

CHINESE MENU

(APPETISER VEG)



Crispy Honey Chilli Potato	329
Classic Chilli Mushroom Dry	329
Chilli Paneer Dry	339
Chilli Garlic Tofu	379
Hoi Sin Tofu	379
Stir Fried Bok choy	359
Stir Fried Exotic Veggies	389

(APPETISER NON- VEG)

Classic Chilli Chicken	399
Classic Chilli Garlic Chicken Wings	399
Stir Fried Chicken w/Bok choy	399
Chongqing chicken	419
Tai Chi Chicken	419
Black Pepper Pork Ribs	659
Shanghai Style Pork Belly	659
Yangzhou Fish	659
Chilli Garlic Prawns	689

MOMO

(Steamed / Kothey / Chilly)

Veg MOMO	239 / 249 / 259
Chicken MOMO	269 / 279 / 289
Chicken Cheese MOMO	289 / 299 / 309

SHABHALEY

Veg Shabhaley	299
Chicken Shabhaley	319

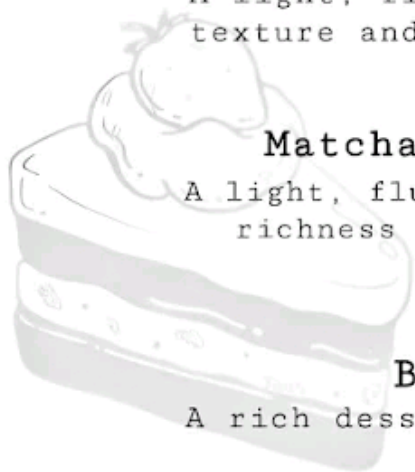
[Tingmo (Tibetan Steamed Bun) 150]

Dessert

Japanese Cotton Cheese Cake

225

A light, fluffy dessert with a soft, airy texture and delicate cream cheese flavor.



Matcha Cotton Cheese Cake

305

A light, fluffy dessert blending the earthy richness of matcha with the soft, airy texture.

Baked Cheese Cake

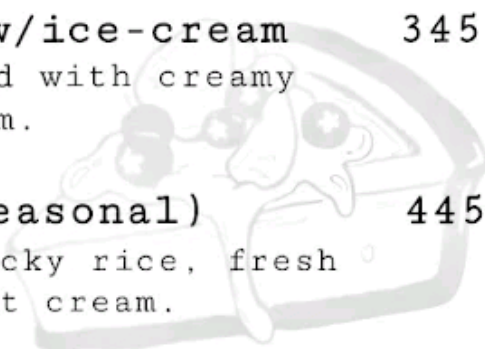
335

A rich dessert known for its smooth, creamy texture.

Chocolate Walnut Brownie w/ice-cream

345

A warm walnut brownie topped with creamy vanilla ice cream.



Mango Sticky Rice (seasonal)

445

A classic Thai dessert of sticky rice, fresh mango, and sweet coconut cream.



Honey Glazed Noodles w/ice-cream

355

Crispy honey-glazed noodles served with creamy vanilla ice cream.

Mochi ice-cream

545

A delightful treat featuring creamy ice-cream wrapped in soft, chewy mochi shell made from glutinous rice.



The Asian Fusion Restaurant

RAMEN & RICE BOWL

Tokyo Ramen 689

A deep fried vegan tofu simmered in a rich and flavorful vegetable broth, served with perfectly cooked ramen noodles, garnished with scallion, sprout, sweet corn, and nori

Kyushu Chicken Ramen 749

A savoury deep fried chicken simmered in a rich, umami-packed chicken broth, served with perfectly cooked ramen noodles, garnished with scallion, sprout, nori, and a soft-boiled egg

Tonkatsu Ramen 799

A flavorful bowl featuring crispy pork cutlet atop rich, savory pork broth, served with perfectly cooked ramen noodles, garnished with scallion, sprout, nori, and a soft-boiled egg

Katsudon 799

A hearty Japanese Rice bowl featuring a breaded and fried pork cutlet, served over steam rice and topped with a savory sauce, egg, green onions and sesame seeds

Unagi eel 1099

Grilled unagi eel glazed with a sweet soy sauce, served over steam rice and garnished with green onions and sesame seeds

