

PREMIER – MENU 2017

Thai Main Course:

Chilli Paneer (v)

Cured cheese coated with spices, herbs and gram flour, deep fried, Chilli sauce

Chilli Garlic Mogo

Deep fried cassava wokked with chilli and garlic

Garlic Mushrooms

Crispy coated mushrooms dipped in garlic sauce and deep fried

Manchurian Mushrooms

Battered mushrooms infused with a Classic indo Chinese sauce

Gobi Manchurian

Cauliflower florets in tempura batter coated with a classic indo Chinese sauce

Honey Sesame Mogo

Deep fried cassava with honey glaze and sesame seed garnish

Veg Fried Rice

Finely chopped, green beans , onion , peppers ,cabbage , carrots wokked and spiced with rice

Hakka Noodles

South eastern Chinese noodles with an Indian touch.

Chilli Chicken

From the street of Delhi , popular indo – Chinese dish

Chicken Manchurian

Tender pieces of chicken marinated Chinese style

Devils Lamb

Fiery boneless chunks of lamb grilled , wokked at high heat in spices peppers & onions

Garlic Prawns

Wild Catch Tiger prawns with subtle hint of garlic

* Sur charge for this product

Egg Fried Rice

Classic rice dish

Hakka Chicken Noodles

South eastern Chinese noodles with chicken with an Indian touch

Tempura Veg

Cauliflower , baby corn , dwarf beans , mango tout all battered in tempura

Thai Spring Rolls

Chinese filled fill pastry

Veg Green curry

Seasonal south east asian veg in a traditional Thai Green Curry

Veg Red Curry

Seasonal south east asian veg in a traditional Thai Red Curry

Yellow Veg Curry

Traditional Malaysian veg curry

Plain Rice

Boiled Basmati Rice

Sticky Rice

Boiled jasmine rice

Bean Sprout Noodles

Tempura Prawns

Prawn Sticks in tempura batter

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