



The Asian
R E S T A U R A N T

ASIAN PANTRY GUIDE



BLACK BEANS

are fermented and heavily salted black soy beans. Rinse thoroughly before use. Available canned or in packets and, once opened, store in an airtight container in the refrigerator.



BLACK FUNGUS

(Cloud ear or Wood fungus) has little flavour of its own, but is crunchy in texture. It is most commonly available dried, so must be soaked in warm water for 20 minutes.



BLACK CHOY

also known as Chinese chard or Chinese white cabbage, bok choy has fleshy white stems and green flat leaves with a mustardy taste. Both the leaves and stems are used in soups, stir-fries, as a vegetable or in salads.



CHINESE BROCCOLI

Kai-lan is the Cantonese name for a vegetable that is also known as Chinese broccoli or Chinese kale. It is a leaf vegetable featuring thick, flat, glossy blue-green leaves with thick stems and a small number of tiny flower heads similar to those of broccoli.



CHINESE CABBAGE

Also known as Napa Cabbage, sui choy, celery cabbage, is a type of Chinese cabbage originating near the Peking region of China, and is widely used in East Asian cuisine.



FISH SAUCE

is a pungent salty sauce made by fermenting barrels of small fish in brine for several months. It is a popular Southeast Asian seasoning.



GALANGAL

Galangal is called khaa in Thailand and is not the same as ginger. Galangal has a distinct peppery flavour and is used in curry pastes, stir fried dishes and soups. Galangal has a tighter skin, is lighter in color and can have pinkish portions too.



HOISIN SAUCE

is a thick, sweet-spicy Chinese sauce made from soy beans, garlic, sugar and spices. It is used in cooking and as a dip. Once opened, store in an airtight container in the refrigerator.

ASIAN PANTRY GUIDE



KAFFIR LIME LEAVES

are shiny, dark-green leaves which release superb fragrance in dishes. Available fresh and dried, each leaf is shaped in a figure of eight – in our recipes, half of the figure eight represents one leaf. Freeze any unused fresh leaves to prevent spoiling. Regular lime leaves cannot be used instead.



KECAP MANIS

is also known as sweet soy sauce. It is a thick, dark, sweet soy sauce used in Indonesian and Malaysian cooking. If it is not available simply stir in a little soft brown sugar to regular soy sauce until it dissolves.



LEMON GRASS

is an aromatic herb best used fresh. Trim the base, remove the tough outer layers and finely chop the inner white layers. The whole stem can also be used in dishes such as curry, but must be removed before serving. Often used in curry pastes and stir-fries.



RICE PAPER WRAPPERS

are paper-thin, brittle rounds made from rice flour, salt and water. They are available dry in sealed packets and will keep indefinitely in this state. Soak each wrapper briefly in warm water before using.



RICE VINEGAR

is a clear, pale yellow, mild and sweet-tasting vinegar made from fermented rice. It is commonly used in dressings and marinade.



SESAME OIL

is an aromatic oil made from roasted sesame seeds. It should be used sparingly as it has a very strong rich flavour.



SHITAKE MUSHROOMS

are a variety of fungus which grow on rotting wood. They are commonly used in Japanese and Chinese cooking. They are available fresh or dried – the dried variety must be soaked before use and their woody stems discarded. The soaking liquid can then be used as a stock.



TAMARIND

is a tart flavoured fibrous pod, often added to Thai curries. Available as a concentrate or in blocks of compressed pulp which must be soaked and strained before use.



Not friendly with **Hot & Spicy ?**

It's OK - our Chef will be happy to prepare your meal as per your taste request.



