

BREAKFAST		SNACKS & APPETIZERS		SUSHI	
<b>CHO GAO BREAKFAST</b> Two eggs cooked your way on sour dough bread with sundried tomato tapenade, chicken sausages, beef bacon, confit cherry tomato, sautéed mushroom & baby potatoes, baked beans and avocado		<b>CRAZY DRAGON PRAWNS (SP)</b> Deep-fried prawns marinated in nori, pickled ginger and chili, coated in sriracha mayo and crazy mango salsa		<b>SALMON AVOCADO ROLL (A)(SP)</b> Fresh salmon, avocado, topped with Japanese mayonnaise and chili	
Freshly brewed coffee, selection of tea, infusion or hot chocolate and fresh juice		<b>ASIAN CRISPY CALAMARI</b> Marinated with kaffir lime leaves, served with garlic aioli		<b>CALIFORNIA MAKI (A)</b> Crab meat, avocado, cucumber with Japanese mayonnaise	
<b>EXPRESS BREAKFAST (N)</b> Your choice of croissant (plain, chocolate, or almond) served with fresh orange juice and tea or coffee.		<b>SPRING ROLL (3 PCS) CHICKEN OR VEGETABLE (V)</b> Homemade spring roll served with sweet and sour sauce		<b>CRAZY MAKI (A)</b> Avocado, cucumber topped with crabmeat and Japanese mayonnaise	
<b>CHOICE OF THREE EGG Omelet, Fried, Scrambled or Poached</b> Served on toasted sourdough bread with sundried tomato tapenade and beef bacon, sautéed mushrooms, baby potatoes, avocado and confit cherry tomatoes		<b>CHICKEN SATAY (4 PCS)(N)(SP)</b> A Balinese specialty skewers of marinated chicken served with peanut sauce		<b>INDIAN SPECIALS</b>	
<b>TURKISH EGG (SP)</b> Two poached eggs on warm Greek yoghurt with roasted confit garlic, Aleppo chili garlic butter, coriander, parsley, chives and mint leaves. Served with warm pita bread		<b>SPICY CHICKEN WINGS (SP)</b> Fried chicken wings tossed in spicy Korean sauce		<b>CHICKEN BIRYANI</b> Marinated chicken cooked with onion, tomato, and Indian spices. Served with raita, papad and pickle	
<b>CONGEE</b> Rice porridge with boiled eggs, chicken, fried garlic and crispy wonton wrappers		<b>CHICKEN POT STICKERS (GYOZA 5 PCS)</b> Pan-seared Chinese dumplings served with a hot ginger and soy dip		<b>BUTTER CHICKEN (N)(SP)</b> Marinated chicken thigh cooked in oven, creamy tomato sauce and Indian spices. Served with Indian pickle, papad, salad and selection of basmati rice or tawa paratha	
		<b>COMBINATION OF STEAMED DIM SUM &amp; BUN (8 PCS)</b> Chicken, prawns, and vegetable dim sum and barbecue flavor chicken bun		<b>PINDI CHANNA (J)(V)</b> Boiled chickpea cooked with cumin and tomato base sauce with Indian spices. Served with Indian pickle, papad, salad and selection of basmati rice or tawa paratha	
		<b>CHICKEN DIM SUM (6 PCS)</b>		<b>RICE &amp; NOODLES</b>	
		<b>PRAWN DIM SUM (6 PCS)</b>		<b>YANG CHOW FRIED RICE (S)</b> Wok-fried rice with chicken, prawns, egg, green peas, carrots, spring onion and iceberg lettuce.	
		<b>VEGETABLE DIM SUM (6 PCS)</b>		<b>NASI GORENG (N)(SP)</b> Traditional Indonesian fried rice with chicken satay, fried egg, peanut sauce and prawn crackers	
		<b>BARBECUE CHICKEN BUNS (3 PCS)</b>		<b>PINEAPPLE PRAWN FRIED RICE (S)(N)</b> Thai-inspired blend of sweet and savory rice flavored with turmeric, coriander, peanut, pineapple, egg, prawns, and spring onion	
