



MEN NU



www.stirfrycrazy.com



Choosing Banquet

We know how daunting of a task it is to put together a menu that can please each and every one of your guests, or say it is a social or a business gathering and you have more important things to talk about than scouring the menu and figuring it out what to have. So we have come up with this idea of making it easy for you.

We take the hard decisions out of your hand and place it on us. Meticulously thought through by our team of chefs, three different sets of menu that you can choose from, each one distinctively unique but having one thing in common. The diversity, that is in style, texture, method & taste.

Delectable Menu

per person

BD. 12.000

Scrumptious Feast

per person

BD. 15.000

(Please ask your server for advice.)

Pu-Pu Platters

Masterful presentation of great tasting appetizers specially designed to open up your palates.

Epicurean Pu-Pu Platter

BD. 10.800

(Shu Mai. Vietnamese Salt & Pepper Squid. Grilled Chili Prawns w/ Fresh Mango Salad. Lettuce Wraps w/ Crispy Gingered Citrus Beef)

Gourmet Pu-Pu Platter

BD. 14.800

(BBQ Spare Ribs. Mussels with Citrus Chili Salsa. Wakame Salad. Scorpion Prawns. Grilled Beef Tenderloins & Prawns Satay w/ Fresh Pineapple)

Signature (Exotica)

Roast Peking Duck

Whole

BD. 21.000

Half

BD. 10.500

The pinnacle of Chinese cooking. Pampered with time, care and effort. This fragrant crispy skin and the succulent herby meat can be rolled into pancakes with plum sauce spread, the shredded scallions and cool cucumbers adds to the taste.

Oven Roasted Seafood in Orange Cups

BD. 6.000

Fresh seafood combined with subtle Asian flavors and scallion, scooped into emptied out orange shells and baked.

Braised Lamb Rack Signature Sauce and Mango Salsa & Mint Sauce

BD. 8.900

A perfect blend of eastern and western style of cooking. Slow braised lamb rack with lemon grass & herbs blending well with spicy French beans sautéed in XO sauce. The mango salsa and fresh mint sauce adds to the explosion of flavors

Crazy Frogs Legs Platter

A divine delicacy, for the uninitiated it is worth a try.
Two distinctive flavours and textures. Finger Licking Good

BD. 6.200

Tropical Stuffed Squid Salad

Pan grilled caramelized squid tossed with tangy salad
and tropical fruits

BD. 5.500

Cold Seafood Platter

(Preparation time 25 mins approx.) Seasonal

May contain five of the following based on availability

Fresh Oysters w/ lime & Chili

Fresh Clams Sautéed w/ Sambal Sauce

BD 35.000 to 45.000

Steamed Mussels w/ Burnt garlic

Poached Prawns w/ Green tea Soba

Tuna, Salmon and Octopus Sashimi

Spicy Citrus

Cuttle Fish Salad

Scallop w/ Avocado & Mango Salsa

Pan-Grilled seasoned scallops tossed with Avocado, herbs and spices. Served with
tangy mango salsa.

BD. 6.000

King Scallops & Shrimps Windmill Dumplings

A beautiful combination of chopped scallops and seasoned shrimps wrapped in semi
translucent wrappers and steamed just right.

BD. 5.500

Bean Curd cream w/ Caviar and Tobiko

Home-made re-constituted and seasoned tofu cake topped with caviar and fish roe.

BD. 8.000

Mussels with Citrus Chili Salsa

Lightly steamed mussels, topped with a rich dose of citrus fruit salsa, seasoned with
lime and fresh ginger juice & pink peppercorns.

BD. 5.000

King Crab Salad w/ Spicy Lime Dressing

Seasoned King Crab meat mounted on Leafy salad Greens with a drizzle of toasted
sesame seeds and crisp fried garlic chips. The spicy lime dressing makes this a delectable
start to any meals

BD. 6.500

Crazy's Marinated Short Ribs

Short-ribs bathed in a rich spicy-sour Asian marinade. Grilled and served with nutty
pine nut sauce.

