



# OUR MENU

#### TENGGARA

Discover the culinary jewels of Southeast Asia.

Take a gastronomical journey with our specialty chefs to savour the authentic flavours from the world-renowned food capitals of Malaysia, Singapore, Indonesia, Thailand, Hong Kong and the region.



### **APPETIZERS**

SATAY AYAM (N) | AED30

Grilled chicken skewers of chicken satay with peanut & chili satay sauce, cucumbers & onions

CHICKEN & PRAWN SIEW MAI (S, E, N, G) | AED25 Steamed chicken & prawn dim sum paired with sweet chili sauce

DEEP-FRIED PRAWNS (S, E, G) | AED43

Aromatic breaded prawns paired with homemade sweet chilli sauce

XO FRIED RADISH CAKE (S, E, N, G, Soya) | AED25 Stir-fried radish cake with eggs, beansprouts & spring onions in signature XO sauce

**SPICY STEAMED WONTONS (S, E, N, G, Soya) | AED25** Steamed chicken & prawn wontons paired with spicy soya sauce

PAN-FRIED RADISH CAKE (S, N, G) | AED25 Hong Kong style crispy pan-fried radish cake

SHRIMP CAKE (S, N, G) | AED28
Deep-fried breaded shrimp with capsicums

CRISPY WONTONS (S, E, N, G) | AED25 Deep-fried prawn wontons

**ROTI CANAI (G) I AED25**Fluffy paratha served with chicken curry

PAN-FRIED SHANGHAI DUMPLINGS (N, G, Soya) I AED30 Pan-fried chicken dumplings served with shredded ginger in

Pan-tried chicken dumplings served with shredded ginger in red vinegar or sweet chili sauce

**FU PI JUAN (S, N, Soya) | AED30** Steamed minced chicken & shrimp in dry bean curd skin in chili oyster sauce.

**KARI CHEE HO FUN (N, G, Soya) | AED41**Steamed flat rice noodles with shredded chicken & beansprouts in curry sauce garnished with fried bean curd skin.





**SOUPS** 

SZECHUAN HOT & SOUR SOUP (E, Soya) | AED28 Spicy soup with shredded chicken, whisked egg, tofu, mushrooms, carrots, capsicums & coriander

**TOM YAM GOONG (S) I AED30**Signature Thai soup with shrimp, mushrooms, tomatoes, lemongrass, galangal, snowpeas & carrots

**SWEET CORN SOUP (D, E, G) | AED25**Chinese-style cream of corn soup with shredded chicken & whisked egg

**NOODLES** 

MALAYSIAN MI GORENG (S, E, N, G, Soya) | AED43 Stir-fried noodles with chicken, shrimp, squid, eggs, beansprouts & tofu in spicy sweet soya sauce

HOKKIEN CHAR KWAY TEOW (S, E, N, G, Soya) | AED41 Stir-fried Ho Fun noodles with chicken, squid, shrimp, eggs & beansprouts in spicy sweet soya sauce

MAI FUN & HO FUN WITH SEAFOOD (S, E, N, G, Soya) | AED44

Crispy-fried rice vermicelli & Ho Fun noodles with Pak Choi & mixed seafood in egg gravy

BRAISED BEEF NOODLES (S, E, N, G, Soya) | AED42 Braised beef with noodles, carrots, mushrooms, cabbage, onions & snow peas

BRAISED CHICKEN NOODLES (S, E, N, G, Soya) | AED40 Braised chicken with noodles, carrots, mushrooms, cabbage, onions & snow peas

BRAISED SEAFOOD NOODLES (S, E, N, G, Soya) | AED44 Braised mixed seafood with noodles, carrots, mushrooms, cabbage, onions & snow peas

MALAYSIAN HOKKIEN CHAR MEE (S, N, G, Soya) | AED42 Stir-fried noodles with squid, chicken, shrimp & Pak Choi in dark sauce

HONG KONG DRY BEEF HO FUN (S, N, G, Soya) I AED42 Stir-fried flat rice noodles with beef, Kailan & sliced ginger in soya sauce





SINGAPORE HOKKIEN MEE (S, E, G) | AED45

Rice & yellow noodles in prawn broth with squid & shrimps, fish tofu, garnished with crispy chicken skin

