

# DIMSUM

## Vegetarian

### WILD MUSHROOM AND LOTUS ROOT GYOZA 345

Pan-grilled mixed mushroom and lotus root dumpling served with gyoza sauce

### CREAM CHEESE AND CHILLI OIL DUMPLING 375

Cream cheese, water chestnuts, spring onion and chilli oil

### TRUFFLED EDAMAME AND CREAM CHEESE DUMPLING 375

Steamed dumplings of creamed edamame with cream cheese flavoured with truffle essence topped with togarashi

### TEOCHEW CRYSTAL DUMPLING 345

Steamed crystal dumpling of tofu, chestnut and mixed mushrooms in sesame and hoisin sauce

### SHANGHAI VEGETABLE DUMPLING 345

Poached dumplings of asparagus, corn and bokchoy topped with crispy chilli oil

### ASPARAGUS AND MUSHROOM CHEUNG FUNG 395

Steamed fresh rice noodle roll with crispy asparagus and mushroom, spring onion and burnt garlic

### SPRING VEGETABLE CHEUNG FUNG 375

Steamed fresh rice noodle roll with spring greens, tofu and pickled mustard greens

## Non Vegetarian

### SHANGHAI CHICKEN DUMPLING 445

Poached dumpling of minced chicken with ginger and bok choy topped with crispy chilli oil

### TRUFFLED CHICKEN SIU MAI 445

Steamed open face dumplings of truffled minced chicken topped with black garlic

### CHICKEN BASIL DUMPLING 445

Steamed minced chicken dumpling with Thai sweet basil and Thai aromatics

### CHICKEN AND LEEK GYOZA 445

Pan-grilled minced chicken and leeks gyoza dumpling

### PRAWN HARGAU 475

Translucent minced prawn dumplings with ginger oil and spring onion

### XO PRAWN DUMPLING 475

Minced prawn dumpling served with home made XO sauce

### SICHUAN CHICKEN CHEUNG FUNG 475

Steamed fresh rice noodle roll with minced chicken in Sichuan spice

### CRISPY PRAWN CHEUNG FUNG 495

Steamed fresh rice noodle roll with crispy prawn and shiitake mushroom, spring onion and burnt garlic

# BAO

## Vegetarian

### THAI THREE PEPPER TOFU BAO 395

Thai style three pepper tofu bao with pickled cucumber and Asian slaw

### DRAGON TEMPURA VEG BAO 395

Steamed bao tacos stuffed with tempura vegetable tossed in sweet and spicy dragon sauce

## Non Vegetarian

### THAI THREE PEPPER CHICKEN BAO 445

Thai style three pepper chicken bao with pickled cucumber and Asian slaw

### DRAGON CHICKEN BAO 445

Steamed bao tacos stuffed with crispy chicken tossed in sweet and spicy dragon sauce