BD. 8.000

Grilled Beef Tenderloins & Prawns Satay w/ Fresh Pineapple

Cubes of marinated beef tenderloins strung onto wooden skewers alongside fresh
whole prawns and fresh pineapple. Glazed with two distinctively different Asian
barbeque sauce. Pan-grilled.

BD. 7.200

Crazy Asian Style Bouillabaisse

A sumptuous seafood stew with an Asian twist. A medley of seafood, from fish and
shrimps to mussels and scallops simmered in a broth fortified with herbs & spices.

BD. 11.500

Prices are subject to 10% Service Charge & 10% Government Levy

Delectable Palate Teasers

Imperial crab sticks salad

Seasoned Crabsticks on a bed of delightful Asian salad, drizzled with spiced mayo dressing and toasted sesame

BD. 4.600

Jelly fish and cucumber relish

A Chinese delicacy, processed jelly fish tossed with cucumber, spices and a generous dash of toasted sesame oil

BD. 4.100

Grilled Char Siu Chicken Quinoa Salad

A Cantonese styled grilled/baked marinated chicken breast tossed with quinoa and seasoned with Asian herbs, spices and seasoning

BD. 4.000

Grilled Vietnamese Meatballs Salad

Tender beef marinated with Vietnamese herbs and spices rolled into round meatballs and grilled. Best eaten wrapped into lettuce cups and topped with herbs and roasted peanuts.

BD. 4.200

Wakame

A lightly seasoned seaweed salad with a hint of citrus & toasted sesame. Incredibly simple yet irresistibly flavoursome.

BD. 3.800

Grilled Chili Prawns w/ Fresh Mango Salad

A plethora of taste & smell encompasses this delightfully grilled prawns accompanied by fresh mango salad

BD. 4.900

Cambodian squid w/ Green Mango & Chili Salad

Poached squid, intensely spiced with hot chilies, juice of ginger and garlic, an added flavors of Asian herbs and a good dose of lime juice makes this appetizer "CRAZY GOOD"

BD. 4.200

Soups

Classic Corn Soup w/ Chicken or Crab Meat

Cream of corn cooked in rich chicken broth with chicken bits or crab meat and laced with silky egg.

BD. 1.700/ BD. 2.100

Hot & Sour Soup

A classic Chinese soup. The name says it all.

BD. 1.700

Teapot Herbal Soup (Per Pot)

Long regarded for its medicinal properties. A traditional Chinese method of deriving rich fortified soup broth. Bits of chicken packed with herbs and seasoning, packed into teapots and steamed for long duration. The steam literally becomes the soup.

BD. 5.800

Tangy Spicy Seafood Soup

A creamy, tangy and peppery soup, flavored with soy and a mix of fresh shrimps & crab meat

BD. 2.200

Vietnamese Beef Pho

The most recognizable Vietnamese dish. Piping hot Beef broth fortified with herbs and spices poured over rice starch noodles and topped with slices of beef and fresh herbs

BD. 3.200

Steaming Vietnamese Hot Pot (serves 4)

A simmering pot of natural herbs & spices infused beef broth, the D.I.Y. cooking of meat, seafood & vegetables makes a compelling communal eating

BD. 15.500

Tokyo Ramen (Personal/Large Bowl)

Traditional home-made noodles cooked in an intensely rich fish broth. Shitake mushrooms and leeks adds to the final flavor. Heart-warming!!!!

BD.3.200 / BD.8.500

Traditional Cantonese Wonton Soup

Noodle pastries stuffed packed with seasoned chicken & slow-cooked in a rich chicken broth, with a hint of sesame and spring onion

BD. 1.800

Prawn Laksa

A popular staple food from the Malay straits and Singapore. Home-made noodles cooked in a rich prawn broth infused with spices, herbs and coconut cream

BD. 3.100

Small Bites Big Flavors

Lettuce Wraps

Choose a filling of citrusy tangy crispy duck or crispy beef or opt for crispy chicken shreds, coated with plums & orange marmalade; it just makes a great refreshing appetizer.