Chirashi bowl 1299

A vibrant sushi rice bowl topped with a colourful assortment of fresh sashimi, sliced vegetables, and garnishes, offering a delightful mixture of flavors and textures

JAPANESE NOODLES

SOBA NOODLE veg / chicken / seafood

(Soba is a thin Japanese noodle, made from buckwheat flour, giving it a distinct nutty flavor and chewy texture. It's served chilled with dipping sauce or hot)

Tempura Soba 499 / 599 / 699

Buckwheat noodles served in a savory broth, topped with crispy tempura vegetables and shrimp, offering a delightful contrast of textures and flavors

Zaru Soba 499 / 599 / 699

Chilled buckwheat noodles, accompanied by a flavorful dipping sauce, garnished with green onion

UDON NOODLE veg / chicken / seafood

(Udon noodle is a thick, chewy Japanese noodles made from wheat flour, often served dry or in soup form)

Yaki Udon 499 / 599 / 699

Stir-fried udon noodles tossed with vegetables, proteins, and a savory sauce, delivering a hearty and flavorful dish that's both satisfying and delicious

Nabeyaki Udon 499 / 599 / 699

Udon noodle simmered in a rich broth with vegetables, protein, a soft-boiled egg, served hot and topped with tempura for a delightful crunch

let's drink

飲みましょう



BEER

Singha	755
Corona	445
Hoegaarden	445

SOJU

(All flavors) 995/btl



WHISKY

Jameson	295/30ml
Chivas Regal 12yrs	375/30ml
JW Black Label	395/30ml
Glenlivet 12yrs	495/30ml
Glenfiddich 12yrs	525/30ml
JW Double Black	565/30ml

Japanese

Toki	525/30ml
Akashi White oak	625/30ml
Shinobu Hibiki	/30ml
The Yamazaki	/30ml



GIN

Bombay Sapphire	345/30ml
Roku	615/30ml

WINE

Sula Dindori Reserve Shiraz	495/2255
Sula Sauvignon Blanc	455/2095
Jacob's Creek Shiraz Carbernet	545/2595
Jacob's Creek Chardonnay	545/2595



The Asian Fusion Restaurant

JEONGOL / KOREAN HOTPOT

Budae Jjigae 2499

Korean stew made with kimchi, tofu, pork, veggies, ramyeon noodle

Mandu Jeongol 2499

Korean hotpot made with chicken dumplings, veggies, chicken sausage, glass noodle ramyeon noodle and kimchi broth

Dubu Kimchi Jjigae 1999

A delicious and comforting Korean stew made with tofu, kimchi, ramyeon noodle, glass noodle, veggies

Dak Kimchi Jjigae 2099

A delicious and comforting Korean stew made with chicken, kimchi, ramyeon noodle, glass noodle, veggies

MAIN COURSE

RAMYEON & RICE BOWL

(Veg / Chicken / Pork)

Bibimbap 599 / 699 / 749

Korean rice bowl served with rice, carrot, cucumber, spinach, radish, gochujang sauce, topped with poached egg

Bokkeumbap 499/ 549 / 619

Kimchi fried rice served topped with poached egg

Tteok- boki 499 / 599 / 699

Korean rice cake made in gochujang sauce, topped with boiled egg

Rabboki 519 / 649 / 719

Korean dish that combines Tteok-boki and Ramyeon topped with boiled egg

Korean Spicy Ramyeon 349 / 459 / 549

Instant hot noodles topped with egg, served with side dishes

Shin Ramyeon 349 / 459 / 549

Instant noodle soup topped with egg

Add on

Extra cheese	89
Extra sausage	149

extra taxes applicable.

