

Hälo Hälo

(S) SPICY (SF) SHELLFISH (N) CONTAIN NUTS

(V) VEGETARIAN (D) DAIRY



CRUNCH MUNCHIES



EDAMAME (V)

Steamed Japanese soya bean and Maldon sea salt

AED 14



PRAWN VIETNAMESE ROLL (SF) (N)

Prawns, mango, cucumber, rice noodles, Asian chive coriander wrapped in rice paper with a Vietnamese dipping sauce

AED 32



CHINESE DUCK CREPES (N)

Marinated roasted duck, baby leek, cucumber, hoisin sauce wrapped in Chinese crepes

AED 30



CRISPY CHILI CALAMARI (S) (SF) (N)

Deep fried squid with Japanese spices served with chili vinegar sauce

AED 30



SATAY CHICKEN (N) (D)

Marinated chicken cubes with a lightly spiced warm peanut sauce

AED 28



PRAWN TEMPURA (SF) (D)

Light and crispy fried tiger prawn, soya and ginger sauce

AED 32



STEAMED DUMPLING (SF) (N) (D)

Steamed prawn, chicken and vegetable dumplings with chili sauce and vinegar soya sauce

AED 30



LUMPIA (SF) (D)

Chinese spring roll pastry, shrimps, carrots, green beans, cabbage, chinese celery and mango chutney

AED 25



VEGETABLE SAMOSA (N) (V)

Carom seed flavored shortcrust pastry filled with spiced potato and green peas in a mint and tamarind chutney

AED 18



TOD MUN KUNG (SF)

Traditional Thai prawn panko cake, seasoned with aromatic thai herbs and lime leaves with sweet chili sauce

AED 32



VEGETABLE TEMPURA (V)

Tempura battered lightly coated assorted vegetables with soya and ginger dipping

AED 24



LECHON MANOK LUMPIA (N)

Roasted chicken spring roll with papaya coriander, banana Ketchup & atchara vinegar

AED 24



SOUPER BOWL

MISO SOUP (V) (D)

Tofu, enoki mushroom, wakame seaweed and spring onion

AED 34

TOM YUM GOUNG (S) (SF) (D)

Prawn, mushroom, lemon grass, galangal, coriander, hot and sour broth

AED 36

CHICKEN SOPAS SOUP (D)

Creamy milk broth with chicken, macaroni, carrot, cabbage and celery

AED 32

SOTO AYUM (D)

Traditional Indonesian herbed chicken soup with rice noodle, cabbage, tomato and egg

AED 32



BEEF SINIGANG (SF)

Tamarind beef rib sinigang with radish

AED 38

SALADS

SPICY THAI BEEF SALAD (S) (SF)

Grilled beef striploin, mint leaves, coriander, roasted rice, spring onion and citrus dressing

AED 38

SUM TAM (S) (SF) (N) (V)

Our version of the famous Thai papaya salad made with carrot, green papaya, tomato, green bean, crushed peanut with chili and lime juice

AED 36

PAN SEARED SALMON SALAD (SF) (N)

Grilled salmon with green mango, peanut, shallot, coriander, mint leaves, tender coconut and lychee in Thai spiced sauce

AED 39

ASIAN CAESAR SALAD (SF) (N) (D)

Romaine lettuce, parmigiana, toasted sesame seeds, crispy wanton croutons and soya caesar dressing

AED 32 CHICKEN | AED 38 SHRIMP | AED 38 SALMON

SEAFOOD

MIXED SEAFOOD BAG (SF) (N)

Prawn, green mussel, crab, onion, ginger and miso soya sauce

AED 79

GRILLED SQUID (SF)

Squid seasoned with Asian herbs and grilled to perfection served with coriander sauce

AED 46

PAN FRIED HAMMOUR FILLET (S) (SF)

Wok fried hammour fish fillet, krachai, green pepper corn, onion, lime leaves and red chili paste sauce

AED 58

SALMON TERIYAKI TEPAN STYLE (SF) (N)

Salmon teriyaki with bean sprout, snow peas, white mushroom carrot, pakchoy and cabbage

