

noodles

Lunch: 12.00 p.m. - 3.00 p.m.
Dinner: 6.30 p.m. - 11.00 p.m.



Appetizer

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| 01 | Edamame | LKR 1,400 |
|  | Steamed Green Fruit Soybeans in the Pod
Steamed green soya beans sautéed with salt, chilli and garlic | |
| 02 | Negima Yakitori
Grilled Chicken Skewers
Skewers of grilled chicken - Momo niku (thigh meat) and tsukune (minced chicken meatball) served with teriyaki sauce | LKR 1,500 |
| 03 | Gỏi Cuốn Tôm Và Gà
Vietnamese Shrimp Rice Paper Rolls
Simmered shrimp and Vietnamese spicy marinated chicken with delicious rice noodles garnished with aromatic herbs wrapped in rice paper; served with peanut butter and hoisin sauce | LKR 1,800 |
| 04 | Gyoza
Dumplings
Choice of fresh Japanese steamed dumplings. A choice of chicken, beef, shrimp; served with soy sauce and chilli sauce | LKR 1,800 |
| 05 | Chả Giò Rế Chiên Giòn
Vietnamese Nest Spring Rolls
Crab meat, shrimp, belly of pork and vegetables; wrapped in nest rice paper and deep fried to perfection; accompanied with fish sauce | LKR 1,600 |
| 06 | Mực Chiên Muối Tiêu
Salt and Pepper Calamari
Deep fried calamari tossed in salt, pepper, garlic and spring onions; served with our very own sweet chilli sauce | LKR 1,800 |
| 07 | Hoành Thánh Tôm Hùm Chiên
Crispy Lobster Ravioli
Lobster meat wrapped in wonton skin; served with home-made coconut sauce | LKR 2,900 |
| 08 | Hiyayakko
Cold Tofu
A Japanese speciality comprising chilled tofu; served with succulent crab meat, grated ginger, spring onions and bonito flakes | LKR 1,500 |
| 09 | Ebi Tempura
Tempura Prawns
Tempting platter of tempura batter-fried prawns; served with soy sauce and tangy passion sauce | LKR 2,600 |
| 10 | Bò Bía | LKR 1,500 |
|  | Warm Rice Paper Spring Rolls with Hoisin Sauce
Sautéed rice paper wrap filled with glazed green beans, spring onions, leeks, celery and tofu; served with peanut butter and hoisin sauce | |
| 11 | Chả Giò Chay Với Nấm Và Rau | LKR 1,600 |
|  | Vietnamese Crispy Vegetarian Spring Rolls
A combination of shiitake mushrooms, black fungus, carrots, onions and rice noodles; wrapped close in spring roll pastry | |












 - Vegetarian  - Spicy

All prices are subject to 10% service charge and government taxes

Salads

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| 12 | Gỏi Hải Sản
Asian Seafood Salad
Fresh shrimp, calamari and modha tossed in onions, chilli, kangkung, carrots and herbs; garnished with spicy green chilli sauce | LKR 1,600 |
| 13 | Gỏi Hoa Chuối Thịt Heo
Belly of Pork with Banana Blossom
Tender and juicy char siu sliced belly of pork with chopped banana blossom, red chilli, garlic, onions and bean sprouts; tossed in fish sauce | LKR 1,400 |
| 14 | Yum Nue Sai King
Ginger Beef and Coriander Salad
Seared beef with caramelized red onions, bean sprouts, red pepper, ginger and coriander; tossed in Thai dressing | LKR 1,400 |
| 15 | Gỏi Bưởi Tôm Khô
 Pomelo Salad with Dried Shrimp
Fresh and citrusy pomelo admixed with shrimp and fused with carrots, onions and green chilli; tossed in lemon juice and fish sauce | LKR 1,300 |
| 16 | Yum Woonsen Koong
Glass Noodle Salad with Prawns
A combination of prawns, glass noodles, onions, spring onions, celery and tomatos; mixed in chilli lime dressing | LKR 1,600 |
| 17 | Misoyaki Tori Niku Sarada
Miso Chicken Salad
Chicken marinated in miso paste; blended with bean sprouts, peanuts and cucumber | LKR 1,300 |
| 18 | Gỏi Xoài Xanh Với Cá Cơm
Green Mango Salad
Thinly sliced raw mango with coriander leaves, cucumber and onions. Anchovy and fish sauce based on preference | LKR 1,300 |
| 19 | Yum Tao Hu
 Vegetable and Tofu Salad
Tofu, coriander, onions, tomatos, celery and garlic tossed in lemongrass dressing | LKR 1,300 |

