CHINESE HERITAGE

SOUPS

CRAB AND PRAWN SOUP |300 Cal| 300 Gms **₹ 475**
A hot, semi-thick broth infused with chilli and pepper, showcasing succulent prawns and tender crab meat for a symphony of seafood flavours.

SPICY SEAFOOD SOUP |342 Cal| 300 Gms **₹ 475**
A clear broth infused with bold spices and generously garnished with tender diced fish and succulent prawns, creating a mouth-watering seafood goodness.

CLEAR NOODLE SOUP |370 Cal| 300 Gms **₹ 475**
A light, clear broth with translucent noodles, offering a choice of tender chicken or succulent prawns for a flavourful dining experience

CHICKEN LEMON CORRIANDER SOUP |465 Cal| 300 Gms **₹ 475**
A flavourful concoction where a thick chicken broth is elevated with the aromatic essence of coriander.

LUNG FUNG SOUP |465 Cal| 300 Gms **₹ 475**
A flavourful thick soup with lemon, chili peppers, chicken &exotic vegetable.

HUNAN HOT POT CHICKEN SOUP |372 Cal| 300 Gms **₹ 475**
A hearty dish featuring poached chicken soup infused with potent Chinese herbs

TALU MEIN SPROUT CHICKEN SOUP |158 Cal| 300 Gms **₹ 475**
A thick and comforting concoction filled with tender chicken pieces, where sprouts add a nutritious twist to this nourishing soup.

MANCHOW SOUP - CHICKEN / PRAWN |413 Cal| 300 Gms **₹ 475**
A thick soya-based broth with minced vegetables and zesty green chillies, offering a choice of tender chicken or succulent prawns.

HOT AND SOUR SOUP (CHICKEN / PRAWN) |483 Cal| 300 Gms **₹ 475**
A zesty concoction with a perfect balance of bold spices and tangy elements, this versatile soup offers a choice of either tender chicken or succulent prawns.

VEGETABLE LEMON CORRIANDER SOUP |108 Cal| 280 Gms **₹ 455**
The delicate fusion of bean curd and aromatic herbs, where carrots, baby corn, and mushrooms elevate this clear broth to a medley of flavours.

HUNAN HOT POT VEGETABLE SOUP |372 Cal| 280 Gms **₹ 455**
A rich and comforting hearty soup, featuring poached vegetables infused with potent Chinese herbs.

TALU MEIN SPROUT VEGETABLE SOUP | 108 Cal| 280 Gms **₹ 455**
A thick and comforting soup filled with an array of vegetables, where sprouts add a nutritious twist to this satisfying and nourishing dish.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

VEGETABLE WONTON SOUP |350 Cal| 300 Gms **₹ 455**
The delightful vegetable-filled wontons in a flavourful clear broth.

VEGETABLE MANCHOW SOUP |372 Cal| 300 Gms **₹ 455**
Minced vegetables and zesty green chillies in a thick soy-based broth.

HOT AND SOUR SOUP |413 Cal| 280 Gms **₹ 455**
A zesty concoction of mixed vegetables in a broth that perfectly balances spiciness and tanginess for a true culinary explorer.

VEGETABLE SWEET CORN SOUP |350 Cal| 285 Gms **₹ 455**
The rich Soup, where tender corn kernels shine in a rich, creamy base, choose a choice of vegetables for heartiness.

VEGETABLE CLEAR NOODLE SOUP |275 Cal| 280 Gms **₹ 455**
A light, clear broth with translucent noodles, mixed vegetables in a broth that perfectly balances flavourful dining experience

APPETIZERS

KING DO PRAWNS |926 Cal| 260 Gms **₹ 1475**
Prawns are deep-fried to golden perfection and generously coated in a luscious sweet garlic chilli sauce for a tantalizing explosion of flavours and textures.

PAN - FRIED PRAWNS |692 Cal| 260 Gms **₹ 1475**
The succulent and crisp Prawns are marinated in carefully selected Chinese herbs and expertly pan-fried to perfection.