AED 63

HOR MUK TALAY (S) (SF) (D)

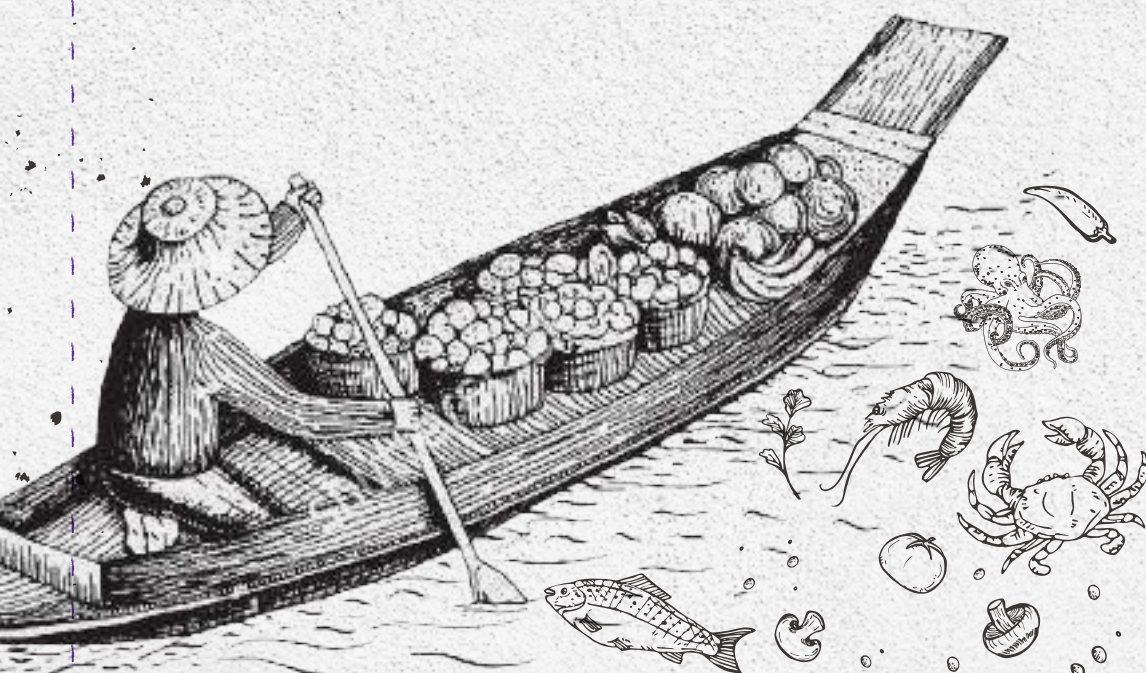
Steamed mixed seafood in Thai red curry custard, coconut milk, served in banana leaf basket

AED 64

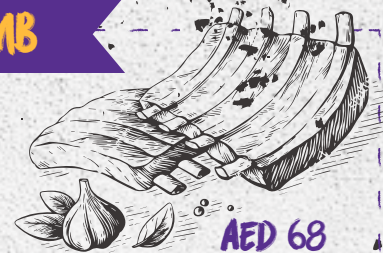
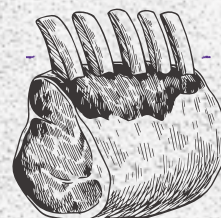
SWEET & SOUR PRAWN (SF) (N)

Lightly crispy prawns tossed with pineapple, green, red, yellow pepper, onion, in our signature sweet and sour sauce

AED 62



BEEF & LAMB



WEeping TIGER (SF)

Teppan-grilled prime USDA rib-eye topped with garlic and scallion sauce, birds eye chili and dip-nam jim jaew

AED 68

MONGOLIAN LAMB (SF) (N)

Wok fried marinated lamb, bell pepper, onion, jelly mushroom, asparagus, snow pea and Mongolian sauce

AED 54

CRISPY CHILI LAMB (S) (SF) (N)

Wok fry szechuan style crispy fried lamb with carrot, peppers, spring onions and tossed sesame seeds