MALAYSIAN BEEF HO FUN (S, E, N, G, Soya) | AED44 Stir-fried flat rice noodles, beef, spring onions & sliced ginger in egg gravy

**SEAFOOD & VEGETABLES SOUP NOODLES (S, N, G) | AED42**Noodles with mixed seafood & assorted fresh vegetables in chicken broth

**LAKSA LEMAK (S, E, G, Soya) | AED42**Egg noodles with prawns, fish tofu, tofu puffs, beansprouts & cucumbers in laksa gravy

MALAYSIAN MI KARI (S, E, G, Soya) | AED42 Curry noodles with chicken, fish cake, boiled egg, long beans, beansprouts, Pak Choi & coconut milk

**BEEF NOODLE SOUP (N, G, Soya) | AED45**Braised beef noodles in broth with Pak Choi, shiitake mushrooms, tomatoes, beansprouts, chilies & tofu puffs

PRAWN HAR MEE (S, E, G) | AED45 Egg noodles in prawn broth with kangkong, beansprouts & boiled egg

MEE MAMAK (S, E, G, Soya) | AED45 Stir-fried egg noodles with seafood & vegetables in sambal belacan sauce

**SINGAPORE FRIED BEE HOON (S, E, N) | AED45**Stir-fried rice vermicelli noodles with chicken char siew, shrimps, egg, vegetables & curry powder

WONTON NOODLE SOUP (S, E, N, G) | AED45 Wonton noodles with chicken & prawn dumplings, Pak Choi & shiitake mushrooms

**MEE LADNA (E, G, Soya) I AED43**Wok-fried flat rice noodles in Thai style with chicken and vegetables in egg gravy.





### RICE

**VEGETABLE FRIED RICE (N, Soya) | AED36** 

Stir-fried rice with carrots, snow peas, cabbage, mushrooms & Pak Choi

SEAFOOD FRIED RICE (S, E, N, Soya) | AED38

Stir-fried rice with squid, shrimps, egg & mixed vegetables

NASI GORENG KAMPUNG (S, E, Soya) | AED41

Malaysian-style fried rice with kangkong, dried anchovies, long beans & egg

NASI GORENG INDONESIA (S, E, N, Soya) | AED42 | Indonesian-style fried rice with beef, shrimps & spring onions topped with fried egg

HAINANESE CHICKEN RICE (D, G, Soya) | AED41 Steamed chicken with aromatic buttered rice & clear chicken broth

CRISPY BEEF RICE (S, N, Soya) | AED42

Steamed jasmine rice topped with crispy beef, braised vegetables & tofu puffs

CHICKEN & SHRIMP FRIED RICE (S, E, N, Soya) | AED45

Fried rice with chicken, shrimps, egg & mixed vegetables

YANG CHOW FRIED RICE (S, E, N, Soya) | AED45

Fried rice with chicken char siew, egg, shrimps, mushrooms & scallions

XO FRIED RICE (S, E, N, Soya) | AED45

Fried rice with chicken & shrimps in signature XO sauce

NASI AYAM GORENG (D, G, Soya) | AED45

Roasted chicken served with aromatic buttered rice & clear chicken broth

CANTONESE SEAFOOD RICE (S, N, Soya) | AED45

Steamed jasmine rice topped with stir-fried seafood & mixed vegetables in chili oyster sauce

NASI LEMAK AYAM RENDANG (S, E, N) | AED41

Coconut-flavoured steamed rice with chicken rendang & condiments

NASI GORENG IKAN ASIN (S, E, Soya) | AED41

Malaysian-Singaporean style stir fried rice with dry salted fish, eggs & mixed vegetables

**JASMINE RICE | AED10** 

Plain steamed rice

D - Dairy | N - Nuts | S - Seafood | E - Eggs | G - Gluten | V - Vegetarian | VE - Vegan For any allergy or dietary requirements, please reach out to any of our servers



### CHICKEN

KUNG PAO CHICKEN (N, Soya) | AED43

Stir-fried chicken Szechuan style with dried chilies, ginger &

**BLACK BEAN CHICKEN (S, N, Soya) | AED41**Stir-fried chicken & mixed vegetables in black bean sauce

CRISPY SWEET & SOUR CHICKEN (N, G) | AED41

Crispy-fried chicken with capsicums, onions & pineapple in sweet & sour squce

MALAYSIAN KARI AYAM (D) | AED41

Chicken with okra, eggplant & long beans in curry sauce cooked with coconut milk

STEAMED CHICKEN WITH CHINESE MUSHROOMS (N, Soya)