Beef BD. 3.900 **Duck** BD. 4.600 **Chicken** BD. 3.800

Freddie Prawns/Calamari

Crispy deep fried battered prawns or calamari coated with a thick 3 G sauce (Ginger, garlic & green chili) and soy.

BD. 4.800/ BD. 4.300

Scorpion Prawns

Tantalisingly tasteful. Fresh prawns marinated with spice and herbs, panko coated & deep fried. That's not all. A touch of signature sauce and topped with crisp potato shreds

BD. 4.900

Chinese Spring Rolls

A medley of julienned vegetables, combined with shitake mushroom & glass noodles rolled into handmade pancakes and deep fried

BD. 1.800

Crispy Prawn & Crab Fritters

An amazing marriage of crab and whole shrimps seasoned with herbs & spices fried into a delectable fritters, service with coriander lemon dip

BD. 4.800

Yaki Gyoza

Crescent shaped dumplings filled with seasoned chicken & shrimps pan-fried to perfection

BD. 3.400

Grilled Lemon Grass Satay Chicken w/ Fresh Mango Salad

A Cambodian style marinated chicken on skewers, pan-grilled and served on a bed of fresh mango salad

BD. 3.600

Miso Glazed Salmon Skewer

Bite sized salmon fillet seasoned with soy and spices. Strung onto wooden skewers glazed with miso and honey, pan grilled

BD. 5.200

Vietnamese Crisp Salt & Pepper Squid

Signature Vietnamese dish of light & crisp fried coated squid drizzled with a mix of salt, grounded pepper corn and spice. The hot red chilies, the garlic and coriander rounds up the taste

BD. 4.300

Shu Mai

A ubiquitous Cantonese dish of seasoned chicken fillings wrapped in noodle pastries and steamed

BD. 3.800

Shrimp on Toast

Seasoned shrimps layered over bread pieces, drizzled with sesame seeds then deep fried

BD. 4.800

Chinese Spring Onion Pancake

Traditional Chinese farmer's staple while on the fields. Pancakes stuffed with spring onions and sea salt, rolled and pan-fried

BD. 2.200

Vietnamese Summer Rolls w/ Grilled Prawn Fillings

Tangy spicy grilled prawns wrapped into soft rice paper with Asian salad and ripe mango bits

BD. 4.200

Barbequed Spare Ribs

A scrumptious dish of tender barbecued ribs coated with thick Hoisin sauce served on cool cucumber strips

BD. 4.800

Chili & Pepper Squid

Rice flour and herbs coated squid, crisp fried and wok fried with chilies and toasted pepper with a hint of sweet basil

BD. 4.000

Fried Baby Corn w/ Hot Guilian Sauce

Whole baby corn seasoned, dusted with rice flour, deep fried and layered with hot lava Guilian sauce

BD. 2.600

Kimchi Pancake w/ Vinegar Soy Dipping Sauce

Hand-crafted Asian style pancakes stuffed with kimchi, spices and fresh bean sprouts

BD. 3.200

Deep Fried Prawns with Wasabi Mayo

Light and fluffy batter coated prawns, deep fried and coated with wasabi infused mayonnaise

BD. 4.800

Szechuan Wantons

Seasoned blend of chicken & shrimps wrapped inside noodle parcels, steamed, drizzled with tongue numbing Szechuan spices and chilly oil

BD. 3.000

Prices are subject to 10% Service Charge & 10% Government Levy

Feathered Kind

Crispy Duck w/5 spice sauce

Oven roasted crispy duck, cut into bite size pieces and layered with a rich brown sauce made of dried red chilies, garlic and 5 spices

BD. 5.800

Stewed Duck in Earthen Pot

Singapore style of slow braising in an earthen pot, Bite size pieces of aromatic duck cooked in a rich blend of 5 spices, burnt garlic and hiitake mushroom.

BD. 5.800

Crispy Duck w/4 season sauce

Fragrant roasted duck layered with a unique blend of spices and plum marmalade

BD. 5.800

Braised Szechuan Duck in Clay Pot

The fiery concoction of Szechuan spices & sauces is used in this slow braised duck dish, the throw back of an era when food was actually cooked in earthen pot.

