

“ The preparation of good food is merely another expression of art, one of the joys of civilized living.”

~ Dione Lucas

Man has evolved, and so has his culinary skills. What started as the discovery of fire soon took a turn when our homosapien cousins first roasted raw meat. What others call evolution, we call the first step towards cooking. The giant gastronomic leap in the history of cooking, triggered off a culinary trend of sorts after that.

Eons later we are still experimenting, tantalising the taste buds of our diners while we hope to make another mark...recreate history. A journey towards this endeavour is what Asia Alive is all about. A place where cooking comes to life - **Asia Alive!**

Interactive Kitchen.
Inimitable Cooking Styles.
Gamut of Flavours.
One Theatrical Culinary Journey...



TANDOOR IT UP!

The oldest tandoors were found in the settlements of the ancient Indus Valley Civilization. However, with knowledge of Indian spices, it is the most delectable, healthy and quick way of cooking!

WOK'S COOKING?

The wok is mostly associated with the technique of stir-frying, but can be used to deep-fry, braise, roast, steam, and simmer!

A STEAMY AFFAIR!

Originating from China in the wake of nouvelle cuisine, Steam cooking has made something of a comeback. A simpler style of cooking, it retains all the nutrients in the food.

GET SET GRILL!

Satay Grilling is one of the most popular methods of cooking. Cooking on the satay grill is quick and devilishly scrumptious.



APPETIZERS

Som tam (Thai)

Raw papaya salad, scallions, peanuts

395

Gado-gado (Indonesian)

Steamed vegetable salad, peanut sauce

395

Por pia tod (Thai)

Fried spring rolls, sweet chili sauce

425

Kembang masak madu (Malaysian)

Sesame chili honey broccoli

425



Hot bean baby potatoes (Chinese)

Filled with figs

395

Chengdu style salt and pepper vegetables (Chinese)

Baby corn, triple-mushrooms, tofu, asparagus, courgettes, carrots

425

- **Five spiced grilled prawns (Chinese)** 695
 Sesame chili sauce
- **Yum woon sen** 495
 Shrimp salad, glass noodle, sour and spicy dressing
- Steamed popiah (Vietnamese)** 425
 Rice paper wrap, vegetable
- seafood 495
- **Sambal goreng ikan (Indonesian)** 495
 Sambal chili fish, coriander
- **Smoked tender lamb (Indonesian)** 495
 With spicy bird eye chili, star anise
- **Kai pad bai gra pron (Thai)** 495
 Stir fried chicken, basil, chilies
- **Barbecued chicken (Thai)** 495
 Garlic, basil, star anise sauce
- **Panko crumbed squid rings (Vietnamese)** 495
 Served with spicy fish sauce



Soups

Tom yum (Thai)

Spicy soup, lemon grass, chili, kaffir lime

Vegetable

Chicken

Prawns

295

345

395

Curry laksa (Malaysian)

Curried noodle soup

Vegetable

Chicken

Prawns

295

345

395

Clear soup with dumplings (Chinese)

Pokchoy, shitake

Vegetable

Chicken

Prawns

295

345

395

Emerald broth (Chinese)

Hearty greens, shitake, glass noodle, tofu

295

Soup of the day

Ask your server for today's special

Vegetarian

- Chicken
- Sea food

295

345

395

From our live kitchens

Satay (8 pcs)

Vegetable

545

▪ Fish

545

▪ Chicken

545

▪ Lamb

545

▪ Minced prawns on lemon grass

645

Guo tie (6 pcs)

445

Pan fried dumpling, Asian greens

Crystals (6 pcs)

445

Shitake, straw mushroom, wood-ear

▪ Har gao (6 pcs)

645

Steamed shrimp dumplings, Thai bird eye chili

▪ Chicken dumplings (6 pcs)

545

Water chestnut, scallions

 Char siew bao (6 pcs) Steamed BBQ chicken bun	545
Siew mai (6 pcs)  Steamed chicken  Prawn dumpling	595
Chefs sampler platter (12 pcs) Satay Dim sum	895

Specialties

Black pepper tofu (Singaporean)

Silken tofu, bell peppers, black pepper sauce

625

Phad phak ruam mit (Thai)

Stir fried vegetables, basil

625

Wok fried long beans (Chinese)

Preserved vegetables, chili bean paste

625

Xiang chaap choy (Chinese)

Seven treasure vegetables, sesame garlic sauce

625

Braised Asian greens (Chinese)

With roasted garlic

625

 **Wok braised lobster (Chinese)**

XO sauce

1995

 **Peking duck (Chinese)**









Hoisin sauce, fresh cucumber, spring onions, mandarin pancakes

1795

 **Chef's Special**

 Non-Vegetarian

Government taxes & charges as applicable

<p>  Goong phad samun prai (Thai) Stir fried prawns, hot chili, Thai herbs and basil </p>	925
<p>  Pla nueng manow (Thai) Steamed fish, lemon ginger sauce </p>	745
<p>  Sliced tenderloin with cumin, green onions & leeks (Indonesian) Tenderloin, green onion, leeks & roasted cumin </p>	745
<p>  Mongol kublai Diced chicken, peppers, scallions, mushrooms </p>	745
<p>  Ayam lada hitam (Malaysian) Shredded chicken, black pepper sauce </p>	745
<p>  Kambing bawang putih (Indonesian) Sliced lamb, chili garlic sauce, scallions, bell pepper </p>	745
<p>  Nasi goreng (Indonesian) Indonesian fried rice, prawn crackers, satay, omelette </p>	825
<p>  Khao Suey (Burmese) Steamed noodles, curry, vegetables, chicken </p>	825