GOONG BOA PARK |435 Cal| 260 Gms **₹ 1475**
The perfect blend of succulent prawns, fragrant garlic, and fiery green chillies, elevated with a zesty Tabasco-flavoured sauce in Goong Boa Park.

FU SHONG WEE |1147 Cal| 240 Gms **₹ 1275**
A delightful dish featuring tender slices of pomfret, cooked to perfection in a luscious Shanghai sauce.

DRY CRISPY CONJEE LAMB |1665 Cal| 300 Gms **₹ 1105**
The perfect fusion of succulent lamb shreds, vibrant peppers, and aromatic Sichuan sauce, a dish that delivers a balance of textures and taste.

FA SANG KAI |567 Cal| 240 Gms **₹ 1055**
The delectable dish, where sliced chicken breast is expertly tossed in a hoisin sauce.

CRISPY CHICKEN |567 Cal| 240 Gms **₹ 1055**
The irresistible crunch of batter-fried chicken, perfectly golden and served with your choice of rich Satay or spicy Sichuan sauce.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

CHICKEN LOLLIPOP |565 Cal| 250 Gms **₹ 1055**

Succulent chicken wings, expertly frenched, marinated in a flavourful blend of spices and deep-fried to crispy perfection, offering a finger-licking appetizer.

CHILLY PEPPER CHICKEN |567 Cal| 240 Gms **₹ 1055**

The fiery fusion of tender chicken pieces, vibrant green chillies, and aromatic crushed peppercorns in Chilly Pepper Chicken.

CHICKEN SALT & PEPPER |567 Cal| 240 Gms **₹ 1055**

Crispy chicken tossed with aromatic crushed peppercorns, garlic, onion& fresh herbs.

ROAST CHILLY CHICKEN |567 Cal| 250 Gms **₹ 1055**

Succulent chicken marinated in a flavourful blend of spices and roasted to perfection, delivering a mouth-watering combination of tender juiciness and bold spiciness.

CHICKEN WONTONS |980 Cal| 180 Gms **₹ 975**

Delicate dumplings filled with chicken, offering a choice of either crispy fried or perfectly steamed options.

CHICKEN SPRING ROLLS |1506 Cal| 240 Gms **₹ 975**

A perfect combination of crispy texture and juicy chicken served with a zesty Sichuan sauce, that's sure to satisfy your cravings.

PORK CHOPS |557 Cal| 370 Gms **₹ 1105**

The succulent goodness of perfectly cooked pork chops, a classic dish known for its tender, flavourful meat that's sure to satisfy any palate.

PANEER, BABY CORN, MUSHROOM, SALT & PEPPER |819 Cal| 250 Gms **₹ 905**

A vegetarian delight with paneer, baby corn, and mushrooms, elevated by the aromatic dance of garlic and pepper, with spring onions and a hint of light soya sauce.

PANEER SALT & PEPPER |322 Cal| 250 Gms **₹ 905**

Crispy Paneer tossed with aromatic crushed peppercorns, garlic, onion & fresh herbs.

MUSHROOM CHILLY |278 Cal| 145 Gms **₹ 825**

The fiery fusion of mushroom, vibrant green chillies, and aromatic crushed peppercorns in Chilly Pepper.

VEGETABLE SPRING ROLLS | 1010 Cal| 250 Gms **₹ 875**

Crispy perfection meets goodness in these vegetable spring rolls, packed with a vibrant mix of fresh vegetables and served with a zesty Sichuan sauce.

CRISPY HUNAN BROCOLLI | 243 Cal| 180 Gms **₹ 855**

Tender broccoli is stir-fried to perfection with fiery dry red chillies and an aromatic blend of Chinese herbs.