Steamed chicken with mushrooms, spring onions & soya sauce

LA ZHIAO CHI TIEN (N, Soya) | AED46

Crispy-fried chicken thigh with capsicums, onions & peanuts tossed in spicy bean paste

SALTED EGG YOLK CHICKEN (D, E, Soya) | AED44

Crispy-fried chicken coated with salted egg yolk paste, tossed in chilies & curry leaves

SAMBAL AYAM (S, Soya) | AED43

Sautéed chicken thigh meat with long beans & onions in sambal sauce





#### BEEF

SZECHUAN CRISPY BEEF (N, Soya) | AED45

Crispy-fried beef with carrots, spring onions, celery & peanuts

BLACK PEPPER BEEF (S, N, Soya) | AED45

Stir-fried beef with mushrooms, onions & capsicums in Chinese black pepper sauce

BEEF WITH GINGER & SPRING ONIONS (S, N, Soya) | AED44

Stir-fried beef with ginger & spring onions in oyster sauce

CRISPY CHILI BEEF (S, N, Soya) | AED44

Crispy-fried beef with dried chili & spring onions in spicy sweet sauce

BLACK BEAN BEEF (S, N, Soya) | AED44

Stir-fried beef with capsicum, mushroom, onion in black bean sauce

BEEF WITH BROCCOLI (S, Soya) | AED44

Stir-fried beef with broccoli, carrot, mushroom, onion, garlic & ginger in oyster sauce

DAGING RENDANG (D) | AED45

Tender pieces of beef cooked in rendang sauce & coconut milk

BEEF WITH BITTER GOURD (S, N, Soya) | AED45

Stir-fried beef with bitter gourd, capsicum & onion in black bean sauce

**SEAFOOD** 

FISH WITH GINGER & SPRING ONIONS (S, N, Soya) | AED44

Stir-fried fish fillet with ginger & spring onions in oyster sauce

FISH IN XO SAUCE (S, N, Soya) | AED44

Stir-fried fish fillet with black fungus, onions & snowpeas in signature XO sauce

STEAMED FISH (S, N, Soya) | AED44

Steamed fish fillet in soya sauce garnished with spring onions & shredded ginger

LA ZHIAO YEE PIAN (S, N, Soya) | AED45

Crispy-fried fish fillet with capsicums, onions & peanuts, tossed in spicy bean paste

SOTONG SAMBAL (S, Soya) | AED45

Stir-fried squid with onions & long beans in sambal sauce









BLACK PEPPER PRAWNS (S, E, N, Soya) | AED65

Stir-fried prawns with mushrooms, onions & capsicums in Chinese black pepper sauce

SHRIMP WITH EGG (S, E, N) | AED45

Stir-fried shrimps with egg, garlic & scallions

SAMBAL UDANG (S, Soya) | AED65

Stir-fried prawns in sambal sauce with onions & string beans

SEAFOOD TOFU CLAYPOT (S, N, Soya) | AED50

Braised seafood with tofu & vegetables in oyster sauce

SALTED EGG YOLK PRAWNS (D, S, E, Soya) | AED65

Crispy-fried prawns coated with salted egg yolk paste, tossed in chili & curry leaves

SALT & PEPPER SOTONG (S, E, N) | AED49

Crispy-fried squid with capsicums

SALTED EGG YOLK SOTONG (D, S, E, Soya) | AED49

Crispy-fried squid tossed in salted egg yolk, chili & curry leaves

KARI IKAN (S) | AED65

Malaysian fish curry with ladyfingers, egaplants & long beans

SINGAPORE CHILI CRAB (S, E, G) | AED280

Freshly cooked crab in chili & curry gravy with steamed or fried Mantou (2 days advanced order required)

SINGAPORE PEPPER CRAB (D, S, Soya) | AED280

Freshly cooked crab in signature black pepper gravy with steamed or fried Mantou (2 days advanced order required)

