

APPETIZER

- Black pearl basket** 🌱
Charcoal-coated fried American corn tossed with salt and seven spices
- Goat cheese kataifi** 🌱
Goat cheese wrapped with thin noodles served with mango sambal
- Lian qu siu haan** 🌱
Wok tossed crisp lotus stem in barbeque style
- Tofu chiu chow** 🌱
Wok tossed edamame bean and garlic served with homemade chiu chow chilli dip
- Pangxie qi xingliao** 🍗
Wok tossed soft shell crab sprinkled with seven spices and served with homemade yuzu dip
- Ebi tempura** 🍗
Batter fried prawn with matcha tea, salt, and daikon and served with tempura sauce
- Prawn kataifi** 🍗
Mustard-marinated prawn wrapped in thin Egyptian noodles and golden fried
- Bangkok chicken satay** 🍗
Bangkok grilled street chicken skewer served with peanut butter
- Sichuan crisp chicken** 🍗
Chicken tossed with Sichuan peppercorn, nuts, chilli, and seasoning

SOUP

- Misoshiru** 🌱
Traditional fermented soybean broth
- Ji huntun tang** 🍗
Spicy peanut broth with chicken wonton
- Tom kha gai** 🍗
Chicken soup with coconut milk with Thai herbs

SALAD

- Som tam** 🌱
Raw papaya salad with carrots, toasted peanuts, French beans, spicy palm jaggery dressing
- Yam som o** 🌱
Pomelo salad with homecooked chilli tamarind dressing with roasted peanuts
- Spinach goma** 🌱
Wilted spinach salad mixed with smoked corn, tofu, and sesame dressing

DIM SUM

- Crystal mushroom dumpling** 🌱
Wild mushroom crystal steam dumpling with celery and yum bean
- Chives chiu chow** 🌱
Chinese flavoured vegetable dumpling served with mountain chilli oil
- Purple blossom** 🌱
Water chestnut, asparagus, and broccoli dumpling
- Turnip cake** 🌱
Traditional Chinese pan-fried cake served with crisp chilli
- Edamame truffle** 🌱
Edamame beans pouch dumpling infused with truffle paste
- Har gow** 🍗
Shrimp bonnet dumpling with homemade chilli oil
- Siu mai** 🍗
Open-faced chicken and prawn steamed dumpling served with chilli oil
- Spicy prawn XO** 🍗
Traditional prawn dumpling with XO sauce
- Chicken pok choi dumpling** 🍗
Chicken wrapped with pok choi served in Cantonese Sichuan sauce
- Spicy coriander chicken dumpling** 🍗
Served with cherry wine dip

SUSHI

- Avocado cream cheese maki** 🌱
Avocado cream cheese roll topped with sesame seeds
- Vegetable California uramaki** 🌱
Cucumber, avocado, green apple, takuwan, sesame seeds
- Mad Max winter roll** 🌱
Lettuce Leaves, Philadelphia cheese, and beans sprout
- Yasai rainbow roll** 🌱
Wild apple, avocado, English cucumber, beetroot, and bell peppers
- Futomaki** 🌱
Tempura fried crisp vegetable, tanuki spicy mayo, teriyaki glaze
- Ebi tempura uramaki** 🍗
Tempura fried prawn, tanuki, kewpie mayo
- Sake sake** 🍗
Atlantic Salmon, cream cheese, wasabi peas with ikura
- California roll** 🍗
Crab stick, avocado, tobiko, cucumber
- Dynamite** 🍗
Yellowfin tuna, hamachi, Atlantic salmon
- Dragon roll** 🍗
Tempura fried prawn wrapped in rice, topped with smoked unagi
- Nigiri boat** 🍗
2 pieces each
Salmon, Yellow fin tuna, Hamachi, Cuttlefish, shrimp
- Sashimi boat** 🍗
2 pieces each
Salmon, yellowfin tuna, hamachi, scallops, one-eyed fish

BARBECUE AND GRILL

- Yuzu grilled salmon** 🍗
Traditional Japanese flavoured grilled salmon, pok choi, broccoli, asparagus, snow pea
- Grilled lamb chop with Thai crying tiger dip** 🍗
Lamb chop marinated with Thai herbs and served with homemade tiger dip