MALE KHU THREE JEWEL VEGETABLES | 262 Cal| 225 Gms **₹ 875**

Sliced potatoes, crisp water chestnuts, and tender broccoli unite in a tangy sauce, crafting a dish that harmonizes diverse textures and flavours.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

STIR FRIED VEGETABLES IN CHILLY OIL | 243 Cal| 225 Gms ₹ 755

A fiery fusion of stir-fried black mushrooms, vibrant capsicum, and crunchy water chestnuts, bathed in chilly oil, makes a flavourful and visually stunning dish.

VEGETABLES MANCHURIAN | 243 Cal| 220 Gms ₹ 755

Crispy vegetable dumplings tossed in a savoury Chinese sauce with garlic, ginger, onions and pepper.

SHREDDED CRISPY POTATO | 1179 Cal| 225 Gms ₹ 625

Shreds of potato take on a delightful crunch when expertly tossed in a sweet Sichuan sauce, giving rise to the delectable creation known as Shredded Crispy Potato.

CRISPY AMERICAN SWEET CORN CHILLY PEPPER | 981 Cal| 220 Gms ₹ 755

A delightful fusion of crunch and flavour, tender American corn is delicately spiced and deep-fried to golden perfection.

CHINESE SIGNATURE MAINS

LOBSTER IN BUTTER GARLIC SAUCE | 1648 Cal| 450 Gms ₹ 1925

A lavish dish featuring succulent lobster meat in a rich, aromatic sauce of creamy butter and fragrant garlic.

LOBSTER IN SICHUAN SAUCE | 1165 Cal| 450 Gms ₹ 1925

Tender lobster meat with bold, spicy notes of authentic Sichuan flavours.

STIR FRIED LOBSTER IN CELERY OYSTER SAUCE | 541 Cal| 450 Gms ₹ 1925

Succulent lobster with crisp celery, expertly blended in a luscious oyster sauce.

HA LUNG FONL | 1165 Cal| 450 Gms ₹ 1925

An exquisite blend of marinated lobster, tossed in a flavourful concoction of hoisin sauce, dry garlic, and fiery chilli oil.

PRAWNS HUNAN PEPPER SAUCE | 926 Cal| 420 Gms ₹ 1455

Expertly combines succulent prawns with the fiery kick of Hunan pepper sauce.

PRAWNS CHILLY SAUCE | 926 Cal| 420 Gms ₹ 1455

The mouth-watering dish expertly combines succulent king prawns with a rich and fiery chilli sauce.

PRAWNS IN CHILLY GARLIC CORRIANDER SAUCE | 926 Cal| 420 Gms ₹ 1455

The bold and aromatic medley of succulent prawns in a tantalizing blend of fiery chillies, fragrant garlic, and fresh coriander.

PRAWNS WITH SLICED VEGETABLE AND CASHEWNUT | 1126 Cal| 450 Gms ₹ 1455

The crunch of vegetables and the creamy richness of cashews paired with succulent prawns, this combination creates a blend of the natural sweetness of prawns.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

PRAWNS SALT & PEPPER | 692 Cal| 440 Gms **₹ 1455**
Combination of succulent prawns with a spicy blend of black pepper, aromatic garlic, crisp spring onions, and light soya sauce.

POMFRET IN HOISIN SAUCE | 1183 Cal| 360 Gms **₹ 1275**
Tender pomfret fish in a rich and flavourful hoisin sauce. This sweet and savoury dish elevates the natural taste of the fish.

POMFRET WITH KAP PRAO | 1183 Cal| 360 Gms **₹ 1275**
Fresh pomfret is steamed to perfection with a blend of soya sauce, aromatic garlic, fragrant basil, and a fiery combination of red and green crushed pepper.

MANDARIN POMFRET | 1183 Cal| 360 Gms **₹ 1275**
A whole pomfret shallow-fried to golden perfection, generously laced with a rich sauce made from butter, fiery chillies, and savoury oyster sauce.

STEAMED POMFRET IN SICHUAN SAUCE | 1183 Cal| 320 Gms **₹ 1275**
The whole pomfret steamed to perfection. It is then elegantly crowned with a flavourful Szechuan sauce, creating a fusion of tender fish and bold, spicy flavours.

