

All Stir Fry captures the spirit of the street kitchens of the Orient. Street kitchens have existed for centuries in South East Asia, serving up an exotic mix of soups and appetizers. Here's a great way to create your own meal by taking a walk to our Quick Wok counter, where we encourage you to interact with our Chefs, challenging them with new and exciting combinations from our extensive range of seasonal vegetables, noodles, meats, seafoods and sauces. The secret to enjoying this unique style of interactive dining is making several trips to the wok burners, the intense heat of



which seal in the nutrients and flavours and enables you to savour a delicately balanced and tasty meal within minutes. Each time keep the ingredients simple and select the different combinations to suit your personal taste. Our Chefs will then add the right amount of your choice from our selection of specially blended sauces to complete the dish. For our easy going guests we have a selection of mouthwatering soups, starters and main courses to keep your taste buds tingling. **We would like to remind you that separate woks and utensils are used to prepare vegetarian meals.**

SOUPS

VEGETARIAN SOUPS ARE MADE WITH A PURE VEG LEEK AND CELERY STOCK.

1. Shiitake Lemon Coriander325
with shiitake broth and chillies
2. Thai Style Tom Yum Phak.....325
with vegetables, Thai ginger and fragrant herbs
3. Seafood Broth475
infused with curry flavour
4. Chicken Eight Treasure.....375
clear soup with Chinese five spice

Add a portion of Chicken • 175 / Prawns • 195

STARTERS

5. Crispy Vegetables.....525
exotic vegetables tossed in a Thai chilli sauce
6. Honey Chilli Potatoes.....525
shredded potatoes tossed with fresh garlic and honey
7. Kung Pao.....525
water chestnuts and mushrooms tossed in soya ginger sauce
8. Honey Chilli Lotus Stem.....525
with honey and red chillies
9. Pan Fried Fish.....725
smothered in an aromatic chilli, ginger and oyster sauce
10. Kim Lee Prawns.....845
with spicy marinade and bell peppers
11. Ching Mai Prawns.....845
plump prawns in aromatic Asian sauces
12. Crackling Chicken.....575
finely shredded chicken and spinach tossed with chilli flakes and honey
13. Chin Win Chicken.....575
crispy chicken and vegetables tossed in a spicy chilli, garlic and soya sauce
14. Chicken Teriyaki.....575
slow cooked with teriyaki glaze and pak choy
15. Fire Chilli Pepper Chicken.....575
crunchy chicken with exotic peppers and chilli

DIM SUMS

16. Broccoli Cheese.....425
17. Zucchini Corn.....425
18. Scallion Prawn.....625
19. Kung Pao Chicken.....525

SALADS

20. Asian Vegetable Salad.....425
exotic vegetables tossed with celery, chilli and lemon dressing
21. Glass Noodles Salad
with crushed peanut and red onion
Veg..425 • Chicken..575 • Prawns..645
22. Som Tam Salad
raw papaya salad with peanuts
Veg..425 • Chicken..575 • Prawns..645

THE BIG BOWL

MAIN COURSES SERVED WITH STARCHES AND CONDIMENTS

23. Rising Rice.....675
stir-fried rice tossed with vegetables
Add: Chicken.....795
24. Fire Chicken.....795
stir fried chicken with peppers, hot sauce and onions, served with steamed rice
25. Nasi Goreng Rice
Indonesian style fried rice served with satays
Veg..675 • Paneer..725 • Chicken..795
26. Mamak Mee Goreng
Malaysian stir-fried spicy noodles with bean sprouts
Veg..675 • Paneer..725 • Chicken..795
27. Burmese Khao Suey
with fried garlic, peanuts and fresh coriander
Veg..725 • Chicken..795 • Prawns..975

CURRIES

OUR 'CURRIES' ARE SERVED WITH A SMALL PORTION OF STEAMED RICE

28. Thai Curry
with kha ginger and lemongrass.
Veg..695 • Chicken..795 • Prawns..975
29. Rendang
with spicy red chilli, coconut milk and peanut sauce
Veg..695 • Chicken..795 • Prawns..975
30. Mapo Curry
peanuts infused five spiced curry with tofu chunks
Veg..695 • Chicken..795 • Prawns..975

