

食物菜单



CHOPSTICK CITY 

Pan Asian Galore

VEGETARIAN SALAD

₹



█ Rainbow Salad with Ponzu Dressing

475

A zesty and refreshing salad made with avocado, edamame, quinoa, asparagus and mandarin oranges tossed with fresh lettuce in spicy Japanese dressing

NON-VEGETARIAN SALAD

▣ LARB GAI

495

A tangy and spicy Thai salad with tender chicken, fresh basil, red onion, lemon and red chilli dressing

VEGETARIAN SOUP

█ Eight Treasures Soup

395

Our take on the traditional asian soup, also known as the "Ba Bao Tang" Made with fresh vegetables



█ Lung-Fung Soup

395

A spicy and tangy vegetable soup seasoned with lemon and soy sauce and topped with pepper and chilli oil

█ Lemongrass Noodle Soup




395

Thai-style noodle soup with vegetables and lemon grass, flavored with lime, galangal (Thai ginger) and spicy birds eye chilli



NON-VEGETARIAN SOUP

₹

-  **Eight Treasures Soup (Chicken/Prawn)** 445/495
Our take on the traditional asian soup, also known as the "Ba Bao Tang"
Made with chicken or prawns
-  **Lung-Fung Soup (Chicken/Prawn)** 445/495
A spicy and tangy chicken or prawns soup seasoned with lemon
and soy sauce and topped with pepper and chilli oil
-  **Lemongrass Noodle Soup (Chicken/Prawn)** 445/495
Thai-style noodle soup with chicken or prawns and lemongrass,
flavored with lime, galangal (Thai ginger) and spicy birds eye chilli

VEGETARIAN DIM SUM

-   **Crystal Edamame Dim Sum** 645
Steamed translucent dumplings made with wheat and tapioca flour
with edamame beans and seasoned asian vegetables
-   **Carrot & Truffle Jiaozi** 645
Fresh and creamy steamed dumplings filled with edamame beans, water
chestnut, brunoised carrots and cream cheese with a drizzle of truffle oil
-  **Imperial Vegetable Gyoza** 645
Pan-fried dumplings filled with seasonal vegetables, chives and garlic,
wrapped in a thin sheet of wheat flour
-  **Shaolin Miso Siu Mai** 645
Open, steamed dumplings flavored with umami miso, stuffed with
water chestnut, lotus root, shiitake mushroom and topped with chilli oil

₹

 **Five-Spice Chilli Dumpling**

645

A five-spice seasoned dumpling stuffed with bok choy, broccoli, peanut and spicy bird's eye chilli

 **Asparagus & Tofu Dumpling**

645

Gluten-free and vegan steamed dumplings with asparagus and tofu filling

 **Philadelphia Courgette Kothe**

645

Pan-fried dim sum, stuffed with green zucchini, fresh kaffir lime and seasoned with freshly made green Thai paste

NON-VEGETARIAN DIM SUM

  **Rainbow Lobster**

995

Crystal steamed, tri-colour dumplings made with wheat and tapioca starch dough filled with fresh lobster meat, burnt ginger and celery

 **Spiced Crab Kowloon**

895

Traditional Cantonese style steamed dumplings, stuffed with minced crab, five-spice seasoning, oyster sauce and spicy chilli oil

 **Prawn Siu Mai**

795

Open, steamed dumplings filled with succulent prawns, spring onion, shiitake mushroom and seasoned with Chinese cooking wine

  **Chicken Siu Mai**

675

A Chinese origin steamed dumpling made with seasoned chicken, ginger and minced scallion

 **Guo Tie**

675

Pan-fried Chinese dumplings stuffed with seasoned ground chicken, chives and garlic, in a thin sheet of wheat

₹



▣ **Poached Chicken Dumpling**

675

Poached chicken mince with mushroom and cilantro, topped with nutty sesame oil

▣ **Bok Choy Wrapped Chicken**

675

Gluten-free and steamed, bok choy filled with chicken mince and served with black bean sauce

VEGETARIAN BAO

▣ **Asian Green & Mock Meat Bao**

525

A vegan take on the simple steamed bun stuffed with snow pea, edamame, bok choy, broccoli and plant-based meat