 **Alive** Asia
 Chef's Special

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Curries

Served with steamed jasmine rice

Thai curry (Red / Green)

Vegetables

725

▣ Chicken

795

▣ Lamb

795

▣ Prawns

825

▣ Pazoon hin (Burmese)

Myanmar style prawn curry

825

Panang curry (Malaysian)

Vegetables

725

▣ Chicken

795

▣ Lamb

795

▣ Prawns

825

▣ Rendang kambing (Malaysian)

Lamb curry, coconut milk

825

▣ Massaman curry (Thai)

Lamb / tenderloin, young potatoes, peanuts

825

 Chef's Special

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Noodles & rice

Steamed jasmine rice 225

Wok fried rice

Vegetable and garlic

295

▪ Chicken

325

▪ Shrimps

395

▪ Shrimp & crab meat fried rice

395

Jasmine rice, prawns, crab meat, eggs

Pad Thai

Thai flat rice noodles, sprouts, tofu, crushed peanut

Vegetable

295

▪ Chicken

325

▪ Prawns

395

Pan fried

Crisp fried noodles, ginger chili sauce

Vegetable

Chicken

Prawns

295

325

395

Mee hoon

Malaysian wok tossed rice vermicelli noodle

Vegetable

Chicken

Prawns

295

325

395

Indian

Starters



Paneer amle ka bharwan tikka

Cottage cheese, gooseberry marmalade

525

Palak, soya aur makhane ki shammi

Spinach, dill leaves, lotus seed, soya granules

525

Malai bhutta seekh

Creamed corns, yoghurtmarinade, spices

525

Khumbh bharra kebab

Minced mushroom, spiced cheese smoked cloves

525

Bharwan tandoori aloo

Potato barrels, dryfruits, nuts


525



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<p>▣ Jhinga achari Tiger prawns, pickling spices</p>	895
<p>▣ Khatta ajwaini mahi tikka Sole fish, capers, carom seed marinade</p>	695
<p>▣ Tandoori bater Quail, yoghurt marinade, spices.</p>	795
<p> ▣ Khargosh Ki Galouti The famous “Galouti “kebab with rabbit</p>	895
<p>▣ Kacchi mirch ke seekh Minced lamb, fresh pepper</p>	695
<p>▣ Kutti mirch ka murg tikka Chicken, yoghurt & red chili marinated</p>	695
<p>▣ Murg aur paan ki potli Chicken parcels dry fruits, betel leaf</p>	695

Specialties

Served with choice of tandoor roti / naan / steamed basmati rice

Paneer launglata

Cottage cheese parcels, nuts, silken tomato gravy

575

Paneer khurchan

Crumbled cottage cheese, onions, tomatoes, bell peppers

575



Aloo bukhara kofta

Potato and prune dumplings, cashewnut and tomato gravy

575

Palak ka bhuna saag

Spinach, spring onion, dill leaves, garlic

525

Dhingri makkai mutter hara pyaz

Mushroom, corn, green peas stir fried with spring onion

575

Subz handi

Seasonal vegetables, cashew and onion gravy

525

Soya aur mutter ka bharta

Stir fry soya chunks, onion, tomato

525

Aloo dum banarasi

Stuffed potato barrels, yoghurt gravy

525

Chef Ali's special dal



Dal makhani

Tadka adraki

425

345

▣ Kadhai Jhinga masaledaar

Prawns, onions, tomatoes, bell pepper, coriander, red chili

895

▣ Mahi khaliya

Sole fillet, onion, coconut milk, tamarind paste

745

▣ Nalli gosht

Braised lamb shanks, saffron crème

745

▣ Bhuna methi gosht

Boneless lamb, onion tomato gravy, fenugreek leaves, spices

745

 Chef's Special

▣ Non-Vegetarian

Government taxes & charges as applicable

<ul style="list-style-type: none"> ■ Dum ka murg Slow cooked chicken, cashew yoghurt gravy 	745
<ul style="list-style-type: none"> ■ Murg tikka makhani Murg tikka, fenugreek leaves, creamy tomato gravy 	745
<p>Dum biryani Basmati rice seasoned with spices & cooked on dum Vegetable</p>	745
<ul style="list-style-type: none"> ■ Chicken 	795
<ul style="list-style-type: none"> ■ Lamb 	825

Breads

Paratha

Laal mirch

Soya

Masala moong dal

110

▣ Keema

150

Kulcha

Onion

Paneer

Aloo

110

Naan

Garlic

Cheese naan

Warqi

110

Roti

Khasta roti

Missi roti

Roomali

110

Desserts

 Spiced chocolate mousse	295
Pineapple, chili compote	
Coconut and lychee tart	295
Served with vanilla ice crème	
Fresh fruit satay	295
Seasonal fruits on skewers, lemongrass reduction	
Tandoori fruit platter	295
Apple, pears, pineapple, forest honey marinade, elaichi shrikhand	
 Gulkand phirni	245
Broken rice pudding, rose petal preserve	
Home Made Ice Cream	295
Ask your server for today's flavor	

 Chef's Special

 Non-Vegetarian
Government taxes & charges as applicable