- AP 01** **GOLDEN FRIED CRISPY POTATO** 2.100
Golden fried potatoes sautéed with vegetables and red sauce
- AP 02** **CRISPY FRIED VEGETABLES** 2.300
Fried vegetables marinated in red chili sauce
- AP 03** **MASHED VEGETABLE TOAST** 2.100
Toasted mashed potatoes and fresh vegetables, topped with sesame seed
- AP 04** **STUFFED JUMBO MUSHROOM** 2.500
Jumbo stuffed mushroom with seasoned vegetables and hot sauce
- AP 05** **VEGETABLE SPRING ROLLS** 2.100
Homemade vegetable spring roll served with sweet & sour sauce
- AP 06** **CHICKEN SPRING ROLL** 2.400
Fried with chicken and seasoned vegetables serve with sweet & sour sauce
- AP 07** **SPICY MARINATED CHICKEN WINGS** 2.400
Marinated chicken wings in Sichuan sauce
- AP 08** **TOASTED MASHED PRAWNS** 2.600
Toasted mashed prawns and vegetables with sesame seed
- AP 09** **CRISPY CHICKEN STRINGS** 2.100
Fried twined chicken in red spicy paste served with sweet & sour sauce
- AP 10** **CRISPY PRAWN STRINGS** 4.400
Fried twined prawns in red spicy paste served with sweet & sour sauce
- AP 11** **STANDARD PEPPER CHICKEN** 2.400
Wok sautéed chicken, garlic, ginger and celery in salt and pepper sauce
- AP 12** **CHILI PRAWNS WITH PEPPERS** 4.900
Stir fry jumbo prawn with dry chili and vegetables
- AP 13** **FRIED WANTON** 2.400
CHICKEN / VEGETABLE / PRAWN
fried wonton - of your choice served with sweet & sour sauce
- AP 14** **STEAMED DIM SUM** 2.800
CHICKEN / VEGETABLE / PRAWN
steamed dim sum of your choice served with spicy Thai chili sauce (For veg Dim sum : 2.100)
- AP 15** **VEGGIE QUAD** 4.200
mix of veg spring roll, mashed vegetable toast, fried vegetable wonton, crispy fried vegetable served with sweet & sour sauce
- AP 16** **QUAD SPECIAL** 4.900
crispy chicken strings, toasted mashed prawns, fried chicken wonton, spicy marinated chicken wings served with hot sweet & sour sauce.



APPETIZER



PAP-02



PAP-04

PREMIUM SELECTION

- PAP 01** **DEEP FRIED CALAMARI RING** 2.900
Crispy Thai basil coated calamari rings served with Thai chili dip
- PAP 02** **FENGTAI SPICY HONEY CHICKEN** 3.200
Tender fried chicken coated with honey and chili Pepper sauce
- PAP 03** **THAI SEAFOOD POACH** 3.900
Poached mussels, calamari and prawns in Thai flavored stock
- PAP 04** **VIETNAMESE SPICY MUSSELS** 3.600
Spicy shell on mussels in tangy coconut red curry broth
- PAP 05** **SWEET APPLE CHICKEN WRAP** 2.900
Sweet apple chicken wrapped in refreshing Chinese cabbage served with Cogiavi mo dip
- PAP 06** **VIETNAMESE LETTUCE WRAP** 2.900
Zesty Vietnamese marinated Honey chicken wrapped in Chinese cabbage served with Cogiavi mo dip

ADD ON SALADS
1.200
Tuna chunks - 90g
1.200
Roasted chicken - 100g



DELICIOUS FAR EASTERN SALAD



CS-02



CLASSIC SOUP

CS-01



PSS-02



CS-05



- ES 01** **CHINESE CHICKEN SALAD** 1.600
Fresh julienne cuts roasted chicken with cabbage, carrot and scallions, flecked with coriander and red chillies
- ES 02** **CRUNCHY CAMBODIAN SALAD** 1.100
perfect mixed of papaya, mandarin and crisp cucumber tossed in Cambodian chili dressing
- ES 03** **THAI STREET SALAD** 1.400
Delicious exotic Thai street dressing with red bell pepper, beans sprout, carrot, cabbage, mandarin and roasted almonds
- ES 04** **INDONESIAN ROASTED CHICKEN SALAD** 1.700
Rich and tasty Indonesian chicken salad tossed with a gentle touch of peanut butter sauce
- CS 01** **SWEET CORN SOUP** 1.200
- CS 02** **MANCHOW SOUP** 1.200
Clear chicken soup with bamboo shoot, mushroom, carrot, beans and fried noodles
- CS 03** **HOT N SOUR SOUP** 1.400
Sour and spicy chicken soup with fresh vegetables and hot sauce
- CS 04** **SEAFOOD SOUP** 1.800
Unique collaboration of Chinese veggie's and mixed sea foods in spicy broth
- CS 05** **MONGOLIAN HOT POT SOUP** 1.600
Mongolian style chicken soup with broccoli, mushroom and red capsicum
- CS 06** **SPICY CRAB MEAT SOUP** 1.400
Spicy Chinese style crab soup with garlic, green chili, fresh coriander and crab meat.