AED 48

BEEF BULALO

Beef shank, beef marrow bones, yellow corn cob, bokchoy and beef stock

AED 42

BEEF BLACK PEPPER (SF)

Wok fried beef tenderloin, onion, diced pepper, black pepper sauce and spring onion

AED 42

BEEF HOT BASIL (S) (SF)

Stir-fried sliced beef, chili, bamboo shoot, vegetables and basil leaves

AED 46



BRAISED OXTAIL KAREKARE WITH GINAMUS (N)(D)

Oxtail in peanut stew with Filipino shrimp paste served with garlic rice

AED 54

CURRIES TO TALK

YELLOW FISH CURRY (S) (SF) (D)

Hammour, lime leaves, lemongrass and chili

AED 47

KIEW WAN GAI (S) (SF) (D)

Thai chicken green curry, coconut strips, bamboo shoot, Thai baby eggplant and water chestnuts

AED 43

PANANG GOUNG CURRY (S) (SF) (D)

Prawn, pineapple, cherry tomatoes and lime leaves

AED 52

BEEF RENDANG (S) (D)

A classic spicy Indonesian dish which is a rich tender coconut beef stew explosively flavored with vast diverse spices

AED 49

NAMYA TOFU (S) (V) (D)

Bean curd in traditional namya curry

AED 39

(S) SPICY

(SF) SHELLFISH

(N) CONTAIN NUTS

(V) VEGETARIAN

(D) DAIRY



POULTRY

KUNG PAO CHICKEN (S) (SF) (N)

Wok fried strips of chicken with roasted cashew and chili

AED 48

CHICKEN SWEET & SOUR (SF)

Lightly crispy chicken sliced, tossed with pineapple, onion, green, red and yellow pepper in our signature sweet and sour sauce

AED 43

CHICKEN AND CASHEW NUT (S) (SF) (N)

Wok fried chicken breast with mushroom, cashew nuts and hoisin sauce

AED 44

GRILLED CHICKEN LEMONGRASS (SF)

Marinated chicken, pan grilled with infused herbs and lemongrass

AED 41

CHICKEN ADOBU (SF)

Marinated chicken, onion, garlic, ginger, soya sauce, black pepper and brown sugar

AED 43

BUTTER CHICKEN (N) (D)

Tandoor chicken marinated and cooked in a rich tomato gravy and basmati rice

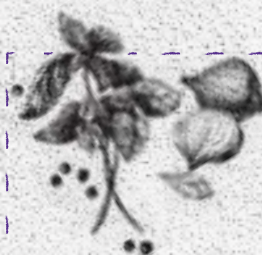
AED 48



CHICKEN SISIG

Crispy chicken skin & chicken shredded wings with touch of calamansi

AED 52



VEGETARIAN



KUNG PAO TOFU (S) (N) (V)

Stir-fried tofu with seasonal vegetable and soya garlic sauce

AED 37

CHINESE BROCCOLI (V)

Stir-fried Chinese broccoli, yellow bean paste, garlic and chili

AED 34

PAD PAK BUONG FAI DANG (S) (V)

Stir-fried morning glory with chili, garlic and soya sauce

AED 38

WOK FRIED PAK CHOI (N) (V)

Tossed with red chili, onion, finished with soya sauce and sesame seeds

AED 32

SEVEN JEWELS (V)

Stir-fried seasonal vegetables with soya and garlic sauce

AED 36

NOODLES & RICE

PAD THAI GOONG (SF) (N) (D)

Thai style rice noodle with prawn, chives, bean sprout, roasted crushed peanut and fried tofu in tamarind sauce garnished with lime

AED 44

GARLIC CHICKEN NOODLE (SF) (D)

Stir-fried egg noodle with chicken, egg, and mixed vegetable with soya oyster sauce

AED 39

CANTONESE FRIED RICE (SF) (D)

Special fried rice with diced prawn, chicken, egg and vegetables

AED 41

CHILI PRAWN FRIED RICE (S) (SF) (D)

