

WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES

## SIDE DISHES



BOIL VEG (Boiled seasonal vegetables)	239/-
ROSEP AON (Steamed vegetable with Naga herbs)	269/-
DAL	249/-
BOILED RICE (Rice cooked in Naga style)	219/-
NAGA STICKY RICE WRAPPED IN BANANA LEAF	379/-
BLACK RICE WRAPPED IN BANANA LEAF	369/-

## SPECIAL CHUTNEYS

DRY MEAT CHUTNEY / RAJA MIRCHA 🌶️🌶️	209/-	229/-
NAGA KING CHILLI PICKLE 🌶️	199/-	
RAJA MIRCHA CHUTNEY (Extra spicy) 🌶️🌶️	199/-	229/-
AXONE CHUTNEY	199/-	
AXONE CHUTNEY WITH RAJA MIRCHA 🌶️🌶️ / EXTRA SPICY 🌶️🌶️	209/-	239/-
DRY FISH CHUTNEY 🌶️	199/-	
BAMBOO SHOOT PICKLE	189/-	
MASHED POTATO CHUTNEY 🌶️	179/-	
SHRIMP CHUTNEY	199/-	

## CHINESE CUISINE

### VEG SOUP

HOT & SOUR SOUP 🌶️	289/-
SWEET CORN SOUP	289/-
MANCHOW SOUP 🌶️	289/-
MIXED VEGETABLE CLEAR SOUP	289/-
LEMON CORIANDER SOUP	289/-
VEG WONTON SOUP	289/-

### NON VEG SOUP

HOT & SOUR SOUP 🌶️	309/-
SWEET CORN SOUP	309/-
MANCHOW SOUP 🌶️	309/-
CHICKEN CLEAR SOUP	309/-
LEMON CORIANDER SOUP	309/-
CHICKEN WONTON SOUP	309/-
MIXED SEAFOOD SOUP	339/-

### THUKPA NOODLE SOUP

VEGETABLE 🌶️	309/-
CHICKEN 🌶️	329/-
PORK 🌶️	339/-
PRAWN'S 🌶️	369/-
MIXED (NON-VEG) 🌶️	399/-

### SALAD

VEGETABLE	
KOREAN KIMCHI SALAD	229/-

WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES



## APPETIZERS

### VEGETABLE

<b>CRISPY SHIITAKE MUSHROOM WITH BAMBOO SHOOT</b> (Deep-fried shiitake mushroom tossed with sweet sour & spicy sauce)	319/-
<b>CHILLI MUSHROOM WITH BABY CORN</b> (Diced mushroom & baby corn with bell pepper & chilli)	339/-
<b>CRISPY CHILLI HONEY POTATO</b> (Finger cut potato tossed with honey & chilli)	309/-
<b>STIR FRIED SEASONAL VEGETABLES</b> (Babycorn, broccoli, snow peas, zucchini tossed with garlic, olive oil and seasoning)	309/-
<b>CHILLI PANEER DRY</b> (Batter fried paneer cubes with bell peppers & spring onions tossed in chilli soya sauce)	369/-
<b>CRISPY CORN</b> (Crispy fried corn tossed with five spices powder)	339/-
<b>FRIED TOFU IN BLACK PEPPER</b>	369/-
<b>VEGETABLE SALT &amp; PEPPER</b> (Crispy fried mix vegetable tossed with chopped celery, ginger, garlic & chilli)	339/-
<b>POTATO WEDGES</b> (Slice of potatoes marinated with spices and deep-fried serve with butter peanut butter sauce)	289/-
<b>FRENCH FRIES</b>	229/-

### CHICKEN

<b>KUNG PAO CHICKEN DRY</b> (Diced chicken, ginger, garlic, dry chillies, spring onion & cashew nuts tossed in savory kung pao sauce)	399/-
<b>CHILLI CHICKEN DRY</b> (Chicken with bell pepper & spring onion in chilli soya sauce)	419/-
<b>CHICKEN SALT &amp; PEPPER</b> (Crispy fried chicken tossed with chopped celery, ginger, garlic & chilli)	419/-
<b>SHREDDED CHICKEN WITH HONEY &amp; SESAME SEED</b> (Tossed with honey & topped with sesame seeds)	419/-
<b>CHEF SPECIAL CHICKEN</b> (A harmonious fusion of tender chicken and chef's special creamy Chinese sauce.)	459/-

