

SOUP

(Veg/Chicken/Prawn)

Manchow	195/245/285/-
Sweet Corn	195/245/285/-
Hot and Sour	195/245/285/-
Tom Yum Soup	225/265/295/-
Tom Kha	225/265/295/-
Korean Noodle Soup	225/265/295/-
Khao suay	225/265/295/-



SALADS

295/325/-

Som Tam Veg / Chicken

(Shredded green papaya lime, chili, garlic,
roasted peanuts, tamarind & palm sugar)

295/325/-

Asian Avocado Yuzu Veg / Chicken

(Avocado, Greens, Pickled carrots, Beetroot,
Cucumber & Yuzu chili dressing)

295/325/-

Japanese Caesar Veg/Chicken

(Iceberg lettuce, greens, croutons &
creamy wasabi dressing)

OPEN BAO

VEG

Veg Tempura Bao

425/-

Paneer Teriyaki Bao

425/-

Thai Basil Mushroom Bao

425/-

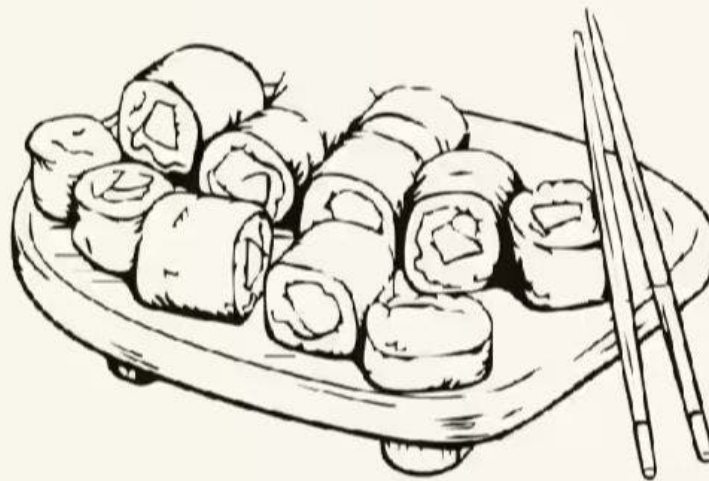
NON-VEG

Prawn Tempura Bao

515/-

Chicken chilly bao

475/-



SUSHI

4 Pcs/ 8 pcs

VEG

395/785/-

Avocado & Veg Tempura

(Avocado, Crisp Tempura & chili glaze)

395/785/-

Asparagus & Philly

(Crunchy Asparagus, Cream Cheese, Cucumber & Spice glaze)

395/785/-

Veg California Roll

(Avocado, cucumber, carrot & sesame)

395/785/-

Fungi Calore

(Mince Mushroom, Truffle, cheese, paprika & sesame)

395/785/-

Paneer Tempura

(Crisp Cottage cheese, kimchi, tempura & mint mayo)

NON-VEG

395/-

Thai Chicken Cheese Spring Roll

(Phyllo dough rolled with chicken & assorted veg herbs & Thai spices)

425/-

Chilli Chicken

(Crispy fried chicken with soy, green chilly & bell Pepper)

425/-

Black Pepper Chilli Chicken

(A delicious tangy & peppery dish made with crispy fried chicken & black pepper sauce)

425/-

Kungpao Chicken

(A classic Sichuan stir fried chicken mixed with peanut & dry red chilly pepper)

425/-

Drums of Heaven

(Popular Indo - Chinese dish, crispy fried chicken lollipop tossed in rich, spicy schezwan style sauce)

425/-

Korean Chicken Wings

(Wok tossed wings with spicy gochujang paste)

445/-

Sriracha Basil Chilly Fish

(Stir fried fish with fresh basil & sriracha sauce)

665/-

Prawn Chilli

(Stir fried crispy prawns with fresh chilies, soy & peppers)

665/-

Bang Bang Prawns

(Togarashi seasoned crispy fried prawns served with spicy mayo)

