APPETIZERS

POH PIA TOD(Thai) BD. 2.900

Our special spring roll recipe of minced shrip and chicken

TOD MON PLA(Thai) BD. 2.900

Deep-fried Thai fish cake served with cucumber and peanut sauce

TOONG THONG(Thai) BD. 2.900

Deep-fried minced shrimps wrapped in Chinese pancakes

GAI HOR BAI TEUR (Thai) BD. 2.900

Fried marinated chicken wrapped in Pandan leaves

KANOM PANG NA KUNG (Thai) BD. 2.600

Fried Thai shrimps toast, served with cucumber sauce

SATE (Malaysian)

Prawn Sate BD. 4.400

Chicken Sate BD. 3.500

Beef Sate BD. 4.400

Mixed Sate BD. 4.400

Grilled Malaysian style State, served with peanut and cucumber sauce

SATE LILIT (Indonesian) BD. 3.900

Grilled seafood sate laid on lemongrass, servecd with red onion, cucumber and peanut sauce

CHA GIO (Vietnamese) BD. 2.700

Fried Vietnamese spring roll

BANH XEO (Vietnamese) BD. 2.700

Vietnamese pancake made of rice flour batter, enhanced with coconut milk, turmeric powder and spring onion, folded in with prawns, chicken and bean sprouts and skillfully fried till edges are crispy

GOI CUON (Vietnamese) BD. 2.700

Fresh rolls with shrimps and mixed herbs served with radish and carrot sauce

BANH COUN THIT (Vietnamese) BD. 3.100

Rice dumpling stuffed with minced shrimps, chicken, onion, garlic and Chinese mushroom

KHONG WANG RUAM BD. 5.600

Mixed monsoon appetizers (for 2 persons) Kanom Pang Na Kung, Thoong Thong, Poh Pia Tod and Banh Coun Thint

SALADS

YAM RUAM MIT TALAY (Thai) BD. 3.400

Spicy seafood salad with onion, tomatoes, spring onion, Chinese celery toasted in lime chili sauce

YAM WOON SEN (Thai) BD. 3.400

Spicy glass noodles salad with prawns, minced chicken toasted in lime chili dressing

YAM NUA (Thai) BD. 3.300

Spicy beef salad with onion, tomatoes, cucumber, spring onion and lime chili sauce

SOM TAM (Thai) (Vegetarian) BD. 2.400

Spicy shredded green papaya salad with cherry tomato, peanuts, long beans tossed in garlic lime chili sauce

SANG WA TALAY (Thai) BD. 3.300

Spicy seafood salad with assorted Thai herbs, julienne ginger and lime chili sauce

CRISPY CHICKEN SALAD (Singapore) BD. 2.900

Fried shredded crispy chicken and young mango, spring onion, coriander, sesame oil toasted in spicy lime chili dressing

GADO GADO (Indonesian) BD. 2.300

Cooked vegetable salad topped with shrimp cracker served with peanut sauce

SOUPS

TOM YAM (Thai)

Prawns BD. 2.600

Seafood BD. 2.800

Chicken BD. 2.300

Vegetarian BD. 2.300

Famous Thai spicy soup, clear or creamy style with chili, lemongrass, galangal, lime leaves and lime juice

PO TAK (Thai) BD. 2.700

Clear spicy seafood soup with lemongrass, chili and hot basil

TOM KHA (Thai)

Chicken BD. 2.400

Prawns BD. 2.700

Spicy & sour coconut soup with galangal, straw mushroom, chili and lime juice

HOI MALANG PU BO TAKRAI (Thai) BD. 2.500

N.Z. mussels with lemongrass, chili and basil leavesd in a clay pot

PRAWN WONTON SOUP (Singapore) BD. 2.200

Crem corn and shredded chicken soup

THAI STYLE CURRY

GAENG PHED RUA KIEW WAAN

Chicken BD. 3.200

Beef BD. 3.700

Prawn BD. 4.300

Duck BD. 3.500

Red or green curry flavoured with coconut milk, Thai eggplant, fresh chili and basil leaves