### DYNAMITE PRAWN BAO 495

Open bao tacos of crispy prawn fritters tossed in dynamite spicy sauce

### XIN JIANG LAMB BAO 545

Open bao tacos of lamb tossed with dry red chilli and cumin seeds

# SUSHI

## Vegetarian

### VEGETABLE PARADISE MAKI 495

Takuan, shitake, cucumber, asparagus, spring onion and togarashi

### CRISPY VEG ROLL JALAPENO TARTARE 495

Crispy veg roll topped with jalapeno tartare and drizzled with sriracha aioli

### TRUFFLED AVOCADO AND CREAM CHEESE ROLL 525

Avocado, spring onion and truffled cream cheese uramaki roll and spring onion

### GREEN DRAGON MAKI 525

Asparagus, scallions, cucumber, spicy mayo, avocado topped with furikake





# SUSHI



## Non Vegetarian

<b>CRISPY CALIFORNIA MAKI</b> 🍣🍣🍣	<b>775</b>
Uramaki roll with crab stick, jalapeno, avocado, spring onion crusted with flying fish roe	
<b>EBI DYNAMITE ROLL</b> 🍣🍣🍣	<b>695</b>
Prawn tempura uramaki roll topped with asparagus, cucumber pickle and dynamite sauce	
<b>CHICKEN KATSU MAKI</b> 🍣🍣🍣	<b>745</b>
Katsu chicken strips uramaki roll with spring onion, spicy mayonnaise and tanuki	
<b>CRISPY SALMON MAKI</b> 🍣🍣🍣	<b>825</b>
Atlantic salmon uramaki roll with spring onion, spicy mayonnaise and tanuki	
<b>DRAGON MAKI</b> 🍣🍣🍣	<b>845</b>
Prawn tempura, spicy aioli, topped with salmon, tobiko, scallions and sweet soy	

# BUNS & SANDO

## Vegetarian (4 pm-7 pm)

<b>RENDANG JACKFRUIT TOASTIES</b> 🍞🍷🍷🍷	<b>545</b>
Open brioche toasties of jackfruit rendang topped with cheese sauce and spring onion	
<b>KATSU TOFU SANDO</b> 🍞🍷	<b>445</b>
Japanese milk bread sando of tofu katsu with mustard and tonkatsu sauce	
<b>KOREAN BBQ JACKFRUIT SLIDERS</b> 🍷🍷🍷	<b>445</b>
Mini sliders of Korean bbq jackfruit basted with herb butter, Asian slaw and spicy gochujang sauce.	
<b>BANH MI VEG BITES</b>	<b>445</b>
Mini Vietnamese baguette sandwich with pickled veggies, herbs, and choice of spiced protein	

## Non Vegetarian (4 pm-7 pm)

<b>RENDANG CHICKEN TOASTIES</b> 🍞🍷🍷🍷	<b>495</b>
Open brioche toasties of chicken rendang topped with cheese sauce and spring onion	
<b>KATSU CHICKEN SANDO</b> 🍞🍷	<b>495</b>
Japanese milk bread sando of chicken katsu with mustard and tonkatsu sauce	
<b>PRAWN TOAST SANDO</b> 🍞🍷🍷🍷	<b>545</b>
Crispy sandwich toast of prawn mince topped with chilli garlic mayo, furikake, katsuobushi	
<b>KOREAN BBQ CHICKEN SLIDERS</b> 🍷🍷🍷	<b>495</b>
Mini sliders of Korean fried chicken basted with herb butter, Asian slaw and spicy gochujang sauce	
<b>BANH MI BITES (CHICKEN/BEEF)</b> 🍞🍷🍷🍷	<b>495/545</b>
Mini Vietnamese baguette sandwich with pickled veggies, herbs, and choice of spiced protein	

# SATAY & GRILLS



## Vegetarian

<b>INDONESIAN MUSHROOM SATE</b> 🍷🍷	<b>425</b>
Grilled skewers of mushroom in kecap manis and spice marinade topped with sate sambal, fried onion	
<b>MALAYSIAN TOFU SATE</b> 🍷🍷	<b>425</b>
Grilled skewers of tofu in pounded spice paste of turmeric and aromatics served with Malay peanut sauce and crushed toasted peanut	
<b>YAKITORI VEG</b> 🍷	<b>425</b>
Japanese grilled assorted vegetable skewers in seasoned soy-based tare cooked over stone grill served with yakitori dipping sauce	
<b>BTS CORN RIBS</b> 🍷🍷	<b>425</b>
Sticky gochujang and honey grilled corn ribs with kimchi salsa	

## Non Vegetarian

<b>TSUKUNE</b> 🍷🍷	<b>445</b>
Grilled skewers of minced chicken balls marinated in garlic soy and spices finished on the hibachi grill.	
<b>INDONESIAN CHICKEN SATE</b> 🍷🍷	<b>445</b>
Grilled skewers of chicken in kecap manis and spice marinade topped with sate sambal, fried onion	

GST and Service Charge extra, as applicable.