SIGNATURE

Stone Pot

Base - Choose one Rice or Noodle

Ingredient

Choose Your Ingredient

Veg	445/-
Paneer	495/-
Chicken	525/-
Prawn	595/-

Sauce

Choose Your Sauce

Black pepper Mushroom and Brown Butter

Sichuan Butter

Basil Chilli

Spicy Thai

Sweet Chilli Coconut

Hot Garlic

Add On

Sweet Corn	50/-
Paneer	75/-
Egg	50/-
Chicken	75/-
Prawn	155/-

APPETIZERS

VEG

345/-

Thai Spring Roll

(Phyllo dough rolled with assorted veg, herbs & Thai spices)

365/-

Honey Chilli Potato

(Crisp Potatoes Tossed With Honey Chilli Sesame)

415/-

Lotus Root Chili Basil

(Crispy lotus root tossed in fiery chilly basil sauce & honey)

395/-

Veg Tempura

(Crispy Exotic Vegetable, Wasabi mayo, Toganashi)

365/-

Corn Salt and Pepper

(Crispy golden corn kernels tossed with onion, peppers, salt & pepper)

395/-

Thai Chilli Mushroom

(Stir fried mushrooms in a spicy Thai chilly sauce & basil)

395/-

Cheese Chilly Mushroom

(Our take on classic chilly mushroom)

395/-

Classic Chilli Paneer

(Crispy Paneer, green chilly & Pepper)

395/-

Kungpao Paneer

(Stir fried paneer mixed with peanut & dry red chilly pepper)

415/-

Hong Kong Style Water Chestnut

(Crunchy stir fried water chestnut in bold, spicy & tangy Hong kong style street sauce)

345/-

Veg Manchurian

(Crispy vegetable balls tossed in spicy, tangy sauce with garlic, coriander & spring onions.)

395/-

Vietnamese Summer roll

(Delicate rice paper rolls filled with fresh vegetables & glass noodles served with sesame soy.)

365/-

Asian Stir Fry Veg

(Stir fried exotic vegetables, salt, pepper & garlic)

435/-

Chilly Garlic Edamame

(A classic Japanese appetizer consisting of steamed soybean in the pod, served with chilly garlic dressing)

345/-

Corn cheese rolls

(Phyllo sheets stuffed with cheese & American corn)

NON-VEC

325/485/-

Chicken coriander siu mai

(Open faced minced chicken dim sum encased in thin wonton skin)

325/485/-

Chicken Cheese Chilli Gyoza

(A popular Japanese pan fried dumpling served with fiery shanghai sauce)

325/485/-

Chicken Teriyaki Dimsum

(Fusion Chicken dimsum where Cantonese dimsum meets Japanese Teriyaki)

