

COCKTAILS

Tom Yang Martini 12.5

Lemon-grass infused vodka, basil leaves, lychee's liqueur, apple juice, smoked in dried citrus blend

P*rnStar Martini 12.5

Vanilla vodka, passion fruit purée, passion fruit liqueur, shot of sparkling on the side

Lychee Martini 12.5

Vodka, lychee pureé, lychee liqueur, house-made sweet and sour

Cucumber Cooler 12.5

Gin, cucumber pureé, apple juice, St-Germain.

Moscow Mule 12.5

Vodka, house made ginger syrup, Fever-Tree ginger beer

Summer Punch 12.5

Raspberry vodka, watermelon liqueur, crème de cassis, lime, house-made simple syrup, topped with sparkling

Asian Mojito 12.5

Pear vodka, sake, house-made citrus syrup, ginger ale, dried pear garnish

Japanese Manhattan 12.5

Akashi Japanese blended whiskey, Antica Formula vermouth, cherry liqueur, splash fresh pressed orange

Vato Loco 14.5

Reposado Tequila, Cointreau, cucumber pureé, grapefruit juice, jalapeño syrup

Smokey Samurai 18

Gin, Aperol, cherry liqueur, prosecco, smoked in apple wood & cinnamon, served in Tiki Samurai glass

Summer en la Miel 15

Diplomático Reserva rum, St-Germain, cucumber purée, simple syrup lime, dash Angustura Bitters

Mojito Sake 14.5

White rum, mint leaves, lime juice, house-made sake syrup, topped with sparkling sake

Red or White SangAzia 10

Lara's secret Azia inspired sangria recipe

My Thai 12.5

White rum, Gosling's Rum, house-made falernum syrup, pineapple juice.

(Not recommended for persons with tree nut allergies)

CHAMPAGNE & SPARKLING

Veuve Clicquot Brut/ France Demi bottle 80 Bottle 180

Dom Pérignon Brut/ France Bottle 450

Dom Pérignon Brut Rose/ France Bottle 695

Moët & Chandon Brut/ France Demi bottle 22 Bottle 150

Moët & Chandon "ICE" Impérial France Bottle 150

Moët & Chandon Rose/ France Demi bottle 28 Bottle 160

Prosecco Villa Sandi Superiore Valdobbiadene Italy Glass 10 Bottle 48

Prosecco Santa Margherita Valdadige Italy Glass 9 Bottle 45

Navarro Correas Extra Brut Argentina Glass 8 Bottle 38

Navarro Correas Brut Malbec Rose Argentina Glass 8 Bottle 38

WHITE WINES

ROSÉ & WHITE ZINFANDEL

AIX Rosé Côtes de Provence, France

Château Minuty Côtes de Provence, France

The Palm By Whispering Angel Provence, France

"Beringer White Zinfandel California USA"

RIESLING

Spy Valley Marlborough, New Zealand

"Dr L" Loosen Bros. Mosel, Germany

"Kungfu Girl Washington Estate, USA"

PINOT GRIGIO

Las Moras San Juan, Argentina

Santa Margherita Alto Adige, Italy

Callia Mendoza, Argentina

SAUVIGNON BLANC

Duckhorn (90 WS) Napa Valley, USA

Cakebread Cellars Napa Valley, USA

Villa Maria Marlborough, New Zealand

Nobilo Marlborough, New Zealand

Babich Marlborough, New Zealand

"Kim Crawford Marlborough, New Zealand"

CHARDONNAY

Josh Cellars California, USA

Kendall Jackson "Vintner's Reserve", California USA

Wente Riva Ranch California, USA

Cakebread Cellars Napa valley, USA

WHITE BLENDS AND OTHER VARIETIES

Conundrum By Caymus California, USA

Blindfold by The Prisoner (90 RP) California, USA

Moscato Cavit, Italy

Cline Viognier Sonoma North Coast, California

Glass Bottle

45	
38	
11	45
8	36

69	
48	
10	54
12	

38	
49	
10	40
9	

59	
89	
10	52
46	

55	
52	
9	42
12	

42	
51	
12	56
10	99

45	
76	
9	47
10	40

PINOT NOIR

Louis Jadot Burgundy, France

Crossbarn by Paul Hobbs Sonoma Coast, USA

"Meomi California, USA"