VEGETABLES & TOFU

LO HON ZHAI (N, Soya) | AED41

Vegetables, tofu, black fungus, mushrooms & glass noodles in fermented bean curd

KANGKONG WITH GARLIC (N) | AED39

Stir-fried Morning Glory greens with chopped garlic

PAK CHOI WITH GARLIC (N) | AED41

Stir-fried baby Pak Choi with sliced garlic

STIR-FRIED MIXED VEGETABLES (N, Soya) | AED39

Stir-fried mixed vegetables, mushrooms, black fungus & tofu in light soya sauce







PAK CHOI WITH BLACK FUNGUS & TOFU (N, Soya) | AED41 Stir-fried baby Pak Choi with black fungus, sliced garlic & fried tofu

**KAILAN WITH GARLIC (N) I AED39**Chinese Kailan greens stir-fried with sliced garlic

**KANGKONG BELACAN (S, Soya) | AED39** Stir-fried Morning Glory in sambal belacan sauce

BITTER GOURD WITH SALTED EGG YOLK (D, S, E, Soya) | AED39

Stir-fried bitter gourd tossed in salted egg yolk

MAPO DOUFU (S, N, Soya) | AED42 Braised minced chicken & soft tofu in traditional spicy Szechuan chili and black bean sauce.

**XIAN YU JILI DOUFU (S, N, Soya) | AED43**Braised minced chicken, tofu & dry salted fish in chili soy sauce in sizzling clay pot.

### **SWEETS**

**SA NWIN MA KIN (D, N, G) | AED22**Burmese-style baked semolina cake with maple syrup

BANE MOTE (D, E, N, G) | AED25 Burmese-style fluffy pancake topped with almond flakes, coconut & poppy seeds

MANGO SAGO (D) I AED20 Mango, fresh milk, sugar & tapioca pearls

PISANG GORENG (D, N, G) | AED22 Deep-fried banana in filo pastry & cashew nuts served with vanilla ice cream

JAPANESE CHEESECAKE (D, E, G) | AED25 Japanese-style chiffon cheesecake

AIS KACANG (D, N) | AED25 Shaved ice with syrup, grass jelly, red beans, fruits & nuts

BUBUR CHA CHA (D) | AED20 Pearl sago, sweet potato & yam with coconut milk & pandan extract

FRIED SESAME BALLS (N, G) I AED20
Deep-fried glutinous rice balls with red bean filling





AED16

AED16

AED24

AED24

# BEVERAGE MENU

**AQUA MORELLI STILL WATER** 

**AQUA MORELLI SPARKLING WATER** 

JUICES & SOFT DRINKS ORANGE / PINEAPPLE / WATERMELON / CARROT / LEMON PEPSI / 7up / GINGER ALE / MIRINDA CHINESE HERBAL TEA (WANG LAO JI) RED BULL YOUNG COCONUT JUICE	AED25 AED16 AED20 AED28 AED16	
REFRESHING	Glass	Pitcher
ICE LEMON TEA	AED20	AED40
FRESH LIME SODA	AED16	AED45
MILKSHAKES VANILLA / BANANA / STRAWBERRY / CHOCOLATE	AED24	
MOCKTAILS SOYA MILK WITH GRASS JELLY	AED25	
ROSE WATER WITH GRASS JELLY	AED25	
ROSE WATER WITH GRASS SEED	ALD 23	
COFFEE & TEA	Hot	Cold
CAPPUCCINO	AED22	
CAFE LATTE	AED22	
ESPRESSO	AED20	AFDOF
ICE COFFEE MILO	AED22	AED25 AED23
TEH TARIK	AED22	AED23
GREEN TEA	AED22	ALDZS
OOLONG TEA	AED22	
JASMINE TEA	AED22	
WATER	Small	Large



# BEVERAGE MENU

BEER	Full Pint	Bottle	Can
AMSTEL	AED44	AED39	
ASAHI	AED52		
BUDWEISER	AED48	AED39	
CARLSBERG	AED48	AED39	
CORONA		AED40	
GUINNESS			AED52
HEINEKEN	AED48	AED39	
HOEGAARDEN	AED52	AED40	
STELLA ARTOIS	AED48	AED40	
TIGER	AED48	AED40	