BD. 5.800

General Tso's Chicken

Named after the 19th century Chinese general from Yunnan, The dish embodies the philosophy of Chinese cooking of varied flavors. Toasted spices, citrus flavors of sun dried orange and the sweetness of caramelized soy.

BD. 3.800

Stir-Fried Chicken w/ Tofu, Snow Peas & Cloud Ear

Thin slices of chicken breast wok-stirred with cubes of fried tofu, snow peas and cloud ear with a hint of soya and oyster sauce

BD. 4.000

Classic Chicken & Cashew nuts

Simple yet irresistible dish, diced chicken sautéed with cashew nuts, green peas and soya sauce.

BD. 3.400

Chengdu Chicken (Original or the Singaporean ver.)

Unique to the province of Sichuan, chicken fillets cooked in a medley of spices, hot red chilies, tongue numbing Sichuan pepper corns and chili bean paste. Sounds Hot.

BD. 3.600

Chi. w/ Bell Pepper & Scallion in Black Bean Sauce

Seasoned cubes of chicken cooked in black bean sauce, garlic, dried red chilies, green peppers & scallion rounds up the taste.

BD. 3.400

Stir Fried Chicken w/Chilies & Basil

Thin slices of seasoned chicken breast sautéed with red hot chilies & garlic flavoured with sweet Asian basil

BD. 3.400

Bali Chicken

A Balinese delight. Chicken cooked in an intriguing blend of coconut cream, enriched with hot spices, herbs and macadamia nuts. Fresh green mangoes impart a perfumed aroma to this delectable dish

BD. 3.600

Hoisin Chicken w/ Bell Peppers & Chili

Chicken sautéed w/ fresh bell pepper, lemon grass, & red hot chilies in a blend of five spices and Hoisin sauce

BD. 3.400

Chicken w/ Okra

Seasoned chicken breast, sautéed with South East Asian style red spice paste and herbs accompanied with stir-fried okra in oyster sauce.

BD. 3.400

The Earthly Kind

Peanut Chili Beef w/ Chinese Greens **BD. 3.800**

Slices of beef sautéed with Asian greens, spicy Sambal and toasted crunchy peanuts

Teppan Yaki Beef Tenderloins **BD. 6.900**

Cubes of juicy tenderloins pan-seared, with drizzle of Teri Yaki sauce & garlic.
Served with sautéed bean sprouts, fresh mushroom and green peppers on the side

True Szechuan Beef **BD. 3.600**

Slices of beef cooked in fiery hot sauce of chili bean paste, red chilies, Sichuan pepper corn

Slow-cooked Beef Short ribs in cast-iron pot with crispy leeks **BD. 3.600**

Marinated short ribs gently braised with a unique mix of red dates, red fermented glutinous rice, star anise and spices. Cooked in cast iron which in turn imparts an irresistible flavors.

Mongolian Beef **BD. 3.600**

Tender Beef, sautéed with pickled red pepper, ginger, garlic & bamboo shoots in a spicy black bean sauce.

Beef Shitake Mush, Broccoli & Young Corn in Oyster Sauce **BD. 4.800**

Slices of beef, wok seared with shiitake mushroom, young corn & Broccoli in a delectable soy and oyster sauce

Cantonese Beef w/ Trio of Peas **BD. 3.800**

Wok fried seasoned beef and trio of peas with a hint of soy and char siu sauce

Korean Barbequed Beef Tenderloins **BD. 6.900**

Cubes of beef tenderloins marinated and pan seared then wok fired with an array of fresh spices and vegetables creates a crazy twist to a classic Korean dish.

Classic Chili Beef **BD. 3.400**

Marinated beef sautéed with fiery fresh green chilies and soy sauce.

Hunan Beef **BD. 3.800**

From the steamy hot region in mountainous southwest China, near Sichuan comes this classic spicy beef dish. Tender beef sautéed with some hot chilies and spices with a hint of rice vinegar and fragrant herbs.