\*Please inform our service associate if you are intolerant to any ingredient.

Our chef's will be delighted to create your meal without the use of those ingredients.



## Non Vegetarian

### MALAYSIAN CHICKEN SATE 445

Grilled skewers of chicken in pounded spice paste of turmeric and aromatics served with Malay peanut sauce and crushed toasted peanut

### YAKITORI CHICKEN 445

Japanese grilled chicken skewers with leek in seasoned soy-based tare cooked over stone grill and served with yakitori dipping sauce

### GAI YANG 525

Traditional North-Eastern Thai grilled chicken dish marinated with lemongrass, garlic, spring onion, and fish sauce served with spicy dipping sauce

### BALINESE GRILLED PRAWNS 725

Sambal hijau marinated Bali style grilled bay prawns served with sambal tomato

## SOUP



### SUAN LA MUSHROOM SOUP (V) 295

Assorted mushrooms cooked in flavourful sour and spicy broth with silken tofu

(C) 345  
(P) 395

### TOM YUM SOUP (V) 295

Spicy and sour lemon grass and Thai chilli flavoured broth with button mushroom and coriander leaf

(C) 345  
(P) 395

### EGG DROP SOUP (V) 295

Classic egg flower soup served with black pepper, leek and tofu.

(C) 345  
(P) 395

### TOM KHA SOUP (V) 295

Thai coconut milk soup flavoured with galangal and kaffir lime leaves

(C) 345  
(P) 395

## SMALL PLATE

### Vegetarian

### TYPHOON SHELTER TOFU 425

Classic Hong Kong style chilli tofu coated with spiced dust of panko bread crumb, chilli and five spice powder

### BANG BANG CAULIFLOWER 425

Crispy-fried cauliflower florets tossed in sweet and spicy creamy sauce topped with toasted sesame and peanut

## Vegetarian

### VIETNAMESE VEG RICE PAPER ROLL 425

Summer vegetables wrapped in rice paper topped with dynamite corn, sweet chilli sauce

### SHITAKE CRISP 445

Crispy-fried shitake julienne tossed in home-made spicy sauce

### CREAM CHEESE AND SCALLION WONTON 445

Crispy-fried wonton filled with spicy cream cheese and kimchi

### LITTLE SOI LOTUS ROOT 425

Crispy-fried lotus root tossed in house favourite - three flavour sauce

### TTEOKBOKKI 475

Korean rice cakes tossed in spicy gochujang chilli and sesame seeds

### JAVA SPRING ROLL 425

Indonesian spring rolls originating from Central Java with tofu, sprouts, spring greens and bamboo shoot

## Non Vegetarian

### THAI CHILLI CHICKEN 445

Spicy basil chicken tossed in fresh basil and chilli jam

### PEEK GAI YANG 475

Stuffed chicken wings with Thai spiced chicken mince and grilled.

### SOI POLO CHICKEN 445

Iconic Bangkok fried chicken topped with golden fried garlic and served with spicy dipping sauce

### BULDAK CHICKEN 595

Pan-fried chicken strips tossed in gochugaru and Korean red chilli pepper topped with mozzarella cheese

### MAK MAK OMELETTE (E) 425

Fluffy pan-fried Thai omelette with choice of protein served with sriracha and spicy nam pla dip (chilli fish sauce)

(C) 445  
(S) 495

### VIETNAMESE SHRIMP RICE PAPER ROLL 495

Vietnamese rice paper sheet rolled with assorted vegetables and topped with dynamite shrimp

### TYPHOON SHELTER PRAWN 525

Classic Hong Kong style chilli prawn coated with spiced dust of panko bread crumb, chilli and five spice powder

### SICHUAN CHILLI FISH / PRAWN (F) 495

Marinated crispy fish / prawns tossed with dry red chilli and Sichuan pepper corn.