MAIN COURSE

KATSU CURRY BOWL

Vegan Tofu 549

Tofu cutlet & sweet potato served with rice & golden curry

Katsu Chicken 609

Crispy fried katsu chicken served with rice & golden curry

Prawn Katsu 689

Crispy fried prawn served with rice & golden curry

BENTO BOX

Vegan Tofu Bento 649

Japanese lunch box served with fried tofu, japanese curry, rice, avocado edamame lettuce salad, 2 pcs of spicy avocado sushi, 2 pcs of deep fried veg gyoza, wasabi & ginger pickle

Katsu Chicken Bento 699

Japanese lunch box served with crispy fried katsu chicken, Japanese curry, rice, avocado edamame lettuce salad, 2 pcs of chicken sushi, 2 pcs of deep fried chicken gyoza wasabi & ginger pickle

Pork Bento 749

Japanese lunch box served with katsu pork, Japanese curry, rice, avocado edamame lettuce salad, 2 pcs of chicken sushi, 2 pcs of deep fried chicken gyoza, wasabi & ginger pickle

Prawn Bento 799

Japanese lunch box served with katsu prawn, Japanese curry, rice, avocado edamame lettuce salad, 2 pcs of prawn sushi, 2 pcs of deep fried prawn gyoza, wasabi & ginger pickle

THAI CUISINE

APPETISER

Thai Basil Chicken 399

Stir-fried ground chicken with garlic, Thai chilli, and fresh Thai basil sauce

Thai Spiced Calamari 659

Calamari fried in curry leaf, basil, peanut and chilli mixture sauce

Thai Herb Pork Ribs 689

Marinated Thai herb pork ribs fried in Thai chilli sauce

MAIN COURSE

(Veg / Chicken / Seafood)

Massaman Curry 459 / 519 / 619

A rich and flavorful Thai curry made in a creamy coconut milk sauce, flavoured with Massaman curry paste, and spices. It offers a delightful balance of creamy, savory and mildly spicy flavors

Panang Curry 459 / 519 / 619

A rich Thai curry made in a creamy coconut milk sauce, flavored with Panang curry paste, and aromatic herbs. It has a slightly sweet and spicy flavour

Thai Red Curry 459 / 519 / 619

A classic Thai curry made with red curry paste, coconut milk, known for its bold, aromatic flavors. It has a rich and slightly spicy flavor

Thai Green Curry 459 / 519 / 619

A fragrant Thai curry made with green curry paste, coconut milk, known for its vibrant green color and fresh, spicy flavor, offering a balance of spicy and slightly sweet flavor

Nasi Goreng 699

A popular Indonesian seafood fried rice dish served with chicken skewers, shrimp crackers, topped with an egg

Lamb Rendang Curry 749

Hearty and flavorful traditional Malaysian slow-cooked coconut flavored lamb curry, served with paratha

extra taxes applicable.

JAPANESE CUISINE

APPETISER

Harumaki	399
Crunchy fried vegetables spring roll	
Edamame (Salted / Spicy)	419
Edamame sauteed in garlic and miso	
Vegetable Tempura	349
Deep fried Eggplant, Sweet Potato, Asparagus & Zucchini coated in light tempura batter, served with spicy mayonnaise & soy sauce	
Sosoru style Chicken Karaage	489
Japanese style deep fried crispy chicken	
Kurabuta Pork	659
Fried pork ribs in teriyaki sauce	
Ebi / Prawn Tempura	699
Popular Japanese appetizer made with crispy, deep-fried prawns coated in light tempura batter, served with spicy mayonnaise & soy sauce	
Tori – Negima (Salted / Sweet Sauce)	399
A popular Japanese dish featuring skewered of grilled chicken (tori) and green onions (negima), which gives smoky flavor. It is often seasoned with salt or Tare sauce	
Tebasaki (Salted / Sweet Sauce)	399
A popular Japanese dish featuring skewered of grilled chicken wings which gives smoky flavor. It is often seasoned with salt or Tare sauce	
Buta – bara – Yaki	549
A Japanese dish made of grilled pork belly skewers, often seasoned with salt or glazed with Tare sauce, known for its rich flavour and juicy texture	

KOREAN CUISINE

APPETISER

Dak nalgae 399

Chicken wings fried in Korean hot pepper sauce

Jeyuk bokkeum 649

Thinly sliced pork marinated & stir fried in a Korean sauce

Crispy fried calamari 599

Tender squid rings coated in tempura batter, deep-fried to perfection

Jeon / Korean pancake 309

Choice of Potato or Kimchi

KIMBAP

Yachae Kimbap 549

Seaweed rice roll filling with cream cheese, carrot, cucumber, spinach and pickled raddish