Noble Treasures from the Seas

Tree Climbing Squirrel Fish **(Seasonal)**

Whole Hamour deboned, lightly dry coated, crispy fried and topped up with hot Guilian sauce.

Crisp Fried Hamour w/ Classical Sweet & Sour Sauce **(Seasonal)**

Whole fish crispy fried and layered with a tangy home style sweet & sour sauce.

Braised Fish in Spicy Szechuan Chili Bean Sauce **(Seasonal)**

Traditional Szechuan home cooking, Crisp fried fish braised in a rich sauce, composed of hot chili bean paste, ginger, garlic and a dash of organic black Chinese vinegar

Kon Pao Fish **BD. 6.200**

Fish fillet stir fried with dried red chilies, ginger garlic and spring onions in tangy spicy sauce. The cashews impart a nutty flavor.

Vietnamese Oven Baked Sea Bass **BD. 9.500**

Cooking Time 25 mins

Fresh Sea Bass smothered with all the fragrant herbs & spices, with a hint of Hoisin & Soy, oven baked to perfection

Braised Hamour in Chinese Sauce **(Seasonal)**

A traditional Chinese dish. Whole fish crispy fried and braised in a fragrant sauce of spices, soya and shitake mushroom.

Noble Treasures from the Seas

Cantonese Style Steam Hamour

(Seasonal)

Whole Hamour seasoned with salt, ginger & spring onions, steamed just right and dressed with sesame soya dressing.

Crisp Fried Sea Bass w/ tomato, chili & kaffir lime leaf sauce

BD. 9.500

The crisp skin and delicately moist flesh of fried sea-bass combines beautifully with a robust and mildly hot tomato sauce.

Fish Green Curry with coconut cream

BD. 6.800

Cubes of fresh white fish cooked in a thick coconut sauce enriched with herbs & spices

Grilled Teri Yaki Salmon w/ Sautéed Enoki Mushroom

BD. 7.200

Marinated salmon steaks lightly pan-grilled layered with a rich Teri Yaki sauce and garnished with sautéed mushroom.

Home Style Fish Fillet w/ Sour Mustard Greens

BD. 8.000

Filletts of marinated hamour, slow poached in a broth of sour mustard greens and spices. The ultra-hot Szechuan pepper oil and fresh grounded garlic adds to the ultimate flavors.

Peking King Prawns

BD. 5.000

Crisp batter fried prawns, coated with a thick gingered & spiced Sambal sauce

Laotian Steamed/Baked Spicy Aromatic Prawns

BD. 4.800

Fresh Prawns marinated in hot and fragrant tropical spices and herbs, wrapped into banana leaves and steamed or baked.

Four season prawns

BD. 5.000

Fresh whole prawns rice flour dusted, crispy fried and coated with a thick spiced up sauce of orange & plums

Five Spice & Chili Prawns w/Fresh Citrus Blend

BD. 5.000

Fresh Prawns sautéed with a crazy blend of hot spices in addition to the distinctive flavors of five-spices. Combine this with fresh broccoli and citrus makes this dish rather compelling.

Prawns w/Leeks & Green Pepper in Black Bean Sauce

BD. 4.800

Prawns sautéed with leeks & bell peppers, enriched with garlic, chili and black bean paste.

Stir Fried Prawns w/ Shiitake Mushroom and Snow Peas

BD. 5.200

Whole succulent prawns, shiitake mushroom and snow peas wok fried with a hint of garlic and oyster sauce

Tamarind Honey Prawns w/ Fresh Pineapple

BD. 5.200

The hotness of the spices, the subtle coolness of tamarind, honey and fresh pineapple and the fresh fragrance of herbs, all combines into this unique prawn dish.

Noble Treasures from the Seas

True Szechuan Prawns

Fiery hot and tongue numbing spices encompasses the prawns, giving you a true taste of Szechuan style cooking

BD. 4.800

Balinese Style Prawns (shell on)

Fresh Prawns marinated with rich and intense spices and herbs glazed with sweet soy sauce and sautéed. The lemon grass and the Kaffir lime zest adds to the zing.