### VODKA

SMIRNOFF RED
ABSOLUT
GREY GOOSE
RUSSIAN STANDARD IMPERIAL
ROBERTO CAVALLI

### GIN

BOMBAY SAPPHIRE TANQUERAY 10 HENDRICKS

#### RUM

BACARDI SUPERIOR
CAPTAIN MORGAN
CAPTAIN MORGAN (SPICED GOLD)
HAVANA CLUB 3 YRS
BACARDI 8 YRS

### **SCOTCH**

JOHNNIE WALKER RED JOHNNIE WALKER BLACK JOHNNIE WALKER DOUBLE BLACK FAMOUS GROUSE CHIVAS 12 YRS CHIVAS 18 YRS

#### 30ml Shot

AED39 AED40 AED52 AED49 AED59

#### 30ml Shot

AED39 AED52 AED50

#### 30ml Shot

AED39 AED42 AED55 AED42 AED45

#### **30ml Shot**

AED39 AED44 AED52 AED40 AED44 AED88



# BEVERAGE MENU

### SINGLE MALTS

GLENFIDDICH 12 YRS
GLENFIDDICH 15 YRS
GLENFIDDICH 18 YRS
GLENFIDDICH 21 YRS
GLENMORANGIE 10 YRS
GLENMORANGIE 18 YRS
LAPHROAIG
MACALLAN 12 YRS

### OTHER WHISKIES

JIM BEAM JAMESON JACK DANIELS

### **TEOUILA**

JOSE CUERVO SILVER
JOSE CUERVO ESPECIAL GOLD
PATRON XO CAFÉ
PATRON SILVER
PATRON ANEJO

### **COGNAC**

COURVOISIER VS
HENNESSY VSOP
HENNESSY XO
HENNESSY PARADIS

### LIQUEURS

ABSINTHE 69
AMARETTO
BAILEY'S
JÄGERMEISTER
KAHLUA
SAMBUCA

#### 30ml Shot

AED48 AED69 AED130 AED115 AED42 AED129 AED61 AED72

#### 30ml Shot

AED42 AED44 AED42

#### 30ml Shot

AED39 AED42 AED40 AED44 AED55

#### 30ml Shot

AED52 AED59 AED160 AED250

#### 30ml Shot

AED49 AED40 AED44 AED44 AED42 AED42



# BEVERAGE MENU

CLASSIC COCKTAILS

COSMOPOLITAN - VODKA, COINTREAU, LIME JUICE, CRANBERRY JUICE | AED44 MOJITO - RUM, LIME, MINT, SODA | AED44 MARGARITA - TEQUILA, TRIPLE SEC, LIME | AED44 MARTINI - VODKA OR GIN, STIRRED OR SHAKEN | AED44 BULLFROG - VODKA, RUM, GIN, TEQUILA, BLUE CURACAO, ENERGY DRINK | AED56 LONG ISLAND TEA - VODKA, RUM, GIN, TEQUILA, COLA | AED56

PAN ASIAN COCKTAILS

TENGGARA - CACHAÇA, TRIPLE SEC, LIME, LEMONGRASS, SODA | AED45 SPICY SALA MARTINI - VODKA, LIME JUICE, SALACCA FLAVOUR | AED45 SPICE & TONIC - GIN, SPICE, LIME JUICE, TONIC, GINGER | AED45 GIANT PANDA - RUM, COCONUT, PANDAN, ALMOND | AED45 SUMAC ICE TEA - VODKA, RUM, GIN, TEQUILA VODKA | AED45

WINES	Glass	Bottle
CHAMPAGNE LOUIS ROEDERER BRUT PREMIER, NV		AED929
VEUVE CLIQUOT, YELLOW LABEL		AED929
MOET & CHANDON NECTAR IMPERIAL		AED999
DOM PERIGNON BLANC 2000 / 2002		AED2788
SPARKLING		
CONTE FOSCO CUVÉE BRUT, EMILIA ROMAGNA, ITALY	AED40	AED188
WHITE		
HARDY'S, THE RIDDLE, CHARDONNAY, SOUTHEAST AUSTRALIA	AED40	AED190
UPSIDE DOWN SAUVIGNON BLANC, MARLBOROUGH,	AED40	AED300
NEW ZEALAND	ALDOO	AEDSOU
CHATEAU TIMBERLAY BLANC, ROBERT GIRAUD BORDEAUX, FRANCE	AED66	AED325
RED		
HARDY'S, THE RIDDLE, CABERNET MERLOT, SOUTHEAST AUSTRALIA	AED40	AED190
CHATEAU TIMBERLAY ROUGE, BORDEAUX SUPERIEUR, FRANCE	AED59	AED285
	AED59	
MATUA VALLEY, PINOT NOIR, MARLBOROUGH, NEW ZEALAND	AEDO7	AED330
ROSE		
SAUVION ET FILS, CHEMIN DES SABLES, ROSE D'ANJOU, LOIRE,	AED44	AED220
FRANCE		