(P) 525

### CRISPY MONGOLIAN LAMB 525

Crispy lamb strips tossed in Mongolian sauce of dried red chilli, ginger and spring onion

### MR. LI'S CHILLI BEEF 575

Fiery chilli beef tossed with dried red chilli, onion and bell peppers



# LARGE PLATE

**OKINANAWA RAMEN** 🍜🍱 (V) 645  
(C) 695  
(B) 745  
Soba noodle ramen topped with meat/tofu, mild dashi stock, ajitama eggs

**SHOYU RAMEN** 🍜🍱 (V) 625  
(C) 675  
(B) 725  
A light shoyu based ramen stock served with meat/tofu, ajitama eggs, spicy sauce, scallion and leeks

**KITIKATA RAMEN** 🍜🍱 (C) 675  
(P) 695  
Hearty chicken and anchovies broth topped with tempura chicken/ prawn

**ICHIRAKU MISO RAMEN** 🍜🍱 (V) 645  
(C) 675  
(B) 725  
A Naruto cult favourite :miso broth ramen topped with fish cake, ajitama egg, nori and spring onions

**CHIANGMAI KHAO SOI** 🍜🍱🍲 (V) 625  
(C) 645  
(P) 675  
Northern Thai curried noodles with assorted condiments

**DAN DAN NOODLE** 🍜🍱🍲 (V) 625  
(C) 645  
(B) 695  
Sichuan wheat noodles topped with chilli oil, Sichuan pepper, and savory sesame paste for a bold, numbing flavor

**LAKSA BOWL PRAWN** 🍜🍱🍲 (P) 695  
Nyonya inspired spicy creamy and coconutty noodle soup bowl with prawn

**BULDAK CHICKEN RAMEN** 🍜🍱🍲 (C) 725  
Spicy Korean ramen with buldak chicken, topped with sunny side up

**MALA NOODLE SOUP BOWL** 🍜🍱🍲 (V) 625  
(C) 645  
(P) 675  
Spicy Sichuan pepper flavoured broth of veg/meat served with flat hand cut noodles and spring onion

**NASI GORENG** 🍜🍱🍲 (V) 675  
(M) 695  
Fragrant rice tossed in kecap manis, onions and shrimp paste served with chicken / mushroom in madura sauce, fried eggs (optional), prawn sate /tofu sate and chilli sambal

**CHICKEN TSUKUNE DONBURI** 🍜🍱 (C) 675  
Fragrant hibachi fried rice topped with minced chicken grilled dumpling flavoured with savoury sauce, onsen egg and sauteed leek

**XO FRIED RICE BOWL** 🍜🍱 (V) 625  
(C) 645  
(B) 725  
Fragrant rice tossed in home made XO sauce served with choice of protein tossed in spicy chilli and oyster sauce

**VEG KAKIAGE DONBURI** 🍜🍱 (V) 645  
Fragrant hibachi fried rice topped with crispy tofu / tempura vegetables, savoury sauce, sauteed leek and spring onion

**KOREAN BIBIMBAP BOWL** 🍜🍱🍲 (V) 625  
(C) 645  
(B) 725  
Sizzling hot stone bowl of rice topped with cucumber, shiitake, pickled radish, cabbage kimchi with meat/tofu in Korean bbq sauce

**HAINAN ROAST CHICKEN RICE BOWL** 🍜🍱 (C) 645  
Hainan roast chicken rice set with chicken broth flavoured rice, bok choy, Hainan ginger and chilli sauce and sliced cucumber

**BURMA SUPERSTAR** 🍜🍱🍲 (V) 625  
(C) 645  
(B) 725  
Minced chicken/tofu mince tempered with cumin, mustard seeds, fresh red chilli, whole garlic and served with rice and fried egg as option

**THAI PENANG CURRY RICE BOWL** 🍜🍱🍲 (V) 645  
(C) 675  
(P) 725  
Mild and creamy Thai penang curry with bell peppers and kaffir lime leaves served with choice of veg/ meat protein and steamed jasmine rice