 ▣ **Mushroom & Tofu Bao**

525

Fluffy steamed buns filled with a pair of mushroom, bean curd, cream cheese and pickled chilli

▣ **Chilli Water Chestnut & Broccoli Bao**

525

Chilli infused water chestnut and seasoned broccoli stuffed in soft bao

▣ **Hunan Style Crispy Tofu Bao**

525

Spicy Hunan style, marinated crispy tofu stuffed in soft bao

NON-VEGETARIAN BAO

▣ **Shrimp Sriracha Bao**

595

Sriracha infused bao with crispy tempura prawns

▣ **Curry Chicken Bao**

575

Soft buns with a stuffing of madras curry flavored chicken, mushrooms, cheese and spices

₹

▣ **Kung Pao Chicken Bao**

575

Sweet, tangy and spicy Kung-Pao chicken stuffed in soft buns

▣ **BBQ Chicken Bao**

575

Glazed chicken in a sweet and tangy BBQ sauce stuffed in soft buns

VEGETARIAN SUSHI

👨‍🍳 ▣ **Tempura Veggies Uramaki**

745

Traditional uramaki sushi with tempura fried vegetables, topped with Japanese Kewpie mayo and Furikake

▣ **Avocado Uramaki**

745

Creamy avocado rolled in nori and rice, topped with crushed sesame seeds and garnished with fresh micro-greens

▣ **Yasai Paradise Veg Sushi**

895

Freshly seasoned broccoli, edamame and creamy avocado rolled in nori sheets

▣ **Shiitake Uramaki**

745

Creamy shiitake mixture seasoned with Japanese spice - Togarashi, rolled in sticky rice and topped with California mayo

▣ **Asparagus and Cream Cheese Uramaki**

745

Asparagus and cream cheese, wrapped in nori

▣ **Preserve Veggies Chilli Maki**

745

A flavorful maki roll made up of pickled beetroot, chilli, daikon and carrots

▣ **Kappa Maki**

745

Crunchy and fresh cucumber rolled in seasoned rice and nori

NON-VEGETARIAN SUSHI

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- ▣ **California Sake Maki** 975
Spicy mayo mixed with salmon, Japanese spice- Togarashi and fresh fish roe, rolled in Nori
- ▣ **Robata Yaki Tuna Maki** 975
Smoked Tuna in a sour and tangy Ponzu sauce, creamy avocado, topped with green Tobiko
- ▣ **Spicy Maguro and Cream Cheese Uramaki** 875
Spicy Tuna Saku (Yellowfin) rolled with cream cheese, seasoned and topped with Togarashi and black Tobiko
- ▣ **Sake Nigaki** 995
A traditional Japanese classic with brunoise cut salmon rolled in sushi rice and nori, topped with Tobiko
- 👨 **EBI and Avocado Uramaki** 895
Prawns, edamame and creamy avocado rolled in nori and garnished with flying fish roe
- 👨 **Dragon Uramaki** 875
A soft and crunchy sushi roll made with seasoned prawn tempura and topped with Tobiko
- ▣ **Chicken Katsu** 775
Panko crusted chicken strips topped with creamy and spicy mayo

VEGETARIAN APPETIZER

₹

-   **Thai Chilli Lotus Chips** 525
Crunchy Thai style sweet and spicy lotus stems, topped with sesame seeds
-  **Guiyang Mock Meat** 495
Mock-meat chunks cooked in a spicy sauce, served with bell pepper and shallots, a vegan take on chilli chicken
-   **Crackling Spinach** 525
Crispy spinach tossed with spicy red chilli, sesame seeds and flaky almonds
-  **Beijing Style Water Chestnut** 525
Batter-fried crispy water chestnut, braised in chilli garlic sauce
-   **Eau Chew Sizzling Tofu** 525
Deep-fried tofu tossed in spicy Tangra style chilli sauce
-  **Golden Corn Niblets** 525
A classic oriental appetizer, deep-fried corn tossed with three pepper seasoning and fresh spring onions
-   **Kaffir Lime Coconut Mushroom** 525
Thai-inspired, crispy and creamy mushroom, flavored with citrusy notes and topped with chilli oil
-  **Chun Juan** 495
Classic crispy thin spring rolls, stuffed with seasonal chinese vegetables