Soups

		Starter	Main
20	JiTang Mi Xian Hun Tun Wonton Chinese Egg Noodle Soup Egg noodles with shrimp, belly of pork wontons and bok choy cooked in thick chicken stock	LKR 1,600	LKR 2,300
21	 Kamoniku Ramen Roast Duck Ramen Noodle Soup Ramen noodles with roast duck, bok choy, spring onions and leeks cooked in chicken stock	LKR 1,600	LKR 2,100
22	 Chirichikinrāmen No Sūpu Chilli Chicken Ramen Noodle Soup Ramen noodles with chicken, mushrooms, tofu and spring onions, cooked in chicken stock; topped with a golden fried egg	LKR 1,400	LKR 1,600
23	 Yasai Ramen Yasai Ramen Noodle Soup Ramen noodles with mushrooms, onions and spinach cooked in vegetable stock	LKR 1,100	LKR 1,400
24	 Bún Riêu Cua Vietnamese Crab Rice Noodle Soup Rice noodles with crab meat, tomatoes, tofu and tamarind; cooked in prawn stock	LKR 1,300	LKR 1,600
25	Phở Bò Vietnamese Beef Rice Noodle Soup Rice noodle with minced beef, cinnamon, gaogao (black cardamom), anise star, ginger and onions cooked in beef stock	LKR 1,400	LKR 1,600
26	 Chilli EbiYasai Udon Prawn and Stir Fried Vegetables with Rice Noodles Rice noodles with prawns, green beans and spinach; cooked in spicy coconut and lemongrass broth	LKR 1,300	LKR 1,700
27	 Bún Cá Nha Trang Nha Trang Style Fish Noodle Soup Vermicelli noodles with seer fish, leeks, ginger, onions, tomatoes, and herbs; cooked in fish stock	LKR 1,300	LKR 2,000
28	 Laksa Lemak Vermicelli noodles with fish cake, prawns, boiled egg, spring onions and leeks; in coconut milk	LKR 1,200	LKR 2,200
29	 Phở Udon Hải Sản Seafood Udon Noodle Soup Udon noodles with prawns, crab sticks, calamari and clams in Korean style spicy prawn broth	LKR 1,600	LKR 2,600
30	 Chiri Gyūniku Ramen Chilli Beef Udon Noodle Soup Ramen Udon noodles with beef, bean sprouts and spring onions cooked in chicken broth	LKR 1,300	LKR 2,500
31	 Yosenabe Vegetable Broth Udon noodles with tofu, broccoli, seaweed and button mushrooms cooked in vegetable stock	LKR 1,300	LKR 1,700
32	Miến Gà Vietnamese Chicken Glass Noodle Soup Glass noodles with boiled and shredded breast of chicken, black fungus and spring onions in chicken stock	LKR 1,300	LKR 1,400
33	 MónĩYā Qiáomài Miàn Lè Shā Mock Duck Soba Noodle Laksa Soba noodles with tofu, spinach, potato and bean sprouts; cooked in vegetable stock (Chicken stock optional)	LKR 1,700	LKR 2,800