Dak Kimbap 599

Seaweed rice roll filling with chicken, carrot, cucumber, spinach and pickled raddish

Dwaeji Kimbap 649

Seaweed rice roll filling with pork , carrot, cucumber, spinach and pickled raddish

KOREAN BBQ GUI

(Serves 2 / Serves 4)

Samgyeopsal set 1199 / 2199

Pork belly slices, a favourite choice for Korean BBQ, served with bowl of rice, lettuce and dipping sauce for a delightful flavour balance

Dak gui set 999 / 1699

Chicken breast meat, a favourite choice for Korean BBQ, served with bowl of rice, lettuce and dipping sauce for a delightful flavour balance

MAIN COURSE

Exotic Veggies	459
Mapo TOFU	489
Classic Chilli Chicken Gravy	499
Shredded Chicken (Szechwan / Black Bean)	519
Fried Sliced Lamb	599
Chilli Garlic Prawn Gravy	699

RICE & NOODLES

(All Fried Rice dishes are prepared with Jasmine rice)

(Veg/ Chicken/ Sea Food)

Burnt Garlic Rice	349 / 399 / 459
Chilly Garlic Rice	349 / 399 / 459
Crispy Chilli Rice	349 / 399 / 459
Kra Pao Rice	369 / 419 / 479

Steam Rice (Jasmine / Short Grain) 299

Hakka Noodles	309 / 349 / 409
Chilly Garlic Stir Fried Noodles	309 / 349 / 409
Szechwan Stri Fried Noodles	309 / 349 / 409
Pad Thai Noodles	409 / 459 / 499

ASIAN SOUPS & SALAD

KOREAN

Kimchi Jjigae 259

A spicy, tangy, Korean stew made with fermented kimchi & tofu, rich, hearty and full of flavour

JAPANESE

Miso Soup 259

A traditional light Japanese soup made with miso paste, tofu, seaweed and green onions

CHINESE

Hot & Sour soup 259

A spicy & tangy Soup with tofu and mushroom- bold flavour for a comforting experience

Manchow soup 259

A spicy Indo- Chinese soup with mixed vegetables, served with crispy noodle

Talumein soup 259

A flavourful Indo- Chinese noodle soup with vegetables served in a savoury broth

THAI

Tom Yum 259

A traditional Thai hot & sour soup with aromatic herbs like lemon grass and lime leaves flavour

Make your choice of soup Non- Veg

Chicken	59
Seafood	109

Avocado Edamame Lettuce Salad 399

A fresh and healthy salad with Creamy avocado, protein rich edamame, and lettuce mixed with mayonnaise and sweet chilli dressing topped with bonito flakes and cherry tomato

Som Tam salad 379

A popular Thai raw papaya salad with lemon and jaggery dressing

Kani salad 489

Japanese style salad made with crab meat, onion, spinach and lettuce mixed with spicy mayonnaise dressing topped with cherry tomato

URAMAKI

(4pcs / 8pcs)

Spicy Avocado

409 / 699

Sushi roll stuffed with avocado, and topped with togarashi spice & sesame seed

Vegetables California Roll

409 / 699

Sushi roll stuffed with cucumber, avocado, cream cheese and topped with sesame seed topping

Spicy Shiitake

409 / 699

Sushi roll stuffed with Shiitake mushroom, cream cheese

Rainbow Roll

549 / 799

Sushi roll with cucumber, Avocado, Crab stick and topped with 3 types of raw fish

Spicy Tuna

549 / 799

Sushi roll stuffed with Tuna saku, cucumber and topped with togarashi spice & sesame seed

Yellow Tail Hamachi

549 / 799

Sushi roll stuffed with Hamachi, cream cheese, mango relis, sesame seed topped with black tobiko

Alaska Roll

549 / 799

Sushi roll stuffed with Salmon, cream cheese, cucumber, and topped with orange tobiko

Boston Roll

549 / 799

Sushi roll stuffed with tuna saku, poached shrimp, cucumber and topped with spicy crab stick

Caterpillar Roll

549 / 799

Sushi roll stuffed with kabayaki unagi, cucumber and topped with avocado

How to eat Sushi

MIX THE WASABI
INTO THE SOYA SAUCE



DUNK THE SUSHI
IN THE SOYA SAUCE
AND EAT SUSHI
IN ONE BITE !



