



FOOD MENU

Soup

- *Lemon coriander* 275
mixed vegetables in lemon coriander broth
- Carrot & Roasted Pumpkin* 275
made with oven roasted carrots, pumpkin and cream
- Tom Kha* 275|290|350
coconut milk based soup with lemongrass galangal and mushroom (choice of veg, chicken, prawn)
- *Pesto Parmesan Chicken* 290
basil pesto, cream, chicken broth, parmesan and cubes of grilled chicken
- Tom Yum Prawn* 350
traditional thai broth soup with lemongrass, kaffir lime leaves, mushroom and prawns

Salad

- *Buratta* 500
fresh tomatoes, creamy buratta cheese, basil walnut pesto balsamic dressing drizzle
- Greek Feta* 460
lettuce, cucumber, tomatoes, onions, olives and feta with a vinaigrette dressing
- Citrus & Honey* 460
lettuce, orange, onions, red peppers, raisins and nuts with orange balsamic dressing
- Raw Papaya* 400
thai style papaya salad with cherry tomato, long beans, som-tam dressing
- *Grilled Chicken* 520
lettuce, grilled chicken, roasted eggplant, baby potatoes with curry mayo and honey balsamic dressing
- Smoked Salmon* 580
lettuce, orange, smoked salmon, dragon fruit, red peppers, raisins, nuts and pomegranate with orange balsamic dressing

Starters

- *Falafel & Hummus* 380
chickpea fritters served with hummus,
tzatziki and vegetable crudites
- Korean Fried Wedges* 380
potato wedges tossed in a sticky korean
gochujang sauce and sesame seeds
- Roasted Pears & Fig Crostini* 390
ricotta and goat cheese spread, roasted pears
and figs on toasted baguette
- Olive Tepanade Crostini* 420
warm garlic bread topped with hummus
olives, cheese and olive oil
- Crispy Cauliflower Tacos* 380
soft shell taco topped with crispy batter fried
cauliflower and cheesy jalapeno mayo
- Veg Quesadillas* 380
mix of roasted vegetables and cheese
stuffed in tortillas and grilled
- Pesto Garlic Cheese Bread* 420
cheesy garlic bread made with
homemade basil pesto
- Cheese Fries* 380
fries with cheese sauce, sriracha
served with honey mustard mayo
- Peri Peri Fries* 360
crispy fries tossed in peri peri spice mix
- Masala Peanuts* 280
roasted peanuts tossed with onions,
tomatoes, lime juice and spices
- Honey Chilli Lotus Stem* 380
deep fried lotus stem with bell peppers
tossed in spicy roasted chilli paste
- Stir Fry Bok Choy* 380
wok tossed baby bok choy with chilli
garlic soy topped with fried garlic

<i>Wok Tossed Chilli Paneer</i>	420
indo-chinese style chilli paneer	
<i>Crispy Baby Corn</i>	360
american baby corn tossed in five spice powder, salt and pepper	
<i>Hunan Chilli Tofu</i>	420
tofu cooked in hunan style chilli sauce	
<i>Cocktail Luchi Bites</i>	420
mini pooris topped with curried baby potatoes	
<i>Paneer & Green Peas Chop</i>	420
mashed spiced paneer stuffed with green peas and deep fried	
<i>Paneer Paturi</i>	420
cubes of paneer marinated in a paste of fresh herbs and spices wrapped and steamed in banana leaves	
<i>Heritage Vegetarian Bengali Platter</i>	500
bakarkhani roti (thick spiced flat bread) with a sweet and sour red pumpkin relish, charcoal roasted brinjal mash, garlic infused spinach and sesame peanut gunpowder podi	
● <i>Crispy Fried Chicken</i>	490
chicken strips marinated with parmesan, peri peri, herbs crumb fried and served with spicy mayo	
<i>BBQ Chicken Wings</i>	460
fried wings tossed in homemade bbq sauce served with garlic aioli	
<i>Garlic Parmesan Baked Wings</i>	480
Baked chicken wings marinated with garlic, parmesan and herbs served with garlic aioli	
<i>Herb Garlic Prawns</i>	520
prawns stir fried with olive oil, chilli flakes garlic, parsley served with garlic bread	
<i>Smoked Salmon Toast</i>	530
toasted bread topped with cream cheese spread and smoked salmon	
<i>Fish Fingers</i>	480
fish strips marinated with herbs crumb fried and served with tartar sauce	