445/585/-

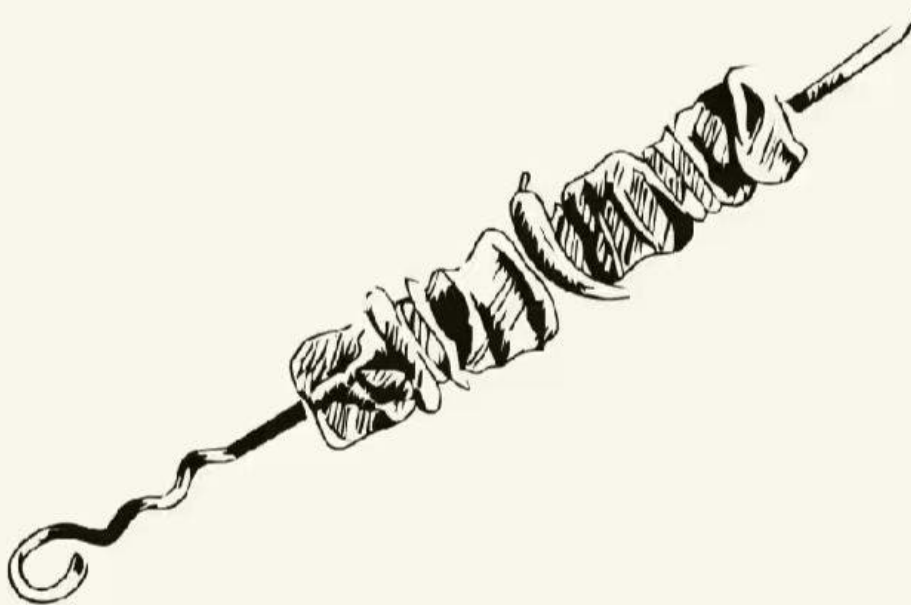
Prawn har gow dumplings

(Traditional Cantonese style dumplings filled with crunchy tiger prawns)

325/485/-

Thai chicken dimsum in Green Curry

(Dumpling filled with chicken & Thai herbs served on a bed of delicious coconut based Thai green curry)



ASIAN BBQ

Korean Paneer

(Spicy paneer, kimchi salad, fries)

415/-

Chicken Teriyaki

(Japanese grilled chicken, wasabi mayo salad, fries)

415/-

Chicken Satay

(Peanut chili chicken, som tam, fries)

415/-

Thai Prawn

(Basil Chilli prawn, som tam, fries)

615/-

NON-VEG

Dragon Roll

(Shrimp tempura, avocado & cucumber)

435/845/-

Shrimp in Mexico

(Shrimp, Avocado, pico de gallo, lime dust, & chili glaze)

435/845/-

Chicken Tempura Uramaki

(Crisp Chicken, kimchi, tankase & mint mayo)

415/800/-

Exotic Tuna Uramaki

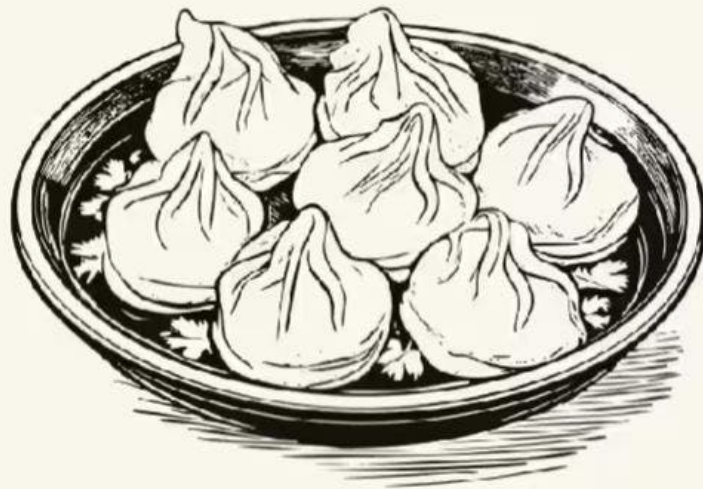
(Truffle, Tuna Tartare & cucumber)

435/845/-

Chicken Teriyaki Avacado Uramaki

(Grilled chicken, avocado & cucumber)

415/800/-



DIMSUM

4 Pcs/ 6 pcs

VEG

Sesame Vegetable Crystal Dumpling

(Translucent exotic veg. dumpling with sesame oil)

305/465/-

Asparagus and Shitake Siu Mai

(Open faced minced shitake mushroom & asparagus dim sum encased in thin wonton skin)

305/465/-

Truffle Mushroom & Cream Cheese Dimsum

(Our signature dimsum packed with cream cheese & button mushroom & topped with chilly oil)

305/465/-

Korean Chilly Veg Gyoza

(Korean inspired take on Japanese gyoza filled with exotic vegetables kicked up with gochujang paste)

305/465/-

Thai Paneer Jiaozi in Green Curry

(Dumpling filled with paneer & Thai herbs served on a bed of delicious coconut based Thai green curry)

305/465/-