TRY OUR SPECIALITY



The Quick Wok.....1195
The Kiddie Wok..... 595

*Applicable for kids below 8 years of age. WOK CANNOT BE SHARED BY TWO PEOPLE

HOW IT WORKS

1. You're encouraged to make as many trips to the wok as you like
2. First help yourself to noodles, then vegetables and finally to the selection of seafood and meats (This helps the chef unload your bowl in reverse order - giving the meats more time to cook)
3. Ask the chef to prepare your dish with sauce/s and condiments of your choice

SAUCES

- MILD**
• Ginger Oyster
• Spring Onion
and Ginger
- SPICY**
• Sweet Chilli • Hunan
• Kung Pao • Chilli Basil
• Beijing • Shanghaiese
- HOT**
• Garlic Pepper • Mongolian
• Schezwan • Sichuan • Taipei

CONDIMENTS

- Garlic Flakes • Coriander • Fresh Ginger
 - Fresh Chillies • Chilli Oil • Crushed Pepper
 - Lime Juice • Sesame Oil • Crushed Peanuts
4. Remember to tell the chef if you're a Vegetarian/ Jain. We use separate woks and utensils for vegetarians
 5. Enjoy your meal and go back for more

MAIN COURSE

31. Braised Vegetables.....545
in a sauce of your choice -
Schezwan • Black Bean • Soya Garlic
32. Okra & Potato in Black Bean Sauce...545
in soya based black bean sauce
33. Silken Tofu.....575
in a sauce of your choice -
Black Bean • Soya Garlic • Asian Herbs
34. Babycorn, Bok Choy and Broccoli...575
with Thai sweet chilli sauce and sesame
35. All Stir Fry Vegetables.....545
Chinese style tossed vegetables
36. Paneer Hot and Sour.....575
tossed in traditional Hunan style sauce
37. Fish in Coriander Sauce.....825
sliced grilled fish with subtle coriander sauce
38. Banana Leaf Wrapped Fish.....825
with lemongrass, coconut milk and chilli
39. Fish in Chilli and Mustard Sauce.....825
deep fried river salmon with homemade mustard and butter sauce
40. Chilli Bean Tiger Prawns.....895
topped with tangy homemade spicy sauce
41. Black Bean Chicken.....675
crispy fried chicken with freshly made black bean sauce and Chinese wine
42. Spicy Chicken.....675
wok-tossed with spring onions and bok choy
43. Basil Chilli Chicken.....675
stir-fried in soya and sweet-spicy sauce
44. Chicken in Black Pepper Sauce.....645
ground black peppercorns, Chinese aromats
45. Korean BBQ Chicken.....675
with sticky rice and grilled bok choy
46. Lamb in Black Pepper Sauce.....845
roasted lamb simmered in an Oriental spicy sauce
47. Lamb in Spicy Hunan Sauce.....845
tender baby lamb leg with spicy sauce

RICE

48. Hunan Fried Rice.....425
Hunan spiced rice with vegetables
49. Butter Garlic Rice.....425
fried rice with fresh garlic and coriander
50. Burnt Garlic Fried Rice.....425
51. Mixed Seafood Rice.....575
52. Smoked Chicken Fried Rice.....495
53. Thai Chicken Fried Rice.....495

NOODLES

54. Chilli Garlic Noodles.....525
with farm fresh greens
55. Hor Fun Noodles.....575
flat noodles with mushrooms and vegetables
56. Hakka Noodles
Veg..495 • Chicken..575 • Prawns..695
57. Pan Fried Noodles
Veg..525 • Chicken..575 • Prawns..695
58. Mongolian Noodles
Veg..525 • Chicken..575 • Prawns..695

DESSERTS

59. Blueberry Baked Cheesecake.....495
60. Date Pancakes with Ice-cream.....445
61. Chocolate Spring Rolls.....495
deep fried rolls with chocolate sauce
62. Darsaan.....445
with sticky rice and grilled bok choy
63. Ebony and Ivory.....495
homemade warm brownie with vanilla ice cream
64. Caramel Custard.....445



Chimpu's not into Asian Food, so can you please help him reach his favourite, while you wait for yours?

• denotes vegetarian items • denotes items that can be altered to Jain • denotes spicy items → FOR YOUR OWN HEALTH AND SAFETY, WE SUGGEST YOU DO NOT CONSUME ANY RAW INGREDIENTS PRIOR TO COOKING • ALL PRICES ARE IN ₹ AND EXCLUSIVE OF APPLICABLE TAXES