NON-VEGETARIAN APPETIZER

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-   **Nakji Bokkeum “Octopus”** 895
Spicy stir-fried octopus, flavored with ginger, garlic, fresh scallions and a spicy-tangy sauce with soy, red pepper and Chinese wine
-   **Hunan Jumbo Prawn** 845
Jumbo prawns tossed in classic Chinese, Hunan style sauce with chilli bean paste, garlic and rice vinegar
-  **Prawn Satay** 845
Singapore style prawn skewers served with pickled cucumber and nutty peanut sauce
-  **Chun Juan-Prawn** 795
Classic crispy thin spring rolls stuffed with fresh and succulent prawns
-   **Mountain chilli Pomfret** 795
Crispy pomfret fish tempered in chillies, shallots and Chinese wine sauce
-  **Dust Fried Korean Bhetki** 775
Batter-fried fillet of & Barramundi-Bhetki & fish braised in a spicy-sweet Gochujang sauce, a classic Korean dish
-   **Sichuan Peppercorn White Fish** 775
Sliced Basa fish seasoned with crushed Sichuan pepper and tempered in garlic cloves, bell pepper and fresh scallion
-  **Chun Juan-Chicken** 595
Classic crispy thin spring rolls stuffed with flavorful chicken

₹

- ▣ **XI Ning Su Ji** 675
Crispy fried chicken in fresh kaffir lime and scallion sauce
- ▣ **Don Bok Kai** 675
Crispy fried chicken tossed with sweet pepper, fresh birds eye chilli, ginger and a dash of honey
- 👨‍🍳 ▣ **Three Flavour Chicken** 675
Diced chicken tossed in sriracha sauce, chilli bean paste, fresh coriander and spring onion
- ▣ **Dak Gangjeong** 675
Korean fried chicken glazed in sticky, sweet, spicy and tangy sauce
- ▣ **Chongqing Chicken** 675
A regional Chinese dish of chicken tossed with spicy dried red chilli, crunchy cashew and sesame seeds
- ▣ **Tai-Pai Dragon Egg** 475
Crispy tempura egg tossed in a smokey, spicy garlic sauce

食物菜单

👨‍🍳 Chef Special | Alcohol Content
We levy a 5% service charge |
All prices are in INR | Taxes applicable |
Please inform our associate in case of any allergens

VEGETARIAN MAINCOURSE

₹

- **Stir Fried Chinese Greens** 575
Classic style fresh garden vegetables tossed in a choice of burnt garlic sauce/chilli basil sauce/black pepper sauce

- **Mock Meat, Shiitake & Water Chestnut in Tobanjan Sauce** 525
Braised mock-meat in spicy fermented chilli bean paste, tossed with tofu, shiitake mushroom, water chestnut and seasonal vegetables

- **Sapo Tofu** 595
An Indo-Chinese preparation made with shiitake mushroom, snow peas, seasoned with rice wine and oyster sauce

- **Yu Xiang Treasure Veggies** 575
Crispy asparagus, broccoli, button mushrooms, water chestnut and seasonal vegetables, stir-fried in sambal sauce

- 👨 **Steamed Tofu and Broccoli in Sichuan Sauce** 595
Steamed tofu and crispy broccoli coated in spicy, tangy Sichuan sauce

- 👨 **Lo Han Chai Vegetables** 575
Traditional Chinese vegetables served in chilli coriander sauce/Black pepper sauce/Sichuan sauce/Mahalak sauce

- **Hong Kong Style Tofu** 595
Crispy silken bean tofu cooked with fresh scallion, bell pepper, dry red chilli and cashew nuts for crunch

- **Silken Tofu and Edamame with Black Bean Sauce** 595
Silken tofu and edamame simmered in savory black bean sauce