PRIME SELECTION SOUP

- PSS 01** **BEEF NOODLE SOUP** 2.200
Thai street noodle beef soup flavored with ginger and galangal
- PSS 02** **BANGKOK CHICKEN NOODLE SOUP** 1.800
Best Bangkok chicken soup with noodles, mushrooms, cabbage, carrots and red curry paste
- PSS 03** **THAI SPICY BASIL & COCONUT SOUP** 1.800
Delicious Thai basil coconut soup in lemongrass ginger and basil flavor
- PSS 04** **THAI SPICY WONTON SOUP** 1.800
Thai home made wontons in clear thai tamarind soup
- PSS 05** **VIETNAMESE CHICKEN NOODLE SOUP** 1.800
Vietnamese style Noodle soup with selected fresh vegetables and star anise
- PSS 06** **TOM-YUM SOUP** 2.900
Thai street clear spicy and sour soup served with button mushroom, prawns and cherry tomatoes



- SF 01  **MONGOLIAN SEAFOOD HOT POT** 9.900
Mongolian style stir fry mixed jumbo sea foods and fresh veggies with red oyster & chili sauce
- SF 02  **STIR FRIED PRAWN** 3.900
Stir fry prawns with red cabbage, mixed capsicum, baby corn and mushroom in hot oyster sauce
- SF 03  **PEPPERY SAUTÉED FRIED PRAWN** 3.900
Spicy sautéed prawns with garlic, green capsicum, green chili, green onions in chili soy sauce
- SF 04  **FISH MANCHURIAN** 3.400
Standard fried king fish with garlic, ginger, green chili in thick soy sauce gravy
- SF 05  **CLAMMY SPICY FISH** 3.600
Spicy fried fish with mixed capsicums, green chili, celery, garlic, ginger in hot Szechwan sauce.
- SF 06  **CRAB CHILI FRIED** 4.900
Wok fried crab with green capsicum, green chili, spring onions, garlic in spicy chili sauce
- SF 07  **LOBSTER CHILI FRIED** 16.000
Sautéed fried lobster shell off, in soy and chili sauce
- SF 08  **SQUID CHILI FRIED** 3.400
Moist stir fry squid with garlic, green chili, green capsicum, spring onions in chili sauce
- SF 09  **SALT AND PEPPER SQUID** 3.200
Flavored salt and pepper squid with spring onions, coriander, garlic, ginger, celery, onions and black pepper



CLASSIC SEAFOODS

PREMIUM FISH

- PF 01  **COMBODIAN PAN FRY FISH** 3.900
Pan fry tilapia fillet with Cambodian spicy ginger tamarind sauce served with Thai basil rice and stir fried vegetables
- PF 02  **THAI BASIL POACHED FISH** 7.900
Mouth-watering poached tilapia whole fish with mussels, prawns and calamari in spicy Thai basil stock served with slices of baguette
- PF 03  **THAI STEAMED FISH** 5.900
Lip smacking steamed dory fish with calamari, prawns and mussels in Thai lemon grass and tamarind stock served with Thai basil rice and stir fry vegetable
- PF 04  **THAI STYLE CRUNCHY FISH** 2.900
Delicious crispy battered fried dory fish served with Cambodian salad and French fries
- PF 05  **DEEP FRIED FISH WITH TAMARIND SAUCE** 4.600
Fried crispy tilapia whole fish served with thai basil rice and stir fry vegetables
- PF 06  **DEEP-FRIED FISH WITH HOT BASIL AND CHILI SAUCE** 4.600
Fried tilapia whole fish served with tomyum rice and stir fry vegetables



- PM 01  **CAMBODIAN CORIANDER CHICKEN** 3.600
Wok sautéed chicken in Thai coriander marinade, served with Thai basil rice
- PM 02  **TOM YUM CHICKEN JAM** 3.900
Stir fry chicken in tamarind tom yum and chili sauce served in a ring of tom yum rice
- PM 03  **VIETNAMESE MARINATED RIB EYE** 7.500
Grilled rib eye steak topped with Vietnamese flavored peppercorn sauce served with stir fry potato and vegetables
- PM 04  **EASTERN STYLE-PRIME GRILL SIRLOIN STEAK** 6.500
grilled sirloin steak topped with Thai style mushroom brown sauce, served with stir fry potatoes and vegetables