# SUSHI MENU

### **NIGIRI**

SALMON - SAKE (S) | AED48

Norwegian Salmon slices, Wasabi, Ginger Pickle, Soya Sauce

PRAWN - EBI (S) | AED48

Prawn, Wasabi, Ginger Pickle, Soya Sauce

OCTOPUS - TAKO (S) | AED58

Octopus, Wasabi, Ginger Pickle, Soya Sauce

TUNA - MAGURO (S) | AED58

Bluefin Tuna, Wasabi, Ginger Pickle, Soya Sauce

YELLOWTAIL - HAMACHI (S) | AED58

Yellowtail, Wasabi, Ginger Pickle, Soya Sauce

CRABSTICK - KANI (S) | AED48

Crabstick, Wasabi, Ginger Pickle, Soya Sauce

#### SASHIMI

**TUNA - MAGURO (S) | AED58**6 Pieces of Sliced Bluefin Tuna with Condiments

YELLOWTAIL - HAMACHI (S) | AED58

6 pieces of Sliced Yellowtail with Condiments

PRAWN - EBI (S) | AED48

8 Pieces of Prawns with Condiments

OCTOPUS - TAKO (S) | AED58

6 Pieces of Sliced Octopus with Condiments

SALMON - SAKE (S) | AED58

6 Pieces of Norwegian Salmon with Condiments





# SUSHI MENU

# MAKI & URAMAKI ROLLS VEGETABLE (V) | AED39

Carrot, Cucumber, Avocado

CALIFORNIA (S) | AED58 Avocado, Crabstick, Cucumber, Tobiko

CRUNCHY MAKI (S) | AED58 Fried Tempura Rolls

RAINBOW (S) | AED68 Salmon, Tuna, Crabstick, Avocado, Cucumber

**VOLCANO (S) | AED58** Avocado, Cucumber, Spicy Crab

CHILI GARLIC TUNA (S) | AED58 Tuna, Spicy Sauce

PHILADELPHIA (S, D) | AED58 Smoked Salmon, Philadelphia Cheese

## SIGNATURE ROLLS CRUNCH MELT | AED48

Fried Chicken, Avocado

**TUNA REVOLUTION (S) | AED58** Tuna, Shrimps, Cucumber, Crabstick

SPICY SALMON (S, E) | AED63 Salmon, Spring Onion, Spicy Mayo

TRUFFLE SALMON SEA (S) | AED68 Salmon, Avocado, Crabstick, Shrimp, Truffle





# SUSHI MENU

SEAFOOD & RAW CEVICHE MIXTO (S) I AED58 Octopus, Nile Perch, Lime Juice

**SALMON TARTARE (S) | AED58** Salmon, Avocado

YELLOWTAIL CARPACCIO (S) | AED58 Sliced Yellowtail Hamachi, Soy Sauce & Olive Oil

EDOMAE COMBO (S) | AED78 5 TYPES OF SASHIMI | 3 PIECES EACH Tuna, Hamachi, Ebi, Octopus, Salmon

KANTO COMBO (S) | AED68 6 TYPES OF NIGIRI | 2 PIECES EACH Yellowtail, Tuna, Salmon, Crabmeat, Prawn, Octopus

YAKUZA COMBO (S) | AED68 4 TYPES OF MAKI/URAMAKI ROLLS | 4 PIECES EACH California, Volcano, Crunchy Maki, Vegetable

**IMPERIAL PLATTER (S) | AED99** 8 TYPES OF MIXED ASSORTMENT | 3 PIECES EACH Tuna Sashimi, Salmon Sashimi, Kani Nigari, Ebi Nigari, California Rolls, Rainbow Rolls, Volcano Rolls, Philadelphia Rolls

