

SALADS

Gado - Gado

•	Veg ♦ 3 § 132 kcal / 100 gms
	Green beans, carrots, cabbage,
	potato, bean sprout, tofu tossed
	with a righ putty anious and

with a rich nutty, spicy sauce and vegetable crackers.

Non-Veg ♦ ₰ \$ 140 kcal / 100 gms

Green beans, carrots, cabbage, potato, bean sprout, tofu, eggs tossed with a rich nutty, spicy sauce and prawn crackers.

■ Kerabu betik • 165 kcal / 100 gms • ₹549

₹549

₹649

Crunchy shredded green papaya pounded with bird eye's chilli, lime dressing and toasted peanuts.

■ Mandarin chicken • \$\delta\$ 228 kcal / 100 gms • ₹649

Roasted or steamed tender chicken tossed with a mix of carrots, cucumber, tomatoes, mixed greens, cilantro and nuts with tangy mandarin oranges, topped with sesame dressing.

■ Pie tee

\$\alpha\$ \$ 542 kcal / 100 gms • ₹649

Crispy pastry shells filled with a savoury mix of vegetables and shrimp, topped with a sprig of cilantro.

SOUPS

Chinese Herbal •

Tofu and vegetable or tender chicken and Ginseng, a traditional Chinese herbal soup.

₹499

₹599

Hot and sour •

A tangy spicy soup with assorted vegetables and mock meat or chicken and crab meat.

₹499

₹599

Spicy wonton • ₹529

mpork scrustacean vegetarian

A clear tangy, spicy broth, wontons packed with spice, exotic vegetables.



₹649

A flavorful and aromatic goat soup infused with traditional Malaysian spices, accompanied with bread.

APPETIZERS

■ Satay tofu ♦ \$ 201 kcal / 100 gms

₹599

Juicy chargrilled tofu skewers served with vegetarian sweet and spicy crunchy peanut sauce accompanied with cucumber, onion, Ketupat and pineapple puree.

Satay •

Juicy chargrilled skewers served with a rich, aromatic peanut sauce accompanied with cucumber, onion, Ketupat and pineapple puree.

▲ **Ayam** ♦ § 185 kcal / 100 gms

₹699

Chicken

■ Kambing • \$ 280 kcal / 100 gms

₹799

Lamb

■ Oyster omelette * A * 187 kcal / 100 gms •

₹799

Eggs, oysters, starchy batter and fried.

Murtabak •

Stuffed flat bread with curry flavoured potato or meat accompanied with cucumber, homemade chilli tomato sauce.

■ **Veg 🛊 &** 140 kcal / 100 gms

₹499

■ Chicken 🍮 🕯 💣 270 kcal/100 gms

₹599

■ Lamb 0 # 300 kcal / 100 gms

₹699

DIM SUM AND PAU

Steamed

■ Pandan kaya pau # 314 kcal / 100 gms •

₹699

Steamed bun filled with a sweet, aromatic and pandan coconut jam, known as kaya.

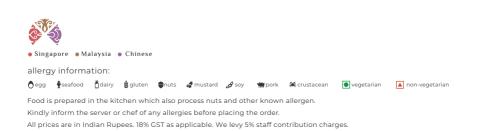
■ Coconut pau \$ 296 kcal / 100 gms •

₹699

Steamed bun filled with pandan candied coconut filling.



•	Black sesame pau \$ 250 kcal / 100 gms •	₹699
	A delightful treat featuring a rich black sesame filling encased in soft, steamed dough.	
A	Sui mai № 0 № 283 kcal / 100 gms •	₹799
	A steamed traditional dumpling with a combination of ground chicken and shrimp.	
▲	Prawn chicken	
	Wonton § 6 A ≈ 214 kcal / 100 gms ●	₹949
	Sweetness of prawns with savoury flavour of chicken, wrapped in a thin steamed wonton wrapper drizzled with a homemade chilli dressing.	
A	Prawn har gow # 0 # 190 kcal / 100 gms •	₹949
	A traditional Cantonese dumpling, made of shrimp meat.	
▲	Chee cheong fun * # 107 kcal / 100 gms •	₹949
	A popular soft, silky and delicate Cantonese dish consisting of steamed rice flour rolls that are stuffed with prawns .	
	Chicken	
	mushroom pau # # 249 kcal / 100 gms •	₹799
	Chinese steamed buns, savoury filling of tender chicken and mushroom.	
A	Char siew pau ₩ \$ \$ 230 kcal / 100 gms •	₹899
	Fluffy steamed buns filled with a savoury, and a slightly sweet oozing pork.	
	Pan fried	
	Jiaozi •	
	A selection of Chinese dumplings encased in delicate, hand-sealed dough.	
•	Veg § \$ 167 kcal / 100 gms	₹649
A	Chicken o * # 180 kcal / 100 gms	₹799
A	Prawn ≈ 6 * ≠ 192 kcal / 100 gms	₹949
	Deep fried	
A	Prawn chicken	
	Wonton	₹949
	Sweetness of prawns with savoury flavour of chicken, wrapped in a thin fried wonton, drizzled with a homemade chilli dressing.	