PREMIUM POULTRY & MEAT

- CP 01  **CHEF'S SPECIAL CHICKEN** 3.300
Tossed with special mixed vegetables in ketchup and Szechwan sauce
- CP 02  **CHICKEN CHILI FRIED** 3.100
Wok stir fry chicken with garlic, green vegetables in soy and chili sauce
- CP 03  **CHICKEN MANCHURIAN** 2.900
Tasty coated fried chicken in ginger, garlic and soy sauce
- CP 04  **DRUNKEN CHICKEN** 3.100
Delectable fried roasted chicken with mixed veggies, tossed in Thai Szechwan chili sauce
- CP 05  **MONGOLIAN BBQ CHICKEN** 3.100
Mongolian style BBQ chicken with red and green capsicum tossed in tomato chili sauce
- CP 06  **ROASTED CHICKEN CHILI** 3.100
Seasoned spiced and spicy chicken in chili soy sauce
- CP 07  **STIR FRIED CHICKEN WITH TOFU** 3.900
Magical wok sautéed fry chicken, tofu and broccoli, spring onions in hot oyster sauce
- CP 08 **SWEET AND SOUR CRISPY CHICKEN** 3.100
Real chinese style golden fry chicken with cucumber, green capsicum, pineapple in sweet & sour sauce
- CP 09 **PAN FRIED DUCK** 4.200
Wok sautéed duck tossed with mushroom, baby corn, red cabbage, ginger, soy sauce and hot oyster sauce



CLASSIC POULTRY



CLASSIC TENDERLOIN & LAMB



- TL 01  **SHREDDED CRUNCHY FRIED BEEF** 3.400
Spicy crispy golden fried beef flipped in tomato chili sauce
- TL 02  **SAUTÉED BEEF CHILI** 3.400
Spiced salted wok sautéed fried beef with green capsicum, green chili in soy and chili sauce
- TL 03 **SLICED BEEF WITH GINGER** 3.400
Luscious fried beef with garlic, spring onions in hot ginger sauce
- TL 04  **STIR FRIED BEEF BROCCOLI & MUSHROOM** 3.900
Chinese street style sautéed beef with broccoli, mushroom, spring onions, garlic, ginger in hot oyster sauce
- TL 05  **BENGBU CRISPY LAMB** 4.200
Reviving Bengbu style crispy lamb with fresh vegetables tossed in homemade chili sauce
- TL 06  **SHISHI LAMB CHILI** 4.200
Zesty spiced fried lamb in soy chili sauce

DELICIOUS NOODLE ZONE



- NZ 01 **PINEAPPLE CHICKEN CHOP SUEY** 2.600
Crispy fried noodles topped with sweet pineapple, fresh tomatoes, green capsicum, carrot, & sweet tomato sauce
- NZ 02 **CHICKEN CHOP SUEY** 2.900
Sautéed chinese style chicken with cabbage, carrot, capsicum, baby corn, cauliflower and spring onions in chicken flavoured gravy, served on a bed of fried crispy noodles.
- NZ 03 **CHICKEN HAKKA NOODLE** 2.600
Stir fry chicken noodles with green capsicum, carrots, cabbage in seasoning soy sauce
- NZ 04 **MIXED HAKKA NOODLE** 3.400
Wok sautéed noodles with prawns, chicken, Carrot, capsicum, cabbage seasoned soy sauce
- NZ 05 **VEGETABLE CHOP SUEY** 2.400
Sautéed Chinese special mixed vegetable gravy on a bed of wok fried crispy noodles.
- NZ 06 **VEG HAKKA NOODLE** 2.400
Stir fry noodles with green capsicum, carrots, cabbage seasoned with soy sauce.

- RT 01 **CHICKEN FRIED RICE** 2.600
Chicken stir fried with green onion and a bounty of rice with scrambled eggs
- RT 02 **COMBO RICE** 3.900
Chinese steamed rice stir fried with shrimps, chicken, roasted beef, broccoli and bell peppers
- RT 03 **EGG FRIED RICE** 2.900
Classic Chinese favorite made with Scrambled eggs and green onions
- RT 04 **MIXED FRIED RICE** 3.400
Simple and delicious stir fried rice combines shrimps, chicken, scrambled eggs and spring Onions
- RT 05 **STEAMED RICE** 1.200
- RT 06  **TRIPLE SCHEZWAN** 3.400
Classic Szechwan rice on a bed of fried noodles topped with chicken in Szechwan style
- RT 07 **VEG FRIED RICE** 2.100
All-time favorite stir fried rice with carrot, Beans & peas
- RT 08  **SPICY THAI RICE** 3.600
Thai style stir fried rice with prawns, beef bacon, red peppers, onion and scrambled eggs
- RT 09 **THAI BASIL RICE** 2.900
Authentic Thai style basil flavored stir fried Rice
- RT 10  **TOM YUM FRIED RICE** 3.900
Exotic Thai stir fried rice tossed with chicken, prawns, mushroom, peas and carrot