**THAI MASSAMAN CURRY RICE BOWL** 🍜🍱🍲 (V) 645  
(C) 675  
(B) 725  
Fragrant massaman curry with shallots, potato and peanut served with choice of veg/ meat protein and steamed jasmine rice

**THAI GREEN CURRY BOWL** 🍜🍱🍲 (V) 645  
(C) 675  
(B) 725  
Thai green curry with Thai eggplant, chilli and Thai basil served with choice of veg / meat protein and steamed jasmine rice

## WOK

### Vegetarian



**MIXED ASIAN GREENS** 🍜 425  
Assorted green vegetables tossed in soy garlic sauce

**MUSHROOM AND BOK CHOY** 🍜 445  
IN GINGER SOY  
Assorted mushroom and bok choy wok tossed in ginger soya sauce

**4 TREASURE VEGETABLES** 🍜 425  
Cantonese style stir fry of lotus stem, water chestnuts, carrot and baby corn served in white garlic sauce



**MIXED VEGETABLES IN SICHUAN CHILI 425**

Stir-fried seasonal vegetables in  
Sichuan pepper corn sauce

**Non Vegetarian****VIETNAMESE GINGER CHICKEN 475**

Sliced chicken wok tossed with fresh ginger,  
spring onion, shiitake and chilli

**BROCCOLI IN SPICY BLACK BEAN (PRAWN/FISH) 575**

Bay prawns / mahi mahi fish fillet in spicy black bean sauce

**LAMB IN BLACK PEPPER 625**

Roast lamb slices tossed in piquant black pepper sauce

**RICE & NOODLE****SICHUAN NOODLES 395**

Yellow noodles tossed in a spicy blend of  
roasted sesame, Sichuan pepper oil, spring onion

**PAD THAI 395**

Flat rice noodles tossed with tamarind and palm sugar,  
toasted peanut, chives, sprouts, tofu, chilli flakes

**MEE GORENG 395**

Malaysian classic spicy wheat noodles in sweet  
and spicy chilli sauce with Asian greens

**BURNT GARLIC NOODLES 395**

Classical chinese wok tossed noodles flavoured  
with burnt garlic and spring onions

**CHAR KUAY TIEW 395**

Smoky flat rice noodles, spring onions, sprouts,  
kecap manis, chilli sambal

**SPICY BASIL NOODLES 395**

Flat rice noodles tossed with fresh basil, red chilli  
and vegetables/meat seasoned with soya

**MAMAK NASI GORENG 395**

A distinctive curry flavored fried rice rich in  
umami flavours - a popular dish in Malaysia

**NASI GORENG KAMPUNG 395**

Malaysian village style fried rice tossed in pounded  
spicy chilli sambal and topped with fried egg  
and fried onion

**STEAMED JASMINE RICE 275****CLASSIC FRIED RICE 445**

Classical Chinese wok tossed fragrant rice  
flavoured with garlic, soya and spring onions

**SPICY BASIL FRIED RICE 445**

Spicy basil fried rice tossed in Thai chili paste,  
birds eye chilli, light soy and Thai sweet basil

**DESSERT****HONEY BUTTER TOAST 375**

Butter and honey mantao toast topped with seasonal fruits,  
cookie crumb and butter scotch ice cream

**TAIWANESE MILK FRITTER 345**

Crispy deep-fried milk pudding with a creamy,  
sweet interior and a crunchy golden crust served with  
condensed milk, honey and Nutella

**MATCHA BROWNIE 395**

Matcha flavoured brownie topped with  
matcha cream, vanilla ice cream

**THAI JELLIED WATER CHESTNUT 345**

Thai jellied water chestnut with tender coconut ripe  
jackfruit and coconut ice cream

**VIETNAMESE COFFEE CHEESECAKE 395**

No bake Vietnamese coffee cheesecake with chocolate shards,  
salted caramel sauce, salted caramel ice cream

**CHOICE OF ICE CREAM -2 SCOOPS 225**

Check with server for your choice of flavour



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