PEKING POMFRET | 1183 Cal| 360 Gms **₹ 1275**
Tender pomfret prepared in the distinctive style of Peking cuisine. This culinary masterpiece preserves its natural succulence in a fish.

SHREDDED LAMB CHILLY | 1839 Cal| 430 Gms **₹ 1105**
Marinated, tender shreds of lamb served with a flavourful medley of ginger, garlic, and fiery dry red chillies.

SHREDDED LAMB SICHUAN STYLE | 1662 Cal| 430 Gms **₹ 1105**
The tender lamb strips, vibrant capsicum, aromatic ginger, and crisp beansprouts are all stir-fried to perfection in a tangy Szechwan sauce.

SHREDDED LAMB SALT & PEPPER | 1839 Cal| 430 Gms **₹ 1105**
The succulent juliennes of tender lamb stir-fried in a flavourful combination of dry soya sauce, fragrant garlic, and bold pepper.

CRISPY HONEY LAMB |1662 Cal| 430 Gms **₹ 1105**
The tender lamb strips are stir-fried to a golden crispness and then tossed in a flavourful sauce made with ginger and onions. The perfect blend of crunchy texture and rich aroma.

SLICED TENDERLOIN SICHUAN STYLE (LOCAL MEAT) | 684 Cal| 430 Gms **₹ 1105**
Thin slices of succulent tenderloin expertly tossed in a zesty Szechwan sauce for a perfect balance of tender meat and spicy flavours.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

BEEF CHILLY (LOCAL MEAT) | 1036 Cal| 430 Gms **₹ 1105**
Thin strips of succulent tenderloin, stir-fried with capsicum in a spicy soy-based sauce. This dish offers a balance of tender meat, crisp vegetables, and a spicy kick.

ROAST PORK CANTONESE | 557 Cal| 450 Gms **₹ 1105**
Succulent pork, prepared in the traditional Cantonese style, the meat is expertly cooked to perfection, producing tender meat with a crispy, flavourful exterior.

ORIENTAL BOWL CHICKEN SIZZLER | 1380 Cal| 500 Gms **₹ 1175**
A delightful tender chicken and peppers, expertly tossed and served on a sizzling platter, accompanied by a delectable pepper rice wine sauce.

CHICKEN TEPENYAKI | 1380 Cal| 520 Gms **₹ 1125**
The chicken supreme is tossed in a flavourful yakitori sauce. the dish offers a perfect balance of succulent meat and the bold notes of the sauce.

CHICKEN IN BARBEQUE SAUCE | 1299 Cal| 420 Gms **₹ 1125**
A mouth-watering dish where tender pieces of diced chicken are expertly stir-fried in a flavourful barbecue sauce for a perfect balance of succulence and smoky flavours.

SHREDDED CHICKEN IN BLACK BEAN SAUCE |1299 Cal| 420 Gms **₹ 1125**
A tender strip of chicken stir-fried with aromatic garlic, zesty ginger, and a rich black bean sauce.

GENERAL TSO'S CHICKEN | 1096 Cal| 420 Gms **₹ 1125**
The iconic General Tso's Chicken: the tender chicken stir-fried with a delightful combination of tomato, rice wine, and soya sauce.

STIR FRIED CHICKEN WITH ASPARAGUS IN SOYA SAUCE| 1330 Cal| 400 Gms **₹ 1125**
The delightful combination of tender chicken and vibrant asparagus, all stir-fried to perfection in a light and flavourful soya sauce.

LEMON CHICKEN | 515 Cal| 420 Gms **₹ 1125**
A classic dish known for its bright and zesty flavours. It features tender pieces of chicken that are marinated and then cooked in a tangy and aromatic lemon sauce.

LHETIANG CHOY | 720 Cal| 350 Gms **₹ 875**
The delightful combination of wok-fried diced vegetables and bamboo shoots, enriched with a touch of Chinese herbs.