NON-VEGETARIAN MAINCOURSE

₹

- ▣ **Wok Fried Lobster** 1795
Succulent lobster stir-fried in your choice of sauce - XO/Chilli bean/Sichuan
- 👨‍🍳 ▣ **Pan Fried Atlantic Salmon** 1595
Shallow fried fillet of salmon in your choice of sauce - Gochujang chilli/Hunan Basil/chilli coriander
- ▣ **Hot Pot Slice Fish** 795
Slow fried fish in your choice of sauce- Lemon garlic/Black pepper/Hot basil/Chilli Mustard
- ▣ **Five Spiced Duck** 1095
Five-spice roasted duck with shallots, coriander and a combination of Hoisin and soy sauce
- ▣ **Stir Fried Tiger Prawns** 895
An all-time favorite, stir fried tiger prawns in your choice of sauce - Chilli oyster/Butter garlic/Sichuan/XO
- ▣ **Guangzhou Chicken** 695
Our take on the classic Cantonese style shredded chicken sauteed with bell peppers and tossed in celery base sauce
- ▣ **Gong Bao Chicken** 695
Tender chicken stir-fried with spicy, tangy and slightly sweet Sichuan flavours
- ▣ **Wok on Fire Chicken** 695
Shanghai style chicken tossed with shallots, spring onion and Hoisin sauce
- 👨‍🍳 ▣ **Chengdu Chicken** 695
A classic preparation of deep fried chicken with dry red chillies, ginger garlic and hot bean paste drizzled with soy-infused sauce

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VEGETARIAN MAINCOURSE CURRY








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-   **Kaeng Khiao Wan** 755
A classic Thai green curry with exotict vegetables and tofu served with kaffir lime flavored jasmine rice
-  **Ka Soun Tofu** 755
Vietnamese style home-made tofu curry with turmeric and coconut milk

NON-VEG MAINCOURSE CURRY








-  **Gaeng Phed Gai** 795
A classic Red Thai curry with diced chicken and bamboo shoot served with kaffir lime flavored jasmine rice
-  **Massaman Curry Prawn** 845
Thai yellow curry made with succulent prawns and potato, served with kaffir lime flavored jasmine rice

FROM THE BOWL








-   **Shoyu Ramen** 795/825/895
Japanese style savory soy sauce-based broth with noodles and vegetables/chicken/prawn, topped with classic garnishes
-   **Bangkok Bowl** 795/825/895
Jasmine rice tossed with fresh basil and chilli, served with vegetables/chicken/prawn
-    **Burmese khow Suey** 795/825/895
A rich, creamy coconut milk-based noodle soup, with a blend of spices and vegetables/chicken/prawn, served with a variety of condiments

NOODLES

₹

-   **Chopstick Noodles**
Noodles tossed with vegetables/chicken/prawn in coriander-based sauce
525/545/595
-   **Udon Noodles**
Buckwheat noodles tossed in chilli Hoisin sauce with vegetables/chicken/prawn
699/725/775
-    **Pan Fried Noodles**
Soft and crispy noodles in a choice of hot garlic/ black pepper/ sichuan/chilli coriander sauce with vegetables/chicken/prawn
699/725/775

RICE

-   **Chilli Basil Fried Rice**
Basil flavored spicy rice with vegetables/egg/chicken/prawn
595/595/675/725
-   **Korean Gochujang Fried Rice**
Spicy fried rice flavored with sesame and chilli paste with vegetables/egg/chicken/prawn
595/595/675/725
-    **Jasmine Rice**
Kaffir lime and lemon grass flavored sticky rice with vegetables/egg/chicken/prawn
595/595/675/725

DESSERT

₹

- **Matcha Cheese Cake** 545
Soft and creamy, Japanese green tea flavored cheese cake
- 👨🍳 ■ **Walnut Brownie with Fried Ice Cream** 545
The classic warm and gooey walnut brownie served with fried vanilla ice cream and rich chocolate sauce
- 🍷 ■ **Bombe Alaska** 525
Soft cake topped with ice cream and covered in caramelized snow meringue
- 👨🍳 ■ **Darsan** 545
A popular Chinese dessert made with honey and seasme coated crispy wonton sheets, served with vanilla ice cream
- **Rose Petal Ice Cream** 325
Fresh rose flavored ice cream
- **Blueberry and White Chocolate Ice Cream** 325
Fresh blueberry and white chocolate flavored ice cream
- **Lemongrass Ice Cream** 325
Refreshing and citrusy, lemongrass flavored ice cream
- **Golden Ribbon Ice Cream** 325
Decadent and smooth ice cream with golden caramel ribbons