










Appetiser

01 Edamame Steamed Green Fruit Soybeans in the Pod 	1,400 LKR
Steamed green soya beans sautéed with salt, chilli and garlic	
02 Grilled Chicken Skewers	1,500 LKR
Skewers of grilled chicken - momo niku (thigh meat) served with teriyaki sauce	
03 Vietnamese Shrimp Rice Paper Rolls	1,800 LKR
Simmered shrimp and Vietnamese spicy marinated chicken with delicious rice noodles garnished with aromatic herbs wrapped in rice paper; served with peanut butter and hoisin sauce	
04 Gyoza Dumplings	1,800 LKR
Fresh Japanese steamed dumplings with a choice of chicken, beef, shrimp, pork or vegetables; served with soy sauce and chilli sauce	
05 Vietnamese Nest Spring Rolls	2,100 LKR
Crab meat, shrimp, belly of pork and vegetables, wrapped in rice paper and deep fried to perfection; accompanied with fish sauce	
06 Salt and Pepper Calamari	1,800 LKR
Deep fried calamari tossed in salt, pepper, garlic and spring onions; served with our very own sweet chilli sauce	
07 Tempura Prawns	2,800 LKR
Tempting platter of tempura batter-fried prawns; served with soy sauce and tangy passion sauce	
08 Warm Rice Paper Spring Rolls with Hoisin Sauce 	1,500 LKR
Sautéed rice paper wrap filled with glazed green beans, spring onions, leeks, celery and tofu; served with peanut butter and hoisin sauce	
09 Vietnamese Crispy Vegetarian Spring Rolls 	1,700 LKR
A combination of shiitake mushrooms, black fungus, carrots, onions and rice noodles; wrapped in spring roll pastry	



Salads

10 Asian Seafood Salad	1,600 LKR
Fresh shrimp, calamari and modha tossed in onions, chilli, kangkung, carrots and herbs; garnished with spicy green chilli sauce	
11 Ginger Beef and Coriander Salad	1,400 LKR
Seared beef with caramelised red onions, bean sprouts, red pepper, ginger and coriander; tossed in Thai dressing	
12 Glass Noodle Salad with Prawns	1,600 LKR
A combination of prawns, glass noodles, onions, spring onions, celery and tomato; mixed in chilli lime dressing	
13 Green Mango Salad	1,300 LKR
Thinly sliced raw mango with coriander leaves, cucumber and onions. (Anchovy and fish sauce based on preference)	
14 Thai Style Modha & Herb Salad	1,300 LKR
Seared Modha fish, red onions, lemon leaves mixed with Asian herbs in Thai style lime and chili dressing	
15 Korean Green Salad 	1,100 LKR
Mixed seasonal lettuce, apple, cucumber, red onion tossed in Korean vegan dressing	
16 Asian Chicken Salad	1,300 LKR
Soy marinated steamed chicken with carrot, cabbage, lettuce, bell pepper, asian herbs, peanuts and sesame	
17 Spicy Thai Pork Tenderloin Salad 	1,300 LKR
Roasted belly of pork tossed in peanuts, jalapeño, cucumber, cabbage, and fine herbs in lime & chili dressing	

Soups

	Starter	Main
18 Wonton Chinese Egg Noodle Soup	1,900 LKR	2,700 LKR
Egg noodles with shrimp, belly of pork wontons and bok choy cooked in thick chicken stock		
19 Chilli Chicken Ramen Noodle Soup 	1,400 LKR	1,600 LKR
Ramen noodles with chicken, mushrooms, tofu and spring onions, cooked in chicken stock; topped with a fried egg		
20 Yasai Ramen Noodle Soup 	1,100 LKR	1,400 LKR
Ramen noodles with mushrooms, onions and spinach cooked in vegetable stock		
21 Vietnamese Beef Rice Noodle Soup	1,400 LKR	1,600 LKR
Rice noodle with minced beef, cinnamon, gaogao (black cardamom), star anise, ginger and onions cooked in beef stock		
22 Prawn and Stir Fried Vegetables with Rice Noodles 	1,300 LKR	1,700 LKR
Rice noodles with prawns, green beans and spinach; cooked in spicy coconut and lemongrass broth		
23 Laksa Lemak	1,200 LKR	2,200 LKR
Vermicelli noodles with fish cake, prawns, boiled egg, spring onions and leeks; in coconut milk		
24 Seafood Udon Noodle Soup 	1,600 LKR	2,600 LKR
Udon noodles with prawns, crab sticks, calamari and clams in Korean style spicy prawn broth		
25 Chilli Beef Udon Noodle Soup 	1,300 LKR	2,500 LKR
Ramen udon noodles with beef, bean sprouts and spring onions cooked in chicken broth		
26 Yosenabe Vegetable Broth 	1,300 LKR	1,700 LKR
Udon noodles with tofu, broccoli, seaweed and button mushrooms cooked in vegetable stock		
27 Vietnamese Chicken Glass Noodle Soup 	1,500 LKR	1,700 LKR
Glass noodles with boiled and shredded breast of chicken, black fungus and spring onions in chicken stock		
28 Mock Duck Soba Noodle Laksa	1,800 LKR	2,900 LKR
Soba noodles with tofu, spinach, potato and bean sprouts; cooked in vegetable stock (chicken stock optional)		
29 Yellow Coconut Curry Soup	1,200 LKR	1,700 LKR
Shanghai noodles with chicken, spicy lemon grass and vegetables cooked in thick coconut cream		