PANEER DRY RED CHILLY | 511 Cal| 420 Gms **₹ 905**
The cubes of cottage cheese, cooked with fiery dry red chillies. The creamy paneer and the spicy chillies create a perfect balance of heat and richness.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

KUNG PAO POTATO CHILLY | 1440 Cal| 350 Gms **₹ 755**

The batons of potato, whole red chillies, and celery are cooked in a Kung Pao sauce with a touch of honey, a perfect balance of crispiness, spiciness, and sweetness.

TOFU CHOY | 511 Cal| 360 Gms **₹ 905**

The stir-fried bean curd, Pok Choy, and Chinese mushrooms are cooked in a tantalizing blend of spicy chilli oil.

MIXED VEGETABLE IN HOT BEAN SAUCE | 688 Cal| 400 Gms **₹ 755**

The delightful medley of seasonal vegetables blends in a spicy black bean sauce, a dish that offers a perfect balance of crunchiness and bold flavours.

STIR FRIED CHINESE GREENS | 243 Cal| 250 Gms **₹ 755**

A medley of broccoli, Chinese cabbage, baby corn, spinach, and red cabbage, all expertly sautéed in a light soya sauce.

SHANGHAI VEGETABLES IN DRIED RED CHILLY ONION SAUCE | 506 Cal|000 Gms| **₹ 755**

The crispy vegetables are blended in a spicy red chilli sauce with aromatic notes of dried onions.

DICED VEGETABLES WITH CASHEWNUTS | 506 Cal| 400 Gms **₹ 755**

(choice of sauce Schezwan / Light ginger soya sauce)

The authentic Chinese delight: A colourful mix of vegetables and crunchy cashews that offers a perfect balance of freshness and rich, nutty flavours.

YUXIANG EGGPLANT | 405 Cal| 340 Gms **₹ 755**

The tender eggplants cooked in a spicy, sweet, and sour sesame sauce, a dish that offers a perfect balance of creaminess and a symphony of complex flavours.

ORIENTAL BOWL VEGETABLE SIZZLER | 605 Cal| 480 Gms **₹ 1075**

A fresh garden vegetable, expertly tossted and served on a sizzling platter, accompanied by a delectable pepper rice sauce.

FUJIAN RICE | 544 Cal| 500 Gms **₹ 1225**

The combination of flavourful fried rice topped with a medley of fresh vegetables, with the choice of tender chicken or succulent prawns.

CHICKEN POT RICE | 544 Cal| 480 Gms **₹ 1225**

A traditional way of serving steamed rice in a pot with chicken mildly flavoured with aniseed.

PAN FRIED NOODLES | 845 Cal| 520 Gms **₹ 1225**

Seafood / Chicken served on a bed of soft noodles.

NON-VEGETARIAN FRIED RICE | 638 Cal| 500 Gms **₹ 675**

Choice of Egg / Chicken / Seafood / Mixed.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

HUNAN FRIED RICE | 638 Cal| 480 Gms ₹ 675
Choice of Egg / Chicken / Prawns.

STIR FRIED HAKKA NOODLES | 852 Cal| 440 Gms ₹ 675
Traditional Chinese noodles served with Egg / Chicken / Prawns / Mixed.

HUNAN NOODLES | 845 Cal| 440 Gms ₹ 675
Choice of Egg / Chicken / Prawns / Mixed

CHICKEN AMERICAN CHOPSUEY| 512 Cal| 520 Gms ₹ 1225
Crispy fried noodles topped with tender chicken, crunchy vegetable and tangy sweet-spicy tomato sauce.

FUJIAN RICE | 488 Cal| 480 Gms ₹ 975
The flavourful fried rice is topped with a medley of fresh vegetables. A perfect balance of taste and nutrition for vegetarian diners.

MIXED VEGETABLE FRIED RICE | 434 Cal|000 Gms| ₹ 625
Colourful fried rice with diced vegetables.

VEGETABLE POT RICE | 475 Cal| 420 Gms ₹ 925
A traditional way of serving steamed rice in a pot with mushrooms mildly flavoured with aniseed.