Carrot cake •

₹549

A crispy steamed radish and carrot rice flour cake deep fried to perfection.

Non-Veg
♣ ♦ 420 kcal / 100 gms

₹649

A crispy steamed radish and dry shrimp rice flour cake pan fried to perfection.

MAIN COURSES

■ Roasted duck # 336 kcal / 100 gms

₹2499

Juicy roasted duck with crispy skin, on a bed of cucumber, dark soy honey glaze.

■ Hainanese chicken & 228 kcal / 100 gms •

₹1299

Tender roasted chicken with crispy, golden-brown skin.

Chicken rendang & 225 kcal / 100 gms

₹1299

Spicy, rich chicken stew from Indonesia

■ Lamb rendang & 439 kcal / 100 gms •

₹2499

Aromatic braised tender rack of lamb stew from Malaysia

Sweet and sour •

Crunchy chicken or prawn or fish with pineapple, capsicum and cucumber in a tangy red sauce.

■ Chicken § 89 kcal / 100 gms

₹1299

■ Prawn & 290 kcal/100 gms

₹1549

Fish ♦ № 291 kcal / 100 gms

₹1399

Pepper •

Crispy chicken or Prawn tossed in a rich, black pepper sauce.

■ Chicken • \$ 89 kcal / 100 gms

₹1299

■ Prawn • ≈ 290 kcal/100 gms

₹1549

Singaporean

Chili crab o \$ ≈ 2 360 kcal / 100 gms •

₹1999

mpork scrustacean vegetarian a non-vegetarian

Mud crab dish in rich, spicy savoury sauce, served with mantou bread.



Singaporean

Black pepper

Crab • * * 390 kcal / 100 gms •

₹1999

Mud crab cooked in a rich aromatic black pepper sauce.

Cantonese

Steamed fish o # # # 139 kcal / 100 gms •

₹1399

VEG MAIN

■ Hot-plate tofu # 382 kcal / 100 gms •

₹849

Crispy tofu served with savoury soy and ginger sauce, topped with scallions and a hint of sesame oil.

■ Silky tofu * • 3 313 kcal / 100 gms •

₹849

Silky tofu served with soy marinated mock meat with braised peanuts and mushrooms.

Braised mushroom with bok choy # 143 kcal / 100 gms •

₹749

Tender baby bok choy paired with fregrant, braised dried mushroom in a savoury sauce.

Broccoli

with mushrooms # 220 kcal / 100 gms •

₹749

Stir fried broccoli, braised mushrooms.

Sweet and sour •

Crunchy vegetable or mock meat, with pineapple, capsicum and cucumber in a tangy red sauce.

■ Cauliflower \$\alpha\$ 150 kcal / 100 gms

₹699

🛊 🖋 313 kcal / 100 gms Mock duck

₹899

■ Mock prawns \$ & 275 kcal / 100 gms

₹899

■ Mock fish • \$ & 250 kcal / 100 gms

₹899

Pepper •

Deep fried choice of mock meat served with cucumber, baby corn and capsicum tossed in a rich, black pepper sauce topped with cashew nuts.

₹899

■ Mock prawns \$ & 289 kcal / 100 gms

₹899

■ Mock fish \$\rightarrow\$ 230 kcal / 100 gms

₹899



• Singapore • Malaysia • Chinese

allergy information:













Fried rice •

Wok toased fried rice

Veg	🖠 🔗 185 kcal / 100 gms	₹499
Egg	ð <i>∌</i> 150 kcal / 100 gms	₹599

Steamed rice infused with chicken broth, offering a subtle and savory aroma.