<b>SOUPS &amp; SALADS</b>		<b>MAIN COURSE</b> All served with steamed Jasmine rice		<b>SZECHUAN NOODLES (S)(SP) PRAWNS(S) OR CHICKEN</b> Wok-fried noodles, egg and signature homemade Szechuan paste	
<b>PAPAYA AND PINEAPPLE SALAD (V)(H) (GF)</b> Refreshing papaya & pineapple salad with carrot, red onion, fresh coriander, cashew nut and tamarind dressing		<b>ASIAN HONEY CHICKEN</b> Tempura fried chicken tossed in a sweetened honey sauce		<b>SHANGHAI NOODLES (S)</b> Stir-fried Udon noodles with beef, shiitake mushrooms, and bok choy	
<b>WAKAME SALAD (N)(SP)(V)(H)</b> Seaweed, shallots, edamame, green onions, soy sauce, sesame oil, miso paste and sesame seeds		<b>MONGOLIAN BEEF (SP)</b> Stir-fried tender beef slice and spring onion with homemade tangy sauce		<b>CHO GAO PAD THAI (N)(S)(SP)</b> Traditional fried noodles with prawn, tofu, egg, peanut, bean sprouts, lime and tamarind sauce	
<b>CHICKEN WONTON SOUP</b> Traditional Chinese chicken broth with egg noodles and wontons		<b>MISO SALMON</b> Miso glazed salmon, Bok choy and pickled cucumber		<b>DESSERTS</b>	
<b>TOM YUM KUNG (S)(SP)</b> Thai spicy lemongrass soup with prawns, coriander, kaffir lime leaves and fresh chili		<b>KUNG PAO CHICKEN (N)(SP)</b> Classic Chinese chicken with onion and cashew nuts		<b>MANGO CHEESECAKE</b> Biscuit crumble, cream cheese, mango compote served with mango sorbet	
<b>LAKSA (N)(SP) CHICKEN OR PRAWNS (S)</b> A Singaporean favorite spicy coconut curry soup with egg noodles		<b>THAI CHICKEN BASIL (SP)</b> Stir-fried minced chicken with Thai basil, chili and soy		<b>BANANA CINNAMON SPRING ROLLS</b> Cinnamon-sugar flavoured fried banana, wrapped and served with vanilla ice cream	
<b>MISO SOUP</b> Traditional Japanese soup made with tofu, bonito flakes, Wakame, straw mushrooms, and miso paste		<b>CHILI GARLIC PRAWNS (S)(SP)</b> Wok-fried jumbo prawns in garlic and butter		<b>PANDAN COCONUT CAKE</b> Served with Coconut crumble and coconut ice cream	
<b>VIETNAMESE BEEF PHO (SP)</b> Authentic slow-cooked slices of beef and rice noodles served with Sriracha and Hoisin sauce		<b>VEGETABLES AND TOFU GREEN CURRY (SP)(V)</b> Fresh garden vegetables cooked in a fragrant Thai green curry			
		<b>CHICKEN GREEN CURRY (SP)</b> Green curry with coconut and Thai eggplants, flavored with sweet basil and coriander			
		<b>THAI CHICKEN CASHEW (N)(SP)</b> Tender chicken pieces and crispy cashew nuts with shiitake mushrooms, capsicum, spring onions and roasted chili			
		<b>PENANG PRAWN CURRY (S)(SP)</b> Fresh jumbo prawns in red creamy curry, with kaffir lime leaves			

Dishes indicated with V-Vegetarian, VG-Vegan, J-Jain, H-Healthy Option,  
GF-Gluten-free item prepared in nongluten-free kitchen,  
A-contains Alcohol, N-contains Nuts, S-contains Shellfish, SP-Spicy  
Please inform us of any allergies or dietary requirements prior to ordering  
All prices are in AED and inclusive of 10% Service Charge and 5% VAT



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