SOSORU DIMSUM

(CRYSTAL DIMSUM)

Truffle Mushroom 349

A luxurious mixture of bok choy, button mushroom, cream cheese, infused with aromatic truffle oil, all elegantly wrapped in a delicate crystal dumpling for a rich & indulgent flavor experience

Szechwan Mushroom 349

Delicately crafted crystal dumplings filled with a vibrant mix of bok choy, celery, button mushroom, all infused with a szechwan sauce for bold & flavorful experience

Spinach and Corn 349

A delightful combination of fresh spinach and baby corn along with cream cheese wrapped in a delicate dumpling, offering a vibrant and nutritious bite that's both light & flavorful

Asparagus and Edamame 349

Elegant crystal dumplings filled with tender asparagus, corn and vibrant edamame, creating a fresh and flavorful combination that delights the palate with every bite

Szechwan Chicken 399

Delicately crafted crystal dumplings filled with succulent chicken, seasoned with a spicy Szechwan sauce, delivering a bold & aromatic flavor that tantalizes the taste buds

Chicken Coriander 399

Crystal dumplings filled with tender chicken and fresh coriander for a light, flavorful bite

(JAPANESE DIMSUM)

Chicken Gyoza 399

Pan-fried dumplings filled with seasoned chicken, served crispy on the outside & tender on the inside

CREATE YOUR OWN DIMSUM PLATTER

Embark on your Dimsum journey! Pick from a variety of delicious Dimsum types on our menu to create your perfect platter. Mix and match your favorites—whether it's crystal, Open faced, Himalayan dimsum or unique creations. Your Dimsum adventure is all about your choices!

(Veg Dimsum platter 12 Pcs. - 1099)

(Non-Veg Dimsum platter 12 Pcs. - 1299)

BEVERAGES

SHAKES

Chocolate Shake	209
Caramel Shake	209
Strawberry Shake	209
Black Current Shake	219
Biscoff Shake	239
Matcha Shake	239

SMOOTHIES

Asian Seasonal Sipper	239
Strawberry Smoothie	229
Strawberry Banana Smoothie	229
Blueberry Smoothie	229
Mixed Berries Smoothie	259
Raspberry Smoothie	259

BUBBLE TEA

Classic Bubble Tea	199	Strawberry Bubble Tea	229
Mango Bubble Tea	219	Taro Bubble Tea	239
Passion Fruit Bubble Tea	219	Thai Bubble Tea	239
Chocolate Bubble Tea	219	Matcha Bubble Tea	239
Bubble-Gum Bubble Tea	229		

MAKE YOUR CHOICE OF DRINKS VEGAN

• Almond Milk	120
• Soy Milk	110

REFRESHERS

Chanh Soda	179
Green Tea Yuzu	219
Tokyo Lemonade	219
Kiwi Snow	229
Fruit Punch	239
Yuzu Hibiscus	229
Diet / Regular Coke	109

MOJITO

Virgin Mojito	219
Orange Mojito	229
Watermelon Mojito	229
Kiwi Mojito	239
Strawberry Mojito	239

TEMPURA ROLL

(4pcs / 8pcs)

Asparagus tempura

409 / 699

Sushi roll stuffed with crispy asparagus, topped with spicy mayonnaise and tanuki flakes

Prawn tempura

549 / 799

Sushi roll stuffed with tempura prawn, topped with spicy mayonnaise and tanuki flakes

DRAGON ROLL

(4pcs / 8pcs)

Vegetables dragon roll

409 / 699

Sushi roll stuffed with crispy bell peppers & topped with avocado teriyaki, spicy mayonnaise & tanuki flakes

Prawn dragon roll

549 / 799

Stuffed crispy prawns topped with avocado teriyaki, spicy mayonnaise & tanuki flakes

CREATE YOUR OWN SUSHI ADVENTURE

Embark on your sushi journey! Pick from a variety of delicious sushi types on our menu to create your perfect platter. Mix and match your favorites—whether it's classic rolls, sashimi, nigiri or unique creations. Your sushi adventure is all about your choices!