LIP SMACKING RICE TERRITORY



NOODLE PREMIUM

- NP 01  **PRAWNS MUSSEL PASTA** 3.900
Thai style stir fried noodle with prawn, mussels, cabbage, carrot, bell peppers,
- NP 02  **INDONESIAN NOODLE** 3.200
Indonesian style stir fried noodles with chicken, bell peppers, green onion and chopped apple
- NP 03  **SPICY RED PEPPER NOODLE** 3.200
Wok sautéed noodle tossed with chicken, bell peppers, onion, cherry tomatoes & basil leaves
- NP 04  **THAI SHRIMP NOODLE** 3.600
Asian stir fried noodles with prawns, peppers, broccoli, snow peas, carrot, green
- NP 05  **SEAFOOD CREAMY NOODLE** 4.200
Stir fried noodles with prawns and salmon in Thai creamy peanut sauce

(PL-01)



DELI FRIED PLATTER

Delicious platter with mix of crispy fried calamari, Chinese veg toast, spicy marinated chicken wings, Crispy chicken strings with anise mushroom rice and stir fry vegetables
9.600 OMR

(PL-02)



OCEANIC TUB PLATTER

Combination of tempting grilled tiger prawns with steamed mussels, crispy fried calamari on a bed of fragrant coriander rice and stir fry vegetables
14.000 OMR

PLATTERS

(PL-05)



THAI GRILLED LOBSTER PLATTER

Flavorsome assembly of thai grilled lobster with crispy fried calamari, thread chicken and chicken spring roll on a bed of aromatic herb rice and vegetables
24.900 OMR

(PL-03)



TILAPIA GALLERY PLATTER

Amazing Thai deep fried crispy tilapia with crispy calamari, steamed mussels, served on a bed of steamed jasmine rice and stir fry vegetables
12.000 OMR

(PL-04)



THAI GRILLED SCAMPI PLATTER

Tantalizing platter, combining Thai grilled scampi, crispy fried calamari, steamed mussels and apple chicken served on a bed of steamed jasmine rice and stir fry vegetables.
15.600 OMR

(PC-02)



SCAMPI IN GARLIC BUTTER SAUCE
Appealing grilled king size prawn top with garlic butter sauce, served with steamed jasmine rice and stir fry fried vegetables
7.900 OMR

(PC-04)



CRAB THAI TOMATO CHILI SAUCE
Thai style stir fried seasoned crabs marinated in fresh red chili & galangal sauce
5.600 OMR

GRILL PRAWN WITH SWEET & SOUR CHILI SAUCE
Delightful grilled shell on prawns covered with sweet and sour sauce served with fragrant Coriander rice and stir fried vegetables
7.900 OMR

(PC-01)



PREMIUM CRUSTACEAN

(PC-03)



SPICY THAI GRILL SCAMPI
Temptation around the corner this king size scampi is seasoned and grilled topped with Thai spicy lemon sauce served with steamed jasmine rice and stir fry vegetables
7.900 OMR

(PC-05)



THAI GRILLED LOBSTER
Served with Thai tamarind chili lemon sauce, aromatic herb rice and stir fry vegetables
19.500 OMR

**CLASSIC
VEGETARIAN**



CV 01
STIR FRIED VEGETABLES
2.100



CV 02
TOFU IN SZECHWAN SAUCE
Tasty fried tofu with hearty kick ginger, garlic, green chili and green onions in spicy szechwan sauce.
3.800



CV 03
MIX VEG IN GARLIC SAUCE
2.400



CV 05
VIETNAMESE MARINATED LETTUCE WRAP
Zesty Vietnamese Honey marinated vegetables wrapped in Chinese cabbage served with Cogiavi mo dip
2.900

CV 04
SWEET APPLE SPRING VEG WRAP
Sweet apple crispy spring veg wrapped in refreshing Chinese cabbage served with Cogiavi mo dip.
2.900



CV 06
VEGETABLE MANCHURIAN
Tasty coated fried mixed vegetable balls in ginger, garlic and soy sauce
2.100



CV 07
STIR FRIED TOFU WITH BROCCOLI & MUSHROOM
Chinese street style fried tofu with broccoli, mushroom, spring onions, garlic, ginger in hot oyster sauce
3.900

AMAZING MONGOLIAN ZONE
Have you tried it ?

HERE'S THE TRICK

- Step 1: Choose your Fresh vegetables
- Step 2: Choose your proteins (Prawns extra 1 OR)
- Step 3: Hand your bowl over to the Chef
- Step 4: Enjoy your SOUP while waiting for your Meal

(served with complimentary vegetable fried rice)

SOUP SELECTION

(on the house)

Sweet Corn soup - Hot & sour soup - Chicken clear soup

OMR 5.990





Location
South Ghubrah
Muscat
Sultanate of Oman

Contact
24 50 27 84
24 50 26 40