BD. 5.200

Crazy's Twice Cooked Baby Octopus w/ Chili Beans & jalapeno

Sliced baby octopus sautéed with chili beans, a medley of Asian spices and herbs. Accompanied with cloud ear fungus, tender celery stalks and jalapeno.

BD. 6.500

Singapore Deep Fried Chili Crabs

Fresh Whole crabs cooked in a wonderfully balanced red chili and herb sauce with a dash of egg to round it off

BD. 3.800

Fresh Crabs in Black Bean Sauce / Aromatic Sweet Chili Crabs

Fresh crabs cooked in a mild spicy black bean sauce or sautéed in a rich sweet and aromatic chili based sauce, deriving flavors from lemon grass and sweet basil

BD. 3.800

Indonesian Chili Squid

A fiery hot tangy calamari dish that encompasses all the nature's diverse taste & aroma

BD. 3.800

Seared King Scallop w/chili bean paste or lemon & ginger

King Scallops pan seared and topped with hot Szechuan chili bean sauce or a zesty sauce of fresh lemon, ginger and herbs, served with wok fried Asian greens

BD. 12.000

Stir Fried Scallops w/Chili & Black Beans

A classic Chinese dish of whole scallops sautéed with spices, herbs & young corn. The fermented black beans & soya completes the delicate taste

BD. 12.000

Malay Sambal Prawns or Squid

Unique to Malaysian style of cooking, prawns or squid cooked in heady mix of hot chilies, herbs and spices, the juice of tamarind and sweet palm sugar just enhances the taste

BD. 4.800/ BD. 4.200

Szechuan Style Seafood Platter

A medley of fresh seafood, prawns, calamari, crabs & Hamour fillet sautéed with green pepper, hot red chilies & onions with black bean sauce

BD. 5.400

Fisherman's Hanging Iron Pot

A simmering mix of scallops, prawns, fish & squid enriched with herbs & spices, Cooked in a cast iron pot with cellophane noodles giving it a unique texture

BD. 8.000

Clay Pot Prawns

BD. 4.400

Fish

BD. 6.200

Mixed Seafood

Seafood cooked in a traditional clay pot with yellow bean sauce, ginger, garlic & green chilies to spice it all up

BD. 4.900

Vegetables & Tofu

Sichuan-Style Vegetable

Fresh collection of vegetables cooked in herby and spicy chili bean paste

BD. 3.100

Kon Pao Potato & Cauliflower

Fried potatoes & cauliflower stir fried in a rich tangy sauce of Szechuan chili bean paste, hot spices and cashew nuts

BD. 2.800

Chili Tofu with Cashews & Fragrant Vegetable

Fried tofu sautéed with in house chili garlic sauce w/ cashews and an abundance of fragrant vegetable & Mushroom

BD. 3.200

Stir fried tofu, bean sprouts & Asian chives

Fried tofu strips stir fried with crisp bean sprouts and the pungent garlic chives

BD. 3.200

Wok Seared Chinese Green

Fresh green leafy Asian vegetables flash fried in a wok with burnt garlic & soya

BD. 2.400

Wok-fried Broccoli w/ garlic & ginger shreds

Chunks of broccoli flash fried in a wok with hints of burnt garlic, ginger shreds & soya.

BD. 3.200

Crispy Eggplant w/scallion & tomatoes

Crisp eggplant cooked in a tastefully tangy sauce made of fresh ripe tomatoes and scallions with a hint of chilies and Szechuan bean paste.

BD. 3.000

Braised monk vegetable

A seamless marriage of fresh Asian green with blanched tofu sticks & shiitake mushroom, braised in clay pot with a hint of herb and oyster sauce.
Opt for mushroom sauce if you prefer vegetarian Flavors

BD. 3.200

Sizzling Eggplant

Roasted eggplant sautéed with ground shrimps, herbs and spices and our very own seasoning. Placed on hot sizzling iron plates and served

BD. 3.200

Loofah Gourd stir fried with Kaffir Lime Leaves

Loofah gourd & shitake mushroom wok fried with hot spices & mushroom sauce.
The fragrance of kaffir lime leaves gives this vegetable dish a new dimension.