BURNT GARLIC FRIED RICE | 434 Cal| 480 Gms ₹ 625
Fried rice served with burnt garlic.

VEGETABLE HUNAN FRIED RICE | 434 Cal| 480 Gms ₹ 625
A mix of vegetables, seasoned with the distinctive flavours of Hunan cuisine.

PAN FRIED NOODLES | 845 Cal| 500 Gms ₹ 925
Vegetables served on a bed of soft noodles.

VEGETABLE HUNAN NOODLES | 845 Cal| 480 Gms ₹ 625
Perfectly cooked noodles with vegetables in Hunan sauce.

STIR FRIED HAKKA NOODLES | 852 Cal| 450 Gms ₹ 625
Traditional chinese noodles served with vegetables.

CHILLI GARLIC NOODLES | 814 Cal| 450 Gms ₹ 625
Spicy noodles with garlic and red chilly.

SICHUAN HAKKA NOODLES |814 Cal| 450 Gms ₹ 625
Traditional chinese noodles tossed with sichuan sauce.

VEGETABLE AMERICAN CHOPSUEY |456 Cal| 480 Gms ₹ 925
Crispy fried noodles topped with fresh garden vegetable and tangy sweet-spicy tomato sauce.

STEAMED RICE | 260 Cal| 300 Gms ₹ 425

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

THAI HERITAGE

SOUPS

LAKSA SEAFOOD | 236 Cal| 300 Gms **₹ 525**
The rich and aromatic Laksa broth and succulent seafood.

LAKSA KAI | 267 Cal| 300 Gms **₹ 525**
The delightful blend of aromatic Laksa broth and tender chicken.

TOM YUM GOONG | 370 Cal| 280 Gms **₹ 475**
The succulent prawns simmered in a broth infused with aromatic lemongrass.

TOM YUM KAI | 250 Cal| 280 Gms **₹ 475**
A fiery and aromatic soup, the tender chicken immersed in a broth infused with fragrant lemongrass.

MAI THAI - CHICKEN / FISH | 253 Cal| 300 Gms **₹ 475**
Whether you choose chicken or fish, you can expect a fusion of spices, aromatic herbs, and tantalizing sauces that encapsulate the essence of Thai culinary artistry.

LAKSA VEGETABLE SOUP | 307 Cal| 300 Gms **₹ 475**
The delectable blend of rich Laksa broth and a vibrant mix of fresh vegetables.

TOM YUM PHAK | 100 Cal| 280 Gms **₹ 455**
A spicy vegetable soup, made of fresh vegetables and aromatic lemongrass.

MAI THAI - VEGETABLE SOUP | 226 Cal| 300 Gms **₹ 455**
The delightful dish that brings the essence of Thai cuisine to your plate.

APPETIZERS

GOONG PHAN WOON SEN | 435 Cal| 280 Gms **₹ 1475**
Prawns wrapped in noodles and served with a spicy and tangy sauce.

SHA SATAY | 434 Cal| 280 Gms **₹ 1475**
Marinated prawns skewered and grilled, served with mainly peanut sauce.

SATAY KAI | 567 Cal| 260 Gms **₹ 1055**
Marinated chicken cubes served with a peanut sauce.

PO PIA THOT | 237 Cal|150 Gms **₹ 675**
Thai-style spring roll, enjoy the perfect balance of crispiness with sweet and sour dip.

SOM TAM JE | 411 Cal| 225 Gms **₹ 575**
A tangy raw papaya salad with a sweet and sour dressing that offers a perfect balance of zesty freshness and crunchy textures in every bite

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

THAI SIGNATURE MAINS

GOONG PHAD KAP PRAO | 435 Cal| 400 Gms **₹ 1455**
The exquisite blend of succulent prawns stir-fried with fiery chillies, aromatic garlic, and fragrant basil leaves.

GAENG KIEW WARN GOONG | 582 Cal| 400 Gms **₹ 1455**
A renowned green prawn curry that brings together the richness of coconut milk, the spiciness of green curry paste, and the natural sweetness of succulent prawns.