■ Yong chow

A Singapore favourite wok fried rice with pork char siew, lap Chong, eggs, prawns and vegetables.

A Malaysian favourite wok fried rice with a mix of chicken, eggs and anchovies, combined with vegetables.

Steamed
jasmine rice * * 207 kcal / 100 gms

₹499

NOODLES

Singapore

Singapore smoky wok fried egg noodles and flat rice noodle with Chicken lap Cheong and prawns and in a savoury sweet sauce.

Mee goreng mamak •

■ Veg o

| # | 142 kcal / 100 gms

| 7599

Spicy stir-fried yellow noodles with mock duck, potatoes, peas, cabbage, beansprout and green chillies.

■ **Non-veg** • * 2 165 kcal / 100 gms ₹749

Singapore spicy stir-fried egg noodles with lamb along with potatoes, peas, cabbage, beansprout and green chillies.



Laksa o \$ ♣ ₱ 357 kcal / 100 gms ₹299 Aromatic coconut broth with thick rice noodles, prawns, boiled eggs and tofu puffs topped with bean sprouts and laksa leaf. Dry wonton noodles • **₹**599 Veg •

≥ 250 kcal / 100 gms Yellow noodles with char siew, Bok choy and a flavourful black sauce accompanied with a side of wonton soup. ₹649 Egg noodles with char siew, Bok choy and a flavourful black sauce accompanied with a side of wonton soup. Penang **₹74**9 Smoky wok fried flat rice noodles with Chicken lap Cheong, prawns and vegetables in Savoury sweet sauce. Mee goreng mamak • ₹599 Spicy, sweet and savoury yellow noodles stir fried with bean sprout, tofu, potatoes and vegetable fritters. ₹749

DESSERT

₹399

■ Banana fritters o å * 320 kcal / 100 gms

bean sprout tofu, potatoes and prawn fritters.

Spicy, sweet and savoury yellow noodles stir fried with

Banana and kaya wrapped in a rice paper, deep fried served with a caramel vanilla ice cream.

- Kafir lime and bitter chocolate petit gateaux 415 kcal / 100 gms

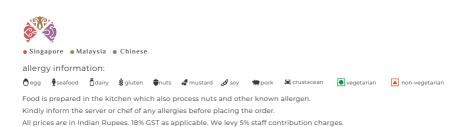
A creamy cheesecake flavoured with fresh lemon grass.

■ Coconut tiramisu o t * 283 kcal / 100 gms

Homemade coconut custard combination of coconut milk, coconut cream and mascarpone cheese.

Singaporean river mud cake of 404 kcal/100 gms

A rich warm chocolate delight.



■ Pandan leaves creme brulee • • • 375 kcal / 100 gms A creamy cheesecake flavoured with fresh lemon	₹799 n grass.
Exotic fruit platter	₹749
BEVERAGES	
Perrier 330 ml	₹359
Himalayan Mineral Water	₹279
Aerated Beverages coke diet coke sprite fanta	₹229
Energy Drink	₹509
TEAS	
Taiwanese oolong	₹499
Delightful blend that combines the rich, floral aroma of traditional Taiwanese oolong tea.	
Vanilla tea	₹499
Comforting and aromatic blend that combines t classic taste of tea with the rich, creamy essence vanilla.	
Jasmine tea	₹499
Renowned for its floral scent and smooth taste, t tea offers a gentle sweetness with a refreshing, s herbaceous finish.	
Lemon grass tea	₹499
Refreshing and aromatic herbal infusion made from the leaves and stalks of the lemongrass pla	nt.
Formosa green tea	₹499
Premium tea grown in the lush, mountainous regions of Taiwan, renowned for its vibrant flavor and exceptional quality.	
Longjing tea	₹499
Renowned Chinese green tea celebrated for its distinct, smooth flavor and exceptional quality.	
Monkey pick tea	₹499
Rare and highly regarded variety of Chinese tea, often associated with legends of monkeys being trained to harvest the finest leaves from high, steep mountains.	
Egyptian chamomile tea	₹499
Soothing herbal infusion made from the dried flowers of the chamomile plant, primarily grown in Egypt.	