noodles

 Vegetarian  Spicy

All prices are subject to 10% service charge and government taxes

Noodles

- 30 Thai Style Basil Chicken Noodles** 🌶️ **1,900 LKR**
Wok fried rice noodles with shredded chicken breast, sweet basil, lemongrass, onions, bok choy and fresh chilli
- 31 Wok Fried Rice Noodles with Seafood** **2,900 LKR**
Wok fried rice noodles with bean sprouts, bok choy and seafood
- 32 Spicy Thai Rice Noodle with Pork** 🌶️ **1,900 LKR**
Rice noodles wok fried with shredded pork loin, carrots, tomato and leeks
- 33 Singapore Rice Noodles with Sausage and Shrimp** **1,900 LKR**
Vermicelli noodles sautéed with black fungus, bean sprouts, chicken sausages and shrimp
- 34 Stir Fried Udon Noodles** 🌶️ **2,900 LKR**
Udon noodles, bean sprouts, carrots and bok choy, wok fried and served with grilled chicken
- 35 Udon Noodles Wok Fried with Seafood** **2,900 LKR**
Udon noodles wok fried with seafood, tofu, bean sprouts, spring onions and tamarind sauce
- 36 Nikujaga Beef with Udon Noodles** **2,900 LKR**
Udon noodles sautéed with sliced beef and vegetables
- 37 Kung Pao Chicken with Egg Noodles** **1,900 LKR**
Egg noodles, chicken, celery and spring onions wok fried with Kung Pao sauce
- 38 Beef with Egg Noodles** **2,100 LKR**
Egg noodles wok fried with shredded beef, bok choy, onions and sesame seeds
- 39 Mee Goreng - Spicy Fried Noodles** **2,500 LKR**
Egg noodles sautéed with chicken, shrimp, tofu, egg and chilli sauce
- 40 Shanghai Noodles with Seafood in Samba Sauce** **2,900 LKR**
Shanghai noodles sautéed with shrimp, calamari and modha
- 41 Roast Pork Tebasaki** **2,800 LKR**
Sliced belly of pork served with wansui noodles
- 42 Asian Style Sizzler** 🌶️ **2,100 LKR**
Seared prawns with carrot, spinach, bean curd, udon noodles dressed with orange siracha sauce

Rice

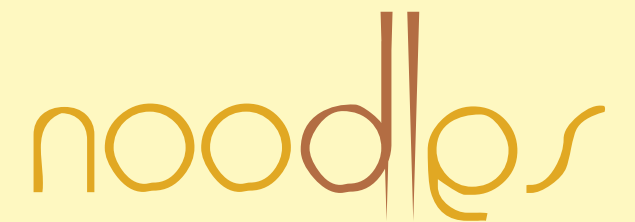
- 43 Spicy Lemongrass Chicken** 🌶️ **1,600 LKR**
Chicken stir-fried with red onions, spring onions, fresh chilli and lemongrass; accompanied with sticky rice
- 44 Tamarind Prawn** 🌶️ **2,600 LKR**
Prawns, broccoli, cauliflower, onions and chilli cooked in tamarind sauce; served with vegetable fried rice
- 45 Vietnamese Seafood Curry** 🌶️ **2,600 LKR**
Prawns, mussels, modha and carrots; served with Vietnamese curry sauce and steamed rice
- 46 Crab Rice** **2,100 LKR**
Wok fried steamed rice with crab meat and spring onions
- 47 Lamb Fried Rice with Raisin and Vegetable** **2,600 LKR**
Lamb, carrot, green peas, spring onions and raisins; wok fried steamed rice
- 48 Vegetable Fried Rice** 🌱 **1,400 LKR**
Green beans, carrot, leeks, spring onions and pineapple wok fried steamed rice
- 49 Basil Thai Chicken** **1,600 LKR**
Light soy and garlic marinated chicken, sticky rice with onion and basil leaves
- 50 Korean Style Chicken and Kimchi Fried Rice** **1,500 LKR**
Chicken and sticky rice marinated with kimchi sauce, chinese cabbage, carrot, spring onion topped with a fried egg

Accompaniments

- 51 Baby Bok Choy with Dried Shrimp** **1,400 LKR**
Bok choy wok fried with spicy garlic and dried shrimps
- 52 Sautéed Mixed Vegetable with Oyster Sauce** 🌱 **1,400 LKR**
Broccoli, cauliflower, chinese cabbage, carrots, green beans, baby corn and mushrooms; sautéed in oyster sauce
- 53 Sautéed Morning Glory** 🌱 **1,200 LKR**
Kangkung, garlic, onions and chilli; sautéed in oyster sauce

Desserts

- 54 Vanilla Banana Fritters** **900 LKR**
Crispy bananas served with warm caramel sauce and vanilla ice cream
- 55 Chilled Mango Soup** **900 LKR**
Thick mango purée served with vanilla ice cream and coconut cream
- 56 Coconut Milk Tapioca Pearl** **900 LKR**
Mixed fruit and sago cooked in coconut milk
- 57 Lime Tart** **900 LKR**
Lime, cream and buttery biscuit base
- 58 Molten Dark Chocolate Lava Cake** **1,500 LKR**
Warm chocolate cake centered with molten chocolate lava, topped with thick strawberry sauce; accompanied by vanilla ice cream



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