La Crema Sonoma, USA

Hob Nob Pays d'OC, France

Glass Bottle

68

98

14

65

64

11

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STARTERS

SOUPS

Wonton 7

Chicken broth, shrimp wonton, mushrooms, scallions, soy sauce

Tom Yum Kung 7 🔥 🍈

Shrimp broth, shrimp, lemon grass, jalapeño, coconut milk, shiitake mushrooms, scallions

Japanese Mushroom 6 🍃 🍈

Shiitake broth, Japanese & white mushrooms, glass noodles, scallions

Thai Chicken Noodle Soup 8 🔥 🔥

Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs

Pork & Shrimp Ramen 10

Chicken broth, ramen noodles, Azia-style pork, shrimp, boiled egg, leek

DIM SUM

Happy Family (8 pcs) 19.5

Assortment of seafood, pork, chicken, and vegetable dumplings

Chicken Dumpling 8

(3 pcs)

Vegetable Dumpling 7 🍃 V

(3 pcs)

Shrimp Dumpling 8

(3 pcs)

Pork and Shrimp Dumpling 8

with Nuts (3 pcs)

SHAREABLES

Edamame 6 V 🍈

Steamed soy beans, sea salt

Firecracker Shrimp 14 🔥

Spicy coconut shrimp

Indian Samosa 7 V 🔥

Savory pastry, curry potato, peas

Azia Salad 7 V 🍈

Mixed greens, orange sections, tomato, wasabi-ginger dressing

Vegetable Spring Roll 5 V

Napa cabbage, carrots, bean sprouts (2pcs)

Chicken Lettuce Wrap 12.5

Ground chicken, mushroom, crunchy rice noodles, side of eel sauce

SUSHI

Eggplant Tempura Roll 12 🍃

Eggplant tempura, avocado, cream cheese, garam masala, spicy mango chutney, papadum

Salmon Roll 14.5 🍈

Salmon, avocado

Spicy Tuna Bon Bon 14 🔥 🍈

Temari sushi, avocado, Ahi tuna, chili oil

California Roll 12.5 🍈

Kanikama, avocado, cucumber, masago

Azia Roll 16.5 🔥

Salmon tempura, avocado, spicy tuna tartar, masago

TNT Roll 16.5 🔥 🍈

Spicy crab, garlic shrimp & avocado, eel sauce

Geisha Roll 18.5 🔥

Deep fried tuna maki & surimi, topped with kanikama, cream cheese, scallions, red tobiko (flying fish roe), spicy papaya

Shrimp Tempura Roll 16.5

Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, crunchy tempura flakes

MAIN COURSES

CHICKEN

Curry Chicken 19.5 🍈

Indian yellow curry, coconut milk, garlic, tomato, scallions

Teriyaki Chicken 19.5

Japanese teriyaki glaze

Orange Chicken 19.5 🔥 🍈

Sweet & spicy fresh pressed orange sauce

Kung Pao Chicken 19.5 🔥 🔥

Spicy szechuan chili sauce, peanuts, scallions

LAMB

Butter Lamb 29.5 🍈

Lamb chops, Garam Masala, tomato

Grilled Tandoori Lamb Chops 29.5 🍈

Lamb chops, yogurt, Indian spices

Bok Choy 6 V 🍈

Sautéed bok choy, green onions, sesame seeds

Veggie Stir Fry 5

Sautéed Asian vegetables, garlic, ginger, oyster sauce

Sesame Broccoli 5 V 🍈

Sautéed broccoli, black soy bean sauce, sesame seeds

Brussels Sprouts 6 V 🍈

Deep fried Brussels sprouts, ginger, almonds

BEEF

Aruba Rocks 25

Certified Angus Beef® tenderloin, wasabi garlic chive butter served on hot stone

Mongolian Beef 25

Certified Angus Beef® tenderloin, scallions, garlic, ginger, oyster sauce

Beef Stir Fry 21.5

Certified Angus Beef®, Asian vegetables, garlic, ginger, oyster sauce

Szechuan Beef 21.5 🔥 🔥

Certified Angus Beef® tenderloin, Asian vegetables, garlic, pepper sauce

PORK

Korean BBQ Ribs 19.5 🍈

Grilled ribs, pickled vegetables, sweet BBQ sauce

VEGETABLES & SIDES



MSG free restaurant

Chinese Fried Rice 8

Fragrant Jasmin rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas

Saffron Basmati Rice 5

Long grain rice, butter, saffron, onions

Azia Rice Noodles 8

Rice noodles, eggs, Chinese cabbage, shrimp paste, ginger, bean sprouts, cashews & peanuts

Udon Noodles 8

Noodles with carrots, scallions, shiitake, sesame oil