

# APPETIZERS

**CHICKEN WINGS (MASALA/ TERIYAKI)** (GF option available) **\$10.99**  
5 PCS chicken wings marinated in Indian spices or Teriyaki sauce.

**SKEWERS (GF)** **(CHICKEN \$12.49 / PORK BELLY \$13.99)**  
Chicken thigh or Pork belly pieces marinated in dried spices, ginger-garlic paste and soy sauce.

**SCHEZWAN CHICKEN** (GF option available) **\$13.49**  
Boneless chicken cubes stir-fried in Sichuan peppercorns, dried red chilis and aromatics, garnished with green onions.

**VIETNAMESE FRESH SPRING ROLLS (VG)** (GF option available) **\$7.99**  
2 pcs fresh vegetable medley, basil wrapped in rice paper, served with hoisin-peanut sauce. | **ADD SHRIMP + \$2.00**

**KOREAN CHEESE SWEET CORN (V/GF)** (wait time: 12 mins) **\$10.49**  
Sweet corn kernels, mayonnaise and shallots mix, topped with mozzarella cheese, grilled in oven.

**SPICY CASHEWS (VG/GF)** **\$7.99**  
Roasted cashews in dried spices seasonings, oil and lime juice.

**EDAMAME (VG/GF)** **\$7.49**  
Steamed edamame, sea salt | **SPICY + \$1.50** (GF option available)

**FRIED SAUSAGE (GF)** **\$8.99**  
2 pcs deep-fried chicken sausage links.

**STIR FRIED BROCCOLI (VG)** (GF option available) **\$10.99**  
Broccoli stir-fried in special house made sauce topped with sesame sprinkles

# CHEF'S SPECIALS

**UNAGI DON (GF)** **\$29.99**  
Grilled eel, topped with unagi sauce served with purple Japanese sticky rice, side of broccoli, salad and miso soup.

**NASI LEMAK (GF)** **\$21.99**  
Rice cooked in coconut milk and lemon grass, served with spicy anchovies - sambal sauce, garnished with fried peanuts, cucumber and hardboiled egg.



# SALADS

**GREEN PAPAYA SALAD (GF)** **\$10.99**  
Green papaya, snake beans, grape tomatoes, roasted peanuts, Thai chili, coated in palm sugar, fish sauce and lime juice dressing.

**CRISPY SALMON & CHILI CARAMEL SALAD (GF)** **\$15.49**  
Crisped salmon, green apples, lettuce, basil, cilantro, mint, pickled onion, toasted shredded coconut coated in chili-caramel-sauce dressing.

**CUCUMBER SALAD (GF)** **\$11.99**  
Cucumber in spicy Gochugaru, sesame oil, brown sugar and rice vinegar dressing and toasted sesame seeds.

# DESSERTS

**MOCHI ICE CREAM (V/GF)** **\$6.99**  
Sweet, chewy rice flour dough wrapping, with ice cream in the center. Available flavors: mango, strawberry, chocolate, green matcha.

**ALMOND PISTA KULFI (V/GF)** **\$6.99**  
Indian frozen dairy dessert made with condensed milk, pistachios, cardamom and saffron.

**KAHLUA AFFOGATO (V/GF)** **\$8.99**  
Kahlua-espresso mix poured over vanilla ice cream. (\*contains alcohol)

# MAINS

**FRIED RICE (VG)** (GF option available) **\$15.99**  
Wok fried rice with shallots, green vegetables, soy sauce, dry spices and seasonings.  
**Add Chicken +\$2.00 | Pork +\$3.00 | Shrimp +\$3.00 | Tofu +\$2.00 | Egg +\$1.50**

**CHICKEN CHILI** (GF option available) **\$18.99**  
Stir-fried chicken, vegetables, sauteed with tomato and hot chili sauce served with a bowl of rice.

**TOFU CHILI (VG)** (GF option available) **\$17.99**  
Stir-fried tofu, vegetables, sauteed with tomato and hot chili sauce served with a bowl of rice.

**THUKPA NOODLE SOUP (V)** (GF option available) **\$17.99**  
Traditional Himalayan soup bowl with wheat flour noodles and fresh vegetables in a flavorful broth.  
**Add Chicken +\$2.00 | Pork +\$3.00 | Shrimp +\$3.00 | Tofu +\$2.00 | Egg +\$1.50**

**CHICKEN TIKKA MASALA (GF)** **\$20.99**  
Marinated chicken tikka pieces in a creamy masala gravy served with a bowl of rice or pita bread. (substitute chicken for tofu for vegetarian option)

**TOFU CURRY (VG/GF)** **\$18.99**  
Tofu in a creamy tomato/onion gravy curry, infused with dried spices, served with a bowl of rice.