GAENG MASSAMAN GAI BD. 3.200

A southern Thai chicken curry with coconut milk originated by Thai Muslim traders

GAENG GAREE

Jumbo Prowns BD. 4.400

Chicken BD. 3.200

A yellow curry flavoured with coconut milk, curry powder braised with onion and potatoes, topped with fried onion

PANANG

Chicken BD. 3.600

Beef BD. 3.800

Prawns BD. 4.600

A rich creamy red curry with coconut milk, roasted peanuts and lime leaves

MEAT & POULTRY

NUA PAD NAM MON HOI (Thai) BD. 3.800

Fried beef with oyster sauce, onion, fresh chili, straw mushroom and spring onion

GAI PAD MED MAMOUNG (Thai) BD. 3.600

Fried chicken with chashew nuts, onion, dried chili and mushroom

GAI PAD KAPRAOW KROB (Thai) BD. 3.600

Fried chicken in a spicy sweet and sour sauce topped with crispy hot basil

PAD PRIK TAKRAI (Thai)

Chicken BD. 3.600

Beef BD. 3.800

NUA PAD PRIK SOD (Thai) BD. 3.900

Fried tenderloin of beef with capsicum, onion, fresh chili, straw mushroom, flavoured with cumin and coriander powder

PED MAKRAM (Thai) BD. 4.200

Sliced roasted duck breast with sweet and sour tamarind sauce topped with fried onion

PED KRATIEM PRIK THAI (Thai) BD. 4.200

Fried sliced roasted duck breast with garlic and pepper

PAD PRIK BAI KAPRAOW (Thai)

Chicken BD. 3.700

Beef BD. 3.900

PAD PRIEW WAAN GAI (Thai) BD. 3.600

Fried chicken with sweet and sour sauce

RENDANG DAGING (Malaysian) BD. 3.500

Rich coconut beef with lemongrass, spicy paste and fresh yellow turmeric

AYAM RENDANG (Malaysian) BD. 3.600

Chiecken in coconut cream with ginger, garlic, lemongrass, chili paste and curry leaves

BAN CHA (Vietnamese) BD. 3.800

sauteed sliced tenderloin of beef served on a bed of rice noodles and herbs

GA NEP (Vietnamese) BD. 3.500

Grilled marinated chicken in lemongrass, served with fried sticky rice

BO XAO MANG (Vietnamese) BD. 3.900

Fried tenderloin of beef with bamboo shoot, spring onion and sesame seeds

BLACK PEPPER (Singapore)

Beef BD. 3.900

Chicken BD. 3.500

Fried beef or chicken with fresh onion, capsicum, ginger, chili oil, black pepper, sesame oil and spring onion

DUCK IN FRAGRANT SOY SAUCE (Singapore) BD. 5.800

Simmering duck in soy sauce flavoured with five spices powder and lemongrass, served with Chinese broccoli

FISH

Whole fish with your desired style of cooking Baby Hammouor BD. 9.500

PLA PAD PRIK KA PRAOW KROB (Thai)

Fried baby hamour in a spicy sweet and source sauce topped with crispy hot basil

PLA TOD LARD SAUCE MAKRAM (Thai)

Fried baby hammour topped with sweet and sour tamarind sauce

PLA LARD PRIK SAM ROD (Thai)

Fried baby hammour topped with spicy sweet & sour and basil leaves

PLA TOD KRATIEM PRIK THAI (Thai)

Fried baby hammour topped with garlic and pepper sauce

PLA NUNG MA NOW (Thai)

Steamed baby hammour in spicy lime, garlic and chili sauce

TEOCHEW STEAMED FISH (Singapore)

Steamed baby hammour in soy sauce with julienne ginger, spring onion, CHinese mushroom and sesame oil

SWEET AND SOUR FISH (Singapore)

Fried baby hammour topped with sweet and sour sauce

IKAN PANGGANG (Malaysian)