<i>Calamari Fritters</i>	550
deep fried calamari rings served with tartar sauce	
<i>Fish & Chips</i>	650
beer batter fish served with fries, coleslaw and tartar sauce	
<i>Roasted beef stir fry</i>	530
thinly sliced roasted beef stir fried with bell peppers, onions and spices	
<i>Kung Pao Chicken</i>	490
cubes of chicken, peanuts, vegetables and chilli peppers	
<i>Chicken & Broccoli Stir Fry</i>	520
strips of chicken and broccoli florets tossed with soy garlic sauce	
<i>Wok Tossed Chilli Chicken</i>	490
batter fried chicken tossed with home made chilli sauce	
<i>Thai Basil Prawns</i>	540
prawns cooked with basil, thai spices and herbs	
<i>Wasabi Prawns</i>	560
batter fried tempura prawn tossed in creamy wasabi mayo	
<i>Whole Prawn Spring Roll</i>	490
deep fried prawns mixed with glass noodles, julienne vegetables served with sweet chilli sauce	
<i>Thai Grilled Fish</i>	520
pan grilled fish fillet marinated in thai style chilli sauce	
<i>Fish In Black Bean Sauce</i>	530
pan fried fish tossed with black bean sauce	
<i>Crispy Lamb</i>	570
crispy batter fried lamb strips tossed with a sweet and spicy asian sauce	
<i>Black Pepper Lamb</i>	580
batter fried lamb tossed with oyster sauce, dark soy and crushed black pepper sauce	
<i>Beef & Bamboo Shoot</i>	550
beef tenderloin slices cooked with bamboo shoot	

Asian Style Pork Ribs 850
slow cooked pork ribs in char sui sauce

Roasted Pork 700
slow roasted pork meat slices tossed with chilli sauce

Chicken in Black Sesame 520
chicken cubes infused with rich black sesame paste, black peppercorns and ginger

Mutton Ribs 750
mutton ribs marinated with black cumin and charred served with tomato panch phoron chutney

Momo

● *Veg Edamame* 400
made with edamame bean

● *Chicken momo* 460
minced chicken, cilantro and scallions

Pork momo 520
minced pork, chives, shaoxing wine

Sushi

● *Kappa Maki* 380
sushi rice, cucumber, cream cheese

Futo Maki 420
avocado, cucumber, pickled radish, tri capsicum, carrot, lettuce, cream cheese

● *Shake Uramaki* 550
salmon and cucumber roll

Boston Roll 550
crab stick, jalapeno mayo, cream cheese, avocado, topped with tobiko eggs

Spiced Tuna Uramaki 560
tuna, cucumber, sriracha, togarashi roll

Orange Blossom Uramaki 560
crab stick, cream cheese, avocado, jalapeno mayo topped with smoked salmon

Pasta

- *Arrabiatta* 490
pasta tossed with spicy homemade
tomato sauce
- Mac and Cheese* 540
macaroni tossed in cream sauce
and four cheese mix
- Aglione* 520
pasta tossed with olive oil
garlic, olives and chilli flakes
- Verdure Alla Salsa Rosa* 540
pasta tossed with vegetables, olives
and a mix of arrabiata and alfredo sauce
- Penne Alfredo* 540
penne cooked with creamy alfredo sauce
and parmesan butter
- Pesto Basilico* 560
pasta tossed with basil pesto sauce
- *Pollo Alla Panna* 620
pasta tossed with cream sauce
and grilled chicken
- Cilantro Lime Shrimp* 640
pasta tossed with garlic, chilli flakes,
olives, cilantro, lime and shrimp
- Pasta Amatriciana* 680
pasta tossed with spicy homemade tomato
sauce and bacon
- Carbonara* 680
pasta tossed with olive oil, egg yolk, bacon,
cream and parmesan

Pizza

- *Pizza Margherita* 590
homemade tomato sauce, basil and mozzarella
- Pizza Verdure* 620
pizza topped with fresh vegetables,
peppers and olives
- Quattro Fromaggi* 690
pizza topped with cream sauce
and four cheese mix
- Pizza Pomodoro* 660
pizza topped with cherry and sundried
tomatoes, basil, parmesan, olive oil
- *Pizza Alla Pollo* 720
pizza topped with homemade
tomato sauce and grilled chicken
- Pizza Diavolo* 740
pizza topped with pepperoni
(pork/lamb), olives
- Pizza Hawaiian* 740
pizza topped bacon, pineapple, mozzarella
- Pizza Gamberi* 740
pizza topped with garlic prawns,
chilli flakes, parsley