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Noodles

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| 34 |  Pad Kuay Teaw Kai Kra Pao
Thai Style Basil Chicken Noodles
Rice noodles wok fried with shredded chicken breast, sweet basil, lemongrass, onions, bok choy and fresh chilli | LKR 1,900 |
| 35 | Kuali Goreng Mi Beras Dengan Makanan Laut
Wok Fried Rice Noodles with Seafood
Wok fried rice noodles with bean sprouts, bok choy and seafood | LKR 2,900 |
| 36 |  Pad Kuay Teaw Moo
Spicy Thai Rice Noodle with Pork
Rice noodles wok fried with shredded pork loin, carrots, tomatos and leeks | LKR 1,900 |
| 37 | Bún Thịt Nướng
Vietnamese Rice Noodle with Cold Spring Rolls and Belly of Pork
Combination of cold crispy spring rolls, sliced belly of pork and vermicelli noodles, dressed with fish sauce | LKR 1,600 |
| 38 | Xīnjiāpō Mǐfěn Yòng Lěngshuǐ Chūnjuǎn Hé Wǔhuāròu
Singapore Rice Noodles with Sausage and Shrimp
Vermicelli noodles sautéed with black fungus, bean sprouts, chicken sausages and shrimp | LKR 1,900 |
| 39 |  Yaki Udon
Stir Fried Udon Noodles
Udon noodles, bean sprouts, carrots and bok choy, wok fried and served with grilled chicken | LKR 2,900 |
| 40 | Amai Udon
Udon Noodles Wok Fried with Seafood
Udon noodles wok fried with seafood, tofu, bean sprouts, spring onions and tamarind sauce | LKR 2,900 |
| 41 | Udon To Nikujaga Gyūniku
Nikujaga Beef with Udon Noodles
Udon noodles sautéed with sliced beef and vegetables | LKR 2,900 |
| 42 | Mì Xào Bò
Wok Fried Beef with Soba Noodles
Soba noodles wok fried with shredded beef, tomatos, bok choy, cabbage, carrots, bean sprouts and herbs | LKR 2,900 |
| 43 | Gong Bao Ji Ding Mian
Kung Pao Chicken with Egg Noodles
Egg noodles, chicken, celery and spring onions wok fried with Kung Pao sauce | LKR 1,900 |
| 44 | Niu Rou Mian
Beef with Egg Noodles
Egg noodles wok fried with shredded beef, bok choy, onions and sesame seeds | LKR 1,900 |
| 45 | Mee Goreng
Spicy Fried Noodles
Egg noodles sautéed with chicken, shrimp, tofu, egg and chilli sauce | LKR 2,300 |
| 46 |  Shang Hai Hai Xian Mian
Shanghai Noodles with Seafood in Samba Sauce
Shanghai noodles sautéed with shrimp, calamari and modha | LKR 2,900 |
| 47 |  Miến Xào Cua
Vietnamese Sautéed Glass Noodles with Crab Meat
Glass noodles sautéed with crab meat, carrots, black fungus, bean sprouts, bok choy and egg | LKR 2,900 |
| 48 | Thịt Heo Quay Với Mì Xào
Roast Pork Tebasaki
Sliced belly of pork served with Wansui noodles | LKR 2,800 |

Rice

- 49 **Pad Ped Kai Takrai** LKR 1,600
 **Spicy Lemongrass Chicken**
Chicken stir fried with red onions, spring onions, fresh chilli and lemongrass; accompanied with sticky rice
- 50 **Tôm Ram Me** LKR 2,600
 **Tamarind Prawn**
Prawns, broccoli, cauliflower, onions and chilli cooked in tamarind sauce and served with vegetable fried rice
- 51 **Cari Hải Sản** LKR 2,600
 **Vietnamese Seafood Curry**
Prawns, mussels, modha and carrots, served with Vietnamese curry sauce and steamed rice
- 52 **Cá Kho Tộ** LKR 1,600
 **Vietnamese Style Fish in Clay Pot**
Garoupa, galangal, chilli, onions and black pepper cooked in fish sauce; served with steamed rice
- 53 **Xiè Fàn** LKR 1,900
Crab Rice
Crab meat and spring onions; wok fried with steamed rice
- 54 **Cơm Chiên Thịt Cừu** LKR 2,600
Lamb Fried Rice with Raisin and Vegetable
Lamb, carrots, green peas, spring onions and raisins wok fried with steamed rice
- 55 **Cơm Chiên Rau Củ** LKR 1,400
 **Vegetable Fried Rice**
Green beans, carrots, leeks, spring onions and pineapple wok fried with steamed rice

Accompaniments

- 56 **Cải Thừa Xào Tôm Khô** LKR 1,400
Baby Bok Choy with Dried Shrimp
Bok choy wok fried with spicy garlic and dried shrimps
- 57 **Rau Xào Thập Cẩm** LKR 1,400
 **Sautéed Mixed Vegetable with Oyster Sauce**
Broccoli, cauliflower, Chinese cabbage, carrots, green beans, baby corn and mushrooms; sautéed in oyster sauce
- 58 **Rau Muống Xào Tỏi** LKR 1,200
 **Sautéed Morning Glory**
Kangkung, garlic, onions and chilli, sautéed in oyster sauce

Desserts

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| 59 | Chuối Chiên Với Kem Vanilla
Banana Fritters
Crispy bananas served with warm caramel sauce and vanilla ice cream | LKR 900 |
| 60 | Sinh Tố Xoài Kem Dừa
Chilled Mango Soup
Thick mango purée served with coconut ice cream | LKR 900 |
| 61 | Sago Trái Cây Thập Cẩm
Coconut Milk Tapioca Pearl
Mixed fruit and sago cooked in coconut milk | LKR 900 |
| 62 | Molten Dark Chocolate Lava Cake
Warm chocolate cake centered with molten chocolate lava, topped with thick strawberry sauce; accompanied by caramel ice cream | LKR 1,300 |
| 63 | Nashi Pear
Anise poached Nashi pear garnished with warm saké and chocolate sauce | LKR 900 |
| 64 | Lime Tart
Biscuit base with zesty lime and cream | LKR 900 |