CURRIES

- Kaeng kiew warn**
Lemon grass and basil flavoured green curry with coconut milk and Thai herbs
Phak - Vegetable 🌱 695
Kung - Prawn 🍗 895
Kai - Chicken 🍗 795
- Kaeng phed**
Lemon grass and basil flavoured red curry with coconut milk and Thai herbs
Phak - Vegetable 🌱 695
Kung - Prawn 🍗 895
Kai - Chicken 🍗 795

- Lamb rendang curry** 🍗 895
Malaysian lamb in red curry with coconut base served with Asian flatbread

THE WOK RANGE

- Pok choi** 🌱 575
Asian leafy vegetables tossed with garlic, clove and seasoning
- Sichuan mapo tofu** 🌱 575
Silken Tofu tossed with shiitake mushroom, asparagus, chilli, and seasoning
- Clay pot vegetables** 🌱 575
Broccoli, asparagus, snow pea, lotus stem, water chestnuts, napa cabbage, pok choi with fermented spicy black bean sauce
- Chow** 🌱 425
Stir-fried lotus root, asparagus, water chestnut, snow stick with lemon, black pepper
- Kung pao chicken** 🍗 425
Chilli, pepper, cashew nut, scallion
- Clay pot chicken** 🍗 595
Homemade spicy bean sauce
- Steamed sea bass** 🍗 895
Choice of sauce- Soy ginger | TLC seafood sauce
- Cantonese chilli prawn** 🍗 895
Evaporated milk, chilli, and curry leaves
- Lamb cumin** 🍗 795
Roasted cumin, cilantro flower, and sesame seeds, along with Asian flavoured bread
- Braised pork belly** 🍗 895
Scallion, celery, Sichuan corn, and steamed coriander bun
- XO** 🍗 1295
Wok tossed lobster in the extra old sauce

WOK STAPLE

- Spicy miso ramen**
An aromatic broth
Vegetables 🌱 575
Prawn 🍗 795
Chicken 🍗 695
Lamb 🍗 825
Pork 🍗 795
- Udon**
Udon noodles stir-fried with pok choi, Napa cabbage, and beans sprout
Vegetables 🌱 575
Chicken 🍗 695
Lamb 🍗 825
Pork 🍗 795
- Soba**
Stir-fried soba noodles
Vegetables 🌱 575
Chicken 🍗 695
Lamb 🍗 825
Pork 🍗 795
- Pad-Thai**
Tamarind flavour of noodles
Vegetables 🌱 575
Prawn 🍗 795
Chicken 🍗 695
Lamb 🍗 825

- Shu cai mian tiao** 695
Stir-fried noodles
Vegetables 🌱 575
Prawn 🍗 795
Chicken 🍗 695
Lamb 🍗 825
- Jasmine rice** 🌱 425
Steamed jasmine rice with star anise
- Burnt garlic rice** 🌱 495
Jasmine rice, scallion
- Prawn XO rice** 🍗 595
Stirred with extra old sauce with jasmine rice

DESSERT

- Thapthim krop** 🌱 375
Jellied water chestnut with ice coconut
- Lemon grass panna cotta** 🌱 375
Lemongrass scented cream-based dessert
- Five spiced Cantonese mousse** 🌱 375
Homemade blend of 5 types of spices infused in a set with rich double cream and chocolate
- Chinese mango pudding** 🌱 375
A cold set custard dessert with mango flavour
- Matcha crème brûlée** 🍗 375
Asian green tea-flavoured baked custard finished with caramelized sugar torch
- Banh gan** 🍗 375
A Vietnamese version of crème caramel with the exotic flavour of coconut and lime
- Ice cream** 🌱 375
Vanilla Bean | Belgian Chocolate | Alphonso Mango | Strawberry and Banana | Blackcurrant | Cotton Candy

🌱 Vegetarian 🍗 Non - Vegetarian

All prices are Indian Rupees and exclude all Government taxes and service charges.

Kindly inform your server of any food allergies and dietary restrictions.

Should you be allergic to gluten, nuts, or other ingredients, please bring it to the server's attention