### LAMB & PORK

<b>THREE PEPPER LAMB WITH FRESH RED CHILLI</b> (Sliced lamb stir-fried tossed with garlic, chilli & wine)	569/-
<b>SHREDDED LAMB IN ORIENTAL SAUCE</b> (Marinated shredded lamb cooked with roasted bell pepper, coriander, garlic and ginger)	569/-
<b>CRISPY CHILLI HONEY LAMB</b> (Crispy shredded lamb tossed with chilli, honey & topped with sesame seeds)	569/-
<b>SLICED PORK WITH CORIANDER ROOTS &amp; FRESH GREEN CHILLI</b> (Stir-fried pork in chef special sauce)	479/-
<b>SLICED PORK WITH CHILLI BEAN SAUCE</b> (Marinated sliced Pork cooked with ginger, garlic and leeks)	479/-

**WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES**

## SEAFOOD



<b>STEAMED GARLIC SALMON WITH OYSTER SAUCE</b> 	2559/-
(Salmon, marinated in olive oil, garlic, and seasonings, steamed and topped with oyster sauce.)	
<b>GRILLED SALMON WITH EXO HOT BEAN SAUCE</b> 	2449/-
(Salmon, marinated in olive oil and spices, grilled and topped with spicy bean sauce.)	
<b>BUTTER GARLIC STEAMED TUNA</b> 	2199/-
(Tuna, marinated in olive oil and spices, steamed and topped with a chef's special butter garlic sauce.)	
<b>MIXED SEAFOOD PLATTER WITH WHITE GARLIC</b> 	1349/-
(Shallow-fried squid, fish, prawn tossed with butter garlic sauce served with sauteed veg.)	
<b>MIXED SEAFOOD PLATTER WITH CHILLI WINE</b> 	1349/-
(Shallow-fried squid, fish, prawn tossed with garlic chilli paste & wine served with sauteed veg.)	
<b>LOBSTER BUTTER GARLIC</b> 	2499/-
(Whole lobster tossed with exotic vegetables and served with butter garlic sauce)	
<b>LOBSTER SCHEZWAN STYLE</b> 	2499/-
(Whole lobster tossed with exotic vegetables and served with schezwan garlic sauce)	
<b>COLOSSAL JUMBO PRAWNS</b> 	1899/-
(Prawns, wok-tossed with chinese wine, and served with exotic greens).	
<b>JUMBO PRAWNS IN CHINESE STYLE</b> 	1699/-
(Shallow fried prawns tossed with bell papper garlic & chilli served with sautéed mushroom & vegetables)	
<b>STEAMED WHOLE SNAPPER IN GINGER CHILLI</b>	1399/-
(Whole red snapper marinated and steamed, served with ginger chilli sauce)	
<b>WOK FRIED WHOLE SNAPPER IN CHILLI BEAN</b> 	1399/-
(Whole red snapper marinated and deep-fried, served with chilli bean sauce)	
<b>GINGER CHILLI STEAMED WHOLE POMFRET</b>	869/-
(Steamed pomfret topped with ginger chilli sauce & served with sautéed mushroom & vegetables)	
<b>WOK FRIED WHOLE POMFRET</b>	869/-
(Fried pomfret topped with ginger chilli sauce & served with sautéed mushroom & vegetables)	
<b>GOLDEN FRIED PRAWNS</b>	739/-
(Crispy batter fried prawns, served with hot garlic sauce)	
<b>PRAWNS SALT &amp; PEPPER</b> 	739/-
(Crispy fried prawns tossed with chopped celery, ginger, garlic & chilli)	
<b>CHILLI GARLIC PRAWNS</b> 	739/-
(Deep-fried prawns tossed with three bell pepper, garlic & chilli)	
<b>FISH SALT &amp; PEPPER</b>	729/-
(Crispy fried Sole fish tossed with chopped celery, ginger, garlic & chilli)	
<b>CHILLI FISH</b> 	729/-
(With red chilli paste & three bell pepper)	
<b>CRISPY FISH WITH LEMON CHILLI SAUCE</b>	679/-
(Slice of sole fish marinated, batter fried and top with lemon butter chilli sauce)	
<b>SLICED SQUID IN CHEF SPECIAL SAUCE</b> 	719/-
(Stir-fried squid in sesame oil & special sauce)	



## DIM SUM (MOMOS) STEAMED

(The favourite dumpling is one full steamed with spicy sauce)

### VEGETABLE

**STEAMED COTTAGE CHEESE WITH VEG**  389/-  
(Chopped vegetables mix with cottage cheese served with red chilli sauce)

### CHICKEN

**CHICKEN DUMPLING**  419/-  
(Minced chicken with seasoning & served with red chilli sauce)

**CHICKEN HIMALAYAN DUMPLING**  419/-  
(Minced chicken with chopped root vegetables & seasoning served with sesame chilli sauce)

**CHICKEN RAJA MIRCHA DUMPLING**  429/-  
(Minced chicken with king chilli & seasoning served with raja mircha chutney)

### PORK

**PORK CORIANDER & GARLIC DUMPLING**  429/-  
(Minced pork with coriander, garlic & seasoning served with red chilli sauce)