(Veg Sushi platter 20 Pcs. - 1899)

(Non-Veg Sushi platter 20 Pcs. - 2999)

How to eat Sushi

MIX THE WASABI
INTO THE SOYA SAUCE



DUNK THE SUSHI
IN THE SOYA SAUCE
AND EAT SUSHI
IN ONE BITE !



BEVERAGES

HOT COFFEE

Americano	139
Café Latte	169
Cappuccino	169
Café Mocha	209
Mocha Madness	219
Vietnamese Latte	199
Hot Chocolate	199
Matcha Latte	199

COLD COFFEE

Iced Americano	159
Iced Latte	185
Iced Cappuccino	185
Iced Mocha	219
Vietnamese Iced Latte	249

ADD ON

Vanilla	35
Hazelnut	35
Caramel	35

MATCHA

Matcha Orange	219	Matcha Iced Latte	219
Matcha Honey Lemon	209	Matcha Strawberry Latte	229
Matcha Peach Latte	219	Yuzu Matcha	229

HOT TEA

Moghi Cha	119
Tibetan Herbal Tea	119
Strawberry and Raspberry Tea	149
Green Tea	139
Ginger Honey Lemon Tea	139
Mint Honey Lemon Tea	139
Chamomile Tea	139

ICED TEA

Peach Ice Tea	159
Lemon Ice Tea	159
Teh Tarik	169
Mint Lemon Ice Tea	169
Watermelon Ice Tea	199
Dopamine Double	199
Ginger Lemon Ice Tea	189

BAO

CLOSED BAO

Pan Fried Mushroom	389
---------------------------	------------

Pan fried bao Buns filled with mushrooms, offering a deliciously rich flavor and a delightful texture

Char Sui Chicken	459
-------------------------	------------

Soft steamed bao buns filled with tender chicken, drizzled with a savory-sweet sauce for a delightful bite

Spiked Berkshire Pork Bao	499
----------------------------------	------------

Soft steamed beetroot infused bao buns filled with flavorful pork, seasoned with a unique blend of spices

OPEN BAO

Tofu	389
-------------	------------

Delicious open-faced bao filled with crispy fried silken tofu, lettuce, spicy mayo

Crispy Chicken	459
-----------------------	------------

Open-faced bao filled with crispy chicken, lettuce and spicy mayo

Pork Belly	499
-------------------	------------

Open-faced bao filled with tender pork belly, lettuce and spicy mayo

Japchae

349 / 399 / 499

A Korean stir-fried dish made with glass noodle, veggies, flavored with soy sauce and sesame oil. It offers a sweet and savory taste

Jjangmyeon

349 / 399 / 499

Korean thick noodles served with black bean sauce. It has a rich, slightly sweet flavor

Bulgogoi

729 / 799

A Korean dish made with marinated protein which includes soy sauce, sugar, garlic, and sesame oil, giving it a sweet and savory flavor. It is served with rice and lettuce wraps

LOBSTER

Crispy Fried Lobster

2900

Tender lobster pieces coated in a light, crispy batter and fried to perfection

Butter Garlic Lobster

2900

Steamed lobster served in a butter garlic sauce

SUSHI

SASHIMI (3 Pcs)

Sashimi is a thinly sliced raw fish or seafood served without rice, accompanied by soy sauce & wasabi and ginger pickle

Hamachi

Yellow tail

799

Maguro Tuna

Yellow fin tuna

799

Sake Salmon

Norwegian salmon

799

NIGIRI (3 Pcs)

Sushi made of hand-formed rice ball topped with a slice of raw fish or seafood, served with soy sauce, wasabi & ginger pickle

Hamachi

Yellow tail

719

Maguro Tuna

Yellow fin tuna

719

Sake Salmon

Norwegian salmon

719

MAKI

(4pcs / 8pcs)

Kappamaki

Cucumber sushi roll wrapped in rice and seaweed

409 / 649

How to eat Sushi

MIX THE WASABI
INTO THE SOYA SAUCE



DUNK THE SUSHI
IN THE SOYA SAUCE
AND EAT SUSHI
IN ONE BITE !