Marinated fish with spices, grilled and served with a spicy tamarind dip

SEAFOOD

PAD PRIEW WAAN KUNG (Thai) BD. 4.800

Fried prawns with sweet and sour sauce

KUNG PAD PRIK TAKRAI (Thai) BD. 4.800

Fried prawns with lemongrass, lime leaves, onion, chili and spring onion

KUNG MANOW (Thai) BD. 5.300

Grilled jumbo prowns topped with garlic and lime sauce

KUNG PAD MED MAMOUNG (Thai) BD. 4.800

Fried prawns with cashew nuts, onion, dried chili, spring onion and straw mushroom in oyster sauce

KUNG PAD KRA TIEM PRIK THAI (Thai) BD. 5.300

Fried jumbo prawns or seafood with garlic and pepper

SEAFOOD PAD NAM PRIK PHAO (Thai) BD. 5.300

Fried seafood with chili paste, chopped garlic, fresh chili and basil

KUNG OB WOON SEN MOR DIN (Thai) BD. 5.300

Baked jumbo prawns with bean vermicelli, veal bacon, ginger, black pepper, corn in a clay pot

KUNG SARONG (Malaysian) BD. 4.600

Grilled spicy prawns, served wtih spicy lemongrass sauce

SOTONG PANGGANG (Malaysian) BD. 3.500

Grilled marrinated calamari, served with spicy tamarind dip

CELERY SEAFOOD (Singapore) BD. 4.600

Stir-fried seafood with Chinese celery, fresh chili and onion

CHILI PRAWN (Singapore) BD. 5.300

Stir-fried jumbo prawns with fresh chili, garlic, ginger, leek and tomato sauce

PEPPER PRAWN (Singapore) BD. 5.300

Fried jumbo prawns with fresh onion, capsicum, black pepper, chili oil, ginger, sesame oil and spring onion

SAMBAL UDANG (Indonesian) BD. 5.300

Jumbo prawns in creamy curry with spicy paste, coconut milk, garden peas and potatoes

NOODLES

PAD THAI (Thai) BD. 3.600

Thai style fried thin noodles with prawns, egg, bean sprout and tamarind tomato sauce

GUAY TIEW PAD SIE EIEW KUNG (Thai) BD. 3.600

Fried flat noodles with prawns, mixed vegetables in soy sauce

BAMEE KROB LARD NA (Thai) BD. 3.600

Crispy egg noodles topped with prawns, chicken, bamboo shoot, mushroom and gravy

PENANG CHAR KEOW TEOW (Malaysian) BD. 3.600

Fried flat noodles with your choice of seafood or beef bean sprouts, chili paste and black soy sauce

PRAWN CURRY LAKSA (Malaysian) BD. 3.600

Spicy noodles soup with jumbo prawns, coconut milk, yellow curry, tofu and bean sprouts

BAKMI GORENG (Indonesian) BD. 3.600

Spicy fried egg noodles with chicken and prawns, sambal olek, pak choy and bean sprouts

PRAWN WONTON NOODLES (Singapore) BD. 3.300

Blanched yellow noodles with prawn dumpling, crabstick, BBQ chicken, chinese mushroom and pak choy soup or dry

CHINA FRIED MEE (Singapore) BD. 3.600

Fried yellow noodles with prawns, BBQ chicken, bamboo shoot, capsicum, hosing sauce served in a clay pot

PHO (Vietnamese) BD. 3.000

Aromatic vermicelli soup consisting of beef, chicken, shrimps, onion with a sprinkle of herbs and fried onion

RICE

KHAO PAD (Thai)

Chicken BD. 2.900

BEEF BD. 2.900

PRAWNS OR SEAFFOD BD. 3.300

Fried rice with egg, onion, and tomatoes

KHAO PAD SAB PA ROD (Thai) BD. 3.500

Seafood fried rice with diced onion, tomatoes and pineapple, served in a pineapple boat