Add ons

- *Mushroom/vegetables* 80
- Olives/Jalapenos* 60
- *Chicken/Parmesan* 120
- Bacon/Prawns* 180

Mains

- *Vegetable Bake* 500
mixed vegetables, corn, peas baked in a creamy cheese sauce served with garlic herb rice and garlic bread
- Veg Lasagne* 520
layered pasta with a mix of spinach, mushroom and paneer baked with mozzarella and served with garlic bread
- *Herb Grilled Chicken Steak* 650
herb marinated grilled chicken breast served with black pepper sauce, mashed potatoes and buttered vegetables
- Braised Chicken Thigh* 720
whole chicken thigh braised with mushroom and spinach served with garlic rice
- Chicken Corn Broccoli* 580
chicken, corn and broccoli baked in a creamy sauce gratinate served with garlic herb rice and garlic bread
- Lemon Butter Fish* 720
lemon mustard marinated fish grilled and served with a creamy lemon butter sauce and herb rice
- Grilled Salmon* 1450
salmon fillet marinated with garlic and herbs grilled and served with mash and vegetables
- Prawn Stroganoff* 650
creamy prawn stroganoff served with herb garlic rice
- Beef Stew With Mashed Potatoes* 720
beef cubes cooked in demi glaze finished with cream and served with mashed potatoes
- Grilled Beef Steak* 790
grilled beef tenderloin served with mushroom sauce, potatoes and buttered vegetables

Indian

- *Stuffed Spinach Balls* 520
cottage cheese and spinach koftas in a coconut milk gravy
- Radhaballavi Alu Tarkari* 560
urad dal stuffed kachoris paired with spicy potato gravy and tangy tomato chutney
- *Bhetki Macher Sorse Jhal* 650
bhetki fish in a gravy infused with nigella seeds, turmeric, chilli paste and mustard paste
- Prawns in Malai Curry* 650
bengali prawn curry cooked in coconut milk and spices
- Kancha Loka Murgi* 600
chicken legs cooked with fresh coriander leaves, green chillies and spices
- Kosha Mangsho* 690
mutton curry slow cooked with spices, onions, curd and a touch of mustard oil
- Mamngshor Jhol* 690
bengali mutton curry with potato chunks

Breads

- Luchi (Poori)* 2pcs 120
- Phulka* 2pcs 120
- Radhaballavi* (urad dal stuffed kachori) 2pcs 130
- Lacha paratha* 120

Asian

- *Thai Fried Rice* 400|440|480
- basmati rice cooked with bird's eye chilli and basil (choice of veg, chicken or prawns)
- Cantonese Fried Rice* 380|420|460
cantonese style fried rice tossed with assorted vegetables (choice of veg, chicken or prawns)

Truffle Garlic Fried Rice

580|660|680

sticky jasmine rice cooked in burnt garlic sauce and truffle oil (choice of veg, chicken or prawns)

Hakka Noodles (Plain / Schezwan)

400|440|480

indo chinese noodles made with vegetables (choice of veg, chicken or prawns)

Pad Thai Noodles

420|460|500

rice stick noodles tossed with tamarind juice, palm sugar, peanut and chilli flakes (choice of veg, chicken or prawns)

Green Curry

460|500|540

coconut milk based curry made with baby eggplant, shallots, sweet basil leaves, kaffir lime leaves served with jasmine rice (choice of veg, chicken or prawns)

Red Curry

460|500|540

coconut milk based red curry made with baby eggplant, shallots, bamboo shoot sweet basil leaves, kaffir lime leaves served with jasmine rice (choice of veg, chicken or prawns)

Char Kway Teow

460|500|540

wok tossed flat rice noodles with shitake mushroom, bok choy and kecap manis sauce (choice of veg, chicken or prawns)

• *Chicken Basil*

580

minced chicken and birds eye chilli tossed with homemade holy basil sauce served with steamed basmati rice topped with fried egg

Lemongrass Fish

1200

whole fish steamed with lemon grass and asian herbs served with jasmine rice

Dessert

Please check our dessert counter for fresh bakes & homemade gelato

Kindly let us know about your food allergies, if any.

Prices are exclusive of 5% gst / We levy an optional 7.5% service charge

@sterlingbymadrassquare / 9639693666