**PORK HIMALAYAN DUMPLING**  429/-  
(Minced pork with chopped root vegetables & seasoning served with sesame red chilli sauce)

**PORK RAJA MIRCHA DUMPLING**  439/-  
(Minced pork with king chilli & seasoning served with raja mircha chutney)

**WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES**





## MAIN COURSE

### VEGETABLE

<b>BRAISED BOK CHOY &amp; TOFU</b> 🍴	419/-
(With broccoli, baby corn & black mushroom in oyster sauce)	
<b>CHINESE GREEN VEGETABLE</b>	379/-
(Mixed seasonal vegetable in white sauce)	
<b>CHILLI PANEER GRAVY</b> 🍴	389/-
(Batter fried paneer cubes with bell peppers & spring onions in chilli soya sauce gravy)	
<b>MIXED VEGETABLE CHOICE OF SAUCE:</b> 🍴	409/-
(Black pepper/ black Bean/ hot garlic/ szechwan pepper)	

### CHICKEN

<b>KUNG PAO CHICKEN GRAVY</b> 🍴	439/-
(Diced chicken, ginger, garlic, dry chillies, spring onion & peanuts tossed in savory kung pao gravy)	
<b>SLICED CHICKEN WITH CHINESE GREEN</b>	469/-
(Stir-fried chicken with green vegetable in creamy garlic sauce)	
<b>SHREDDED CHICKEN WITH CORIANDER ROOTS &amp; CHILLI</b>	469/-
(Wok fried chicken with bell pepper, coriander root & oyster chilli)	
<b>CHILLI CHICKEN GRAVY</b> 🍴	449/-
(Batter fried chicken pieces with bell pepper & spring onion in chilli soya sauce gravy)	
<b>DICED CHICKEN WITH CHOICE OF SAUCE:</b> - 🍴	489/-
(Black pepper/ black bean/ hot garlic/ szechwan pepper)	




### LAMB & PORK

<b>SLICED LAMB IN CHILLI OYSTER SAUCE</b> 🍴	579/-
(Wok fried lamb with bell pepper in oyster chilli sauce)	
<b>SHREDDED LAMB IN CHOICE OF SAUCE</b> 🍴	579/-
(Black pepper/ black bean/ hot garlic/ szechwan pepper)	
<b>SLICED PORK HOMMY STYLE</b> 🍴	619/-
(Sliced pork made in chef special sauce)	

**WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES**



## SEAFOOD

PRAWNS WITH MUSHROOM & BAMBOO SHOOT (Wok fried prawns with mushroom & bamboo shoot in white sauce)	779/-
PRAWNS IN CHILLI OYSTER SAUCE  (Wok fried prawns with broccoli, babycorn, bell pepper & fresh red chilli in oyster sauce)	789/-
PRAWNS IN CHOICE OF SAUCE  (Black pepper/ black bean/ hot garlic/ szechwan pepper)	779/-
SLICED FISH IN CHOICE OF SAUCE  (Black pepper/ black bean/ hot garlic/ szechwan pepper)	739/-
FISH IN CHILLI OYSTER SAUCE (Slice sole fish marinated and batter fried tossed with ginger, garlic and oyster sauce)	759/-

## FRIED RICE

MIXED SEAFOOD FRIED RICE	589/-
MIXED FRIED RICE (NON-VEG)	469/-
PRAWNS FRIED RICE	409/-
PORK FRIED RICE	339/-
CHICKEN FRIED RICE	329/-
VEG FRIED RICE	309/-
EGG FRIED RICE	319/-
STEAMED RICE	259/-

## NOODLES

MIXED SEAFOOD HAKKA NOODLES	589/-
MIXED HAKKA NOODLES (NON-VEG)	469/-
PRAWNS HAKKA NOODLES	409/-
PORK HAKKA NOODLES	339/-
CHICKEN HAKKA NOODLES	329/-
CHICKEN PAN FRIED NOODLES	359/-
VEG PAN FRIED NOODLES	349/-
VEG HAKKA NOODLES	309/-
VEG CHILLI GARLIC NOODLES	319/-
EGG HAKKA NOODLES	319/-

## DESSERT

BLUE BERRY CHEESE CAKE	489/-
MISSISSIPPI MUD PIE	429/-
DARSAN	289/-
BLACK RICE PUDDING	419/-
BLACK RICE PUDDING WITH MANGO (Depend on Season)	439/-
CHOICE OF ICE CREAM Vanilla/Strawberry/Chocolate	219/-

**WE LEVY 10% SERVICE CHARGE AND GOVT TAX APPLICABLE  
PREPARATION TIME 15-20 MINUTES**