NASI GORENG (Indonesian) BD. 3.600

Indonesian fried rice with prawns, chicken and chili paste, served with chicken sate, shrimps cracker and fried egg

BAKED RICE (Singapore) BD. 3.200

Fried rice with shrimps, chicken, garden peas, Carrot, onion shrimps paste served in a clay pot

Khao Pad Pak BD. 1.500

Vegetable fried rice

KHAO SUAY BD. 0.700

Steamed rice

VEGETARIAN

APPETIZERS

POH PIA TOD (Thai) BD. 2.600

Deef-fried vegetarian spring roll

GOI CUON (Vietnamese) BD. 2.200

Fresh rolls with fried tofu, mixed herbs and sesame seed served with radish and carrot sauce

MAIN DISH

GAENG PHED RUA KIEW WAAN (Thai) BD. 2.900

Red or green curry of vegetables and fried tofu flavoured with coconut milk, Thai eggplant, fresh chili and basil leaves

PRIEW WAAN (Thai) BD. 2.700

Sweet and sour vegetables with fried tofu

PAD BROCCOLI (Thai) BD. 2.900

Stir-fried broccoli, straw mushroom, carrot and fresh chili with soya sauce

WOK FRIED PAK CHOY (Singapore) BD. 2.200

stir-fried pak choy, mushroom, carrot and fresh chili with soya sauce

BELACAN KANGKUNG (Malaysian) BD. 2.200

Stir-fried water convolvulus with fresh chili and chili paste

JAPANESE FOOD

APPETIZER

EDAMAME BD. 2.300

Boiled green soy beans

SEARED TUNA BD. 3.100

Seared peppered tuna, served with ponzu sauce

GYOZA BD. 2.300

Fried Japanese dumpling filled with minced chicken, served with chili sauce

YAKITORI BD. 2.100

Grilled teriyaki chicken

CRISPY PRAWNS BD. 3.500

Served wtih Japanese tartar sauce

BAKED N.Z. MUSSELS BD. 2.800

With miso paste, garlic butter, lime juice and capsicum

SHISAMO GRILLED BD. 1.900

Grilled egg fish with salt

SOUPS

MISO SOUP BD. 1.300

Japanese soy bean paste soup

SALAD

CHUKA SALAD BD. 4.200

Chuka seaweed salad marinated with sesame seed

MONSOON SALAD BD. 2.800

Japanese potatoes salad with crabstick, shrimps and seaweed

GREEN TEA NOODLES SALAD BD. 2.500

With avocado, green lettuce, cherry tomatoes, veal bacon, sesame seed toasted with sesame soy sauce

AVOCADO SALAD BD. 2.800

Avocado, crabstick, capsicum and served wtih mitsukan dressing

KANI SALAD BD. 4.200

Crabstick, cucumber, iceberg lettuce, flying fish roe and mayonnaise

TEMPURA

YASAI TEMPURA BD. 2.000

Combination of vegetables

EBI TEMPURA BD. 3.500

Shrimps, spinach and sweet potato

IKA FRY BD. 3.200

Deep-fried calamari with breadcrumbs

MORIAWASE TEMPURA BD. 3.200

Assorted tempura (Shrimp, Hammour fillet and Vegetables

SASHIMI & SUSHI PLATTER

SASHIMI SPECIAL BD. 18.200

Tuna, squid, salmon, hammour, crabstick, hamachi, shime saba and tako

SASHIMI MORIWASE BD. 7.500

Tuna, squid, salmon and hammour

MATSU SUSHI PLATTER BD. 16.500

Tuna, yellow tail fish, salmon, salmon roe, flying fish roe, eel, shrimp, crabstick hammour, mackerel, squid, ,egg omlet and tuna maki

NIGIRI SUSHI PLATTER BD. 7.200

Tuna, shrimp, salmon roe, salmon, squid, egg omelet and flying fish roe

MONSOON PLATTER BD. 21.000

Sashimi (tuna, salmon, yellow tail and mackerel)

Sushi (yellow tail, eel, shrimp, tuna and California maki)