GAENG PHED GOONG | 582 Cal| 400 Gms **₹ 1455**
A Thai prawn curry delicately spiced with red chillies, fragrant lemongrass, and creamy coconut milk.

KAI PHAD KAP PRAO | 553 Cal| 380 Gms **₹ 1025**
The combination of ground chicken, aromatic basil leaves, and fiery bird chillies, offers a perfect balance of savoury goodness and a touch of spicy heat.

GAENG KIEW WARN KAI | 1009 Cal| 380 Gms **₹ 1125**
The famous green curry brings together the richness of coconut milk, the spiciness of green curry paste, and the tender succulence of chicken.

GAENG PHAD KAI | 1009 Cal| 380 Gms **₹ 1125**
Thai chicken red curry is delicately spiced with red chillies, fragrant lemongrass, and creamy coconut milk.

GAENG KIEW WARN JE | 620 Cal| 380 Gms **₹ 755**
Enjoy the aromatic allure of Thailand with its green curry that brings the richness of coconut milk, the spiciness of green curry paste, and the freshness of vegetables.

GAENG PHED JE |464 Cal| 380 Gms **₹ 755**
Thai red curry is delicately spiced with red chillies, fragrant lemon grass, and creamy coconut milk, the balanced mild heat and aromatic flavours, are ideal for vegetarians.

KHAO PHAD KAI | 424 Cal 450 Gms **₹ 675**
Thai fried rice with a choice of succulent prawns or tender chicken.

PAD THAI KAI | 620 Cal| 450 Gms| **₹ 675**
The dish brings together a perfect balance of fried vegetables with chicken and tender flat noodles

KHAO PHAD PHAK | 434 Cal| 450 Gms **₹ 625**
The delightful blend of flavourful fried rice with a vibrant mix of vegetables.

PAD THAI | 620 Cal| 420 Gms **₹ 625**
The dish brings together a perfect balance of fried vegetables and tender flat noodles.

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans

SWEET AFFAIR

CHILLED LYCHEES WITH ICE CREAM | 332 Cal| 140 Gms **₹ 475**
The delightful combination of chilled lychees served with creamy vanilla ice cream, a dessert that offers a perfect balance of fruity freshness and creamy indulgence.

APPLE OR BANANA TOFFEE WITH ICE CREAM | 368 Cal| 180 Gms **₹ 475**
Delight in the exquisite combination of batter-fried apple or banana toffee, coated with a decadent layer of melted sugar and crowned with creamy vanilla ice cream.

APPLE BANANA FRITTERS WITH HONEY | 414 Cal| 140 Gms **₹ 475**
Sweet batter-fried apple or banana slices, delicately laced with golden honey.

DATE PANCAKES WITH ICE CREAM | 426 Cal| 180 Gms **₹ 475**
The pancakes are generously stuffed with sweet dates and topped with creamy vanilla ice cream.

HONEY FLAT NOODLES WITH ICE CREAM | 482 Cal| 180 Gms **₹ 475**
The delightful contrast of sweet honey-flavoured flat noodles paired with creamy vanilla ice cream, a unique dessert that offers perfect textures and flavours.

BROWNIE AND ICECREAM | 418 Cal| 140 Gms **₹ 475**
An exquisite warm brownie paired with creamy vanilla ice cream, generously doused in chocolate sauce.

CREAM CARAMEL | 382 Cal| 120 Gms **₹ 455**
the classic elegance of Cream Caramel: a dessert featuring velvety smooth custard crowned with a luscious layer of caramelized sugar.

CHOICE OF ICE CREAMS | 305 Cal| 90 Gms **₹ 455**
Vanilla / Chocolate / Strawberry / Butterscotch

Prices mentioned are in Indian Rupees and subject to Government Taxes

Jun-26

Veg Non Veg Gluten Dairy Egg Nuts Fish Soya Sulphites Crustaceans