BD. 3.000

Braised Spinach Bean Curd

Protein enhanced version of homemade Tofu prepared with chopped spinach.
Served over sautéed asparagus spears and garnished with honshimeji mushroom and crisp pine nuts.

BD.3.600

Rice & Noodles

Vietnamese Fried Rice

BD. 2.600

A heady mix of spices and herbs makes this Vietnamese form of fried rice irresistible.

Pineapple Fried Rice

BD. 4.500

From the hot tropical south east Asian nation comes this ingenious way of combining rice and fruits.

Fortune Aromatic Rice

BD. 3.200

A favourite among one ethnic tribe in China. Rice cooked in chicken broth and infused with the fragrance of shitake mushroom, star-anise and a hint of soy.

Classic home style Chinese fried rice with choice filling:

Egg

BD. 1.600

Chicken or Meat

BD. 2.000

Seafood / Mixed

BD. 2.400

Fried rice originated from the kitchens of Chinese homes, where left over rice was made palatable by infusing it with various fillings and spices. Over the years it has become synonymous with Chinese cooking

Malaysian Style stir fried noodles with prawns & squid

BD. 3.600

Chili hot and fragrant noodles stir fried with Asian Greens and bean sprouts

Pan-fried noodles with choice topping.

Meat, Chicken or Mix

BD. 2.800

Seafood

BD. 3.400

Veg.

BD. 2.400

Threads of noodles slowly pan-fried to crisp exterior and soft succulent interior with equally scrumptious toppings of sautéed diced vegetables and choice fillings.

Singapore style Mee-Hun

BD. 3.200

Rice noodles stir fried with a mix of julienned vegetables and egg. The mix of filling is your choice

Chow Mein with choice fillings

Veg.

BD. 2.400

Meat, Chicken or Mix

BD. 2.800

Seafood

BD. 3.400

Traditionally Chinese, stir fried noodles with vegetables and shiitake mushroom with choice fillings

Zhajiang Mein

BD. 3.400

Fresh home-made noodles blanched and topped up with a savoury beef sauce. Mildly seasoned and cooked in a jumble of Asian flavors. The cucumber and spring onions completes the flavors.

Teppan Yaki soba

BD. 3.800

A Japanese take on noodle, cooked with spices, bean sprouts, scallion and other prime vegetables on a searing hot iron plate

Beverages

Peach or Lemon Flavored Iced Tea	BD. 1.000	Pepsi / Coca Cola / 7up / Sprite /	
Hand Squeezed Orange Juice	BD. 1.000	Mirinda / Fanta & others	BD. 0.500
Vietnamese Avocado Smoothie	BD. 2.000	Perrier	BD. 0.800
Tropical Fruit Bubble Milk Tea with Tapioca Pearls	BD. 2.000	Fresh Mint Lemonade	BD. 1.100
		Vietnamese Iced Coffee	BD. 1.200
		Fresh Tropical Fruit Juices	BD. 1.400

Desserts

Caramelized Honey Banana w/ Ice Cream & Sesame Drizzle	BD. 1.800	Glutinous Rice Ball stuffed with Sweet Red Beans (Served Hot)	BD. 2.400
Date Pancakes w/ Vanilla Ice Cream	BD. 1.800	Pineapple Shaved Ice with Exotic Tropical Fruit Sauce	BD. 2.400
Pandanus Panna Cotta w/ Mango & Passion Fruit	BD. 1.600		
Baked Banana Pancake w/ Mango Relish & Vanilla Ice-Cream	BD. 1.800		
Tropical Seasonal Fruit Bowl			
Small	BD. 1.800		
Large	BD. 6.500		

Hot Beverages

Cappuccino	BD. 1.800
Espresso	BD. 1.600
Hot Tea (Lipton)	BD. 1.800