SIGNATURE ROLLS

GODZILLA ROLL BD. 4.500

Spicy crabstick salad, salmon skin and spring onion wrap with crabstick

TUNA TEMPURA SPICY ROLL BD. 4.400

Tuna, spring onion, and chili powder rolled than batter-fried

MONSOON SPECIAL ROLL BD. 3.600

Crabstick, flying fish roe, avocado and apple wrap with cucumber

LAND N'SEA ROLL

Beef tenderloin, sauteed shrimp and fruikake

TIGER ROLL BD. 4.900

Grilled eel, shrimp, flying fish roe, avocado and unagi sauce

GOLDEN ROLL BD. 3.500

Crabstick, shredded grilled egg, flying fish roe, cucumber and iceberg

VOLCANO ROLL BD. 4.400

Crabstick, avocado, cucumber, mayonnaise and flying fish roe topped with crabstick

SPICY CRUNCH ROLL BD. 4.000

Salmon skin, tako and cucumber mixed with Japanese chili sauce

OCEAN ROLL BD. 4.400

Tuna, fresh salmon, crabstick and avocado

DYNAMITE ROLL BD. 3.500

Fresh salmon, salmon skin, avocado, mayonnaise and chili powder

EBI SPICY ROLL

Shrimp tempura and spicy mayonnaise

SOFT SHELL CRAB ROLL BD. 4.700

Fried soft shell crab, flying fish roe, spring onion and avocado

BLACK DRAGON ROLL BD. 5.100

Grilled eel, asparagus, cucumber and special sauce wrapped wtih avocado

NELA KANI ROLL BD. 3.900

Shrimp tempura, spicy paste and mayonnaise topped with crabstick salad

RAINBOW ROLL BD. 3.900

Shrimp, crabstick wrap with fresh salmon, tuna and avocado

DRUNKEN ROLL BD. 4.800

Tuna, salmon, yellow tail fish, crabstick, lettuce and spicy sauce

MAIN COURSE

SHICHIMI SCHNITZEL BD. 3.800

Fried chicken with breadcrumbs, served with potatoes salad

TORI TERIYAKI BD. 3.800

Fried chicken with teriyaki sauce

TORI TEPPANYAKI BD. 3.800

Fried chicken with garlic butter and soy sauce

GYU SAIKORO BD. 5.700

Fried diced beef tenderloin with garlic butter and soy sauce

GYUNIKU TERIYAKI BD. 5.700

Fried sliced beef tenderloin with teriyaki sauce

BAKED SALMON BD. 5.400

Coated with miso paste, breadcrumbs, served on grilled spring onion

SHAKE TEPPANYAKI OR TERIYAKI BD. 5.400

Fried salmon with garlic butter and soy sauce or with teriyaki sauce

MORIWASE TEPPAN BD. 5.700

Fried mixed seafood with garlic butter and soy sauce

KURUMA EBI BD. 5.500

Fried jumbo prawns with garlic butter and soy sauce

MIXED TEPPAN BD. 5.300

Prawns, hammour, beef chicken and squid sauteed in garlic butter and soy sauce

GRILLED SELECTION SEAFOOD BD. 5.300

On coriander and wasabi sauce, served with Japanese rice

SPECIAL JAPANESE SET MENU

All served wtih Japanese salad and miso soup (Per Person)

MONSOON DELUXE BD. 12.000

Salmon sashimi, beef teriyaki and fried salmon in garlic butter soy sauce served with stir-fried mixed vegetables, Japanese fried rice and a choice of mixed fruit or ice cream

CHEF'S SPECIAL BD. 9.500

Fried tenderloin of beef and jumbo prawns in garlic butter soy sauce served with stir-fried mixed vegetables, Japanese fried rice and a choice of mixed fruit or ice cream

OISHI SPECIAL BD. 7.900

Fried tenderloin of beef and chicken in garlic butter soy sauce served with stir-fried mixed vegetables, Japanese fried rice and a choice of mixed fruit or ice cream