Thai style fried rice with prawn, shiitake mushroom, onion and chili paste

AED 41

PANCIT CANTON GUISADO (SF) (N)

Stir-fried egg noodles, celery, green beans, carrots, cabbage, chicken, beef and prawn

AED 39

FRIED RICE (SF) (D)

Chinese fried rice with egg and scallion

EGG AED 24 | CHICKEN AED 27 | SHRIMP AED 33 | MIXED AED 38

NASI GORENG (SF) (N) (D)

Stir-fried rice, chicken and prawn, prawn cracker, chicken satay and pickled vegetables

AED 46

STEAMED THAI JASMINE RICE

AED 18



(S) SPICY

(SF) SHELLFISH

(N) CONTAIN NUTS

(V) VEGETARIAN

(D) DAIRY



REFRESHMENTS



SWEET ENDING TALK

HALO HALO (N) (D)

Classic Filipino ice shaved dessert, topped yam purple ice cream jackfruit, tender coconut and banana

REGULAR AED18 / LARGE AED 32

BUKO PANDAN (N) (D)

Tender young coconut, flavored milk, pandan leaves jelly and fresh cream

AED 27

LECHE FLAN (N) (D)

Baked spanish egg custard, topped with cream and exotic fruits

AED 25

UBE HALAYA (N) (D)

Purple yam, condensed milk and almonds

AED 28

GREENTEA TIRAMISU (N) (D)

Matcha sponge, mascarpone cheese and pistachio crust

AED 32

GULAB JAMUN (N) (D)

Deep fried milk dumplings, cardamom syrup with saffron and pistachio

AED 26

COCONUT STICKY RICE WITH MANGO (N) (D)

Thai sweet rice with coconut milk, mango slices, roasted sesame seeds coconut milk reduction

AED 28

EXOTIC FRUIT CUT (V)



AED 24

FRESH JUICES AED 22

Orange, lemon mint, apple, pineapple, mango, watermelon sweet melon and strawberry



ICED TEA AED 16

LEMON BASIL

Fresh lemon, basil leaves, green tea and simple tea

VERY BERRY

Cranberry, strawberry, mint leaves and red berry tea

ROSY SPICE

Fresh peach, ginger, lemon juice and green tea

BLACKBERRY MINT

Fresh blackberries, mint leaves, lemon juice and chamomile tea

PASSIONATE

Fresh passion fruit, lemon juice, simple syrup and black tea

LEMONGRASS

Fresh lemon grass, Kaffir lime leaves, lemon juice, simple syrup and black tea



MOCKTAILS AED 25

PASSION & SPICE

Fresh passion fruit, Thai red chili, lemon juice and ginger ale

TROPICAL COLADA

Fresh mango, pineapple and coconut milk

MANGO MINT SPARKLER

Fresh mango, mint leaves, lemon juice and soda water

THAI MOJITO

Fresh lemongrass, Kaffir lime leaves ginger, brown sugar and soda water

GRAPEFRUIT MOJITO

Fresh grapefruit, mint leaves, brown sugar and soda water

DOCTORS LEMONADE

Fresh green apple and pear juice with sweet and sour mix

COFFEE

CAPPUCCINO

AED 16

CAFE LATTE

AED 16

CAFE MOCHA

AED 16

HOT CHOCOLATE

AED 16

AMERICANO

AED 14

SINGLE ESPRESSO

AED 12

DOUBLE ESPRESSO

AED 14

TEA SELECTION

AED 12

SELECTION OF FLAVORED AND
HERB TEAS FROM OUR TEA BOX

SOFT DRINKS

COCA COLA

12

COCA COLA LIGHT

12

SPRITE

12

FANTA

12

GINGER ALE

12

ENERGY DRINK

30

H2O

AL AIN

(S) AED 6

(L) AED 12

SAN PELLEGRINO

(S) AED 12

(L) AED 25

AQUA PANNA

(S) AED 12

(L) AED 24

(S) SPICY

(SF) SHELLFISH

(N) CONTAIN NUTS

(V) VEGETARIAN

(D) DAIRY