



her name is Ming

Soups

Wanton Noodle Soup

Chewy Egg Noodles and Savory Wontons in an Awesome Broth are a Quintessential Asian Dish. add Some Fresh Ginger and Spices to Store-Bought Chicken Stock for Extra Aromatic Flavor in the Soup

190

Tofu Miso Soup

Japanese Miso Soup with Tofu, Green Onion, and Loads of Greens and so Flavorful and Comforting.

210

Ginger & Shitake Mushroom Soup

Thin Soup Made From Broth of Shitake Mushrooms, Shitake Mushroom Slices, Fresh Ginger, and Scallions. Option of Button Mushrooms Slices.

240

Egg Drop Soup

Beaten Egg Dropped on Soup Loaded with Flavor.

190

Tom Yum Gai/ Tom Leha Gai

Fragrant Soup, Flavored with Galangal and Kaffir Lime Leaves to Make This Thai Classic, Available In Prawn

210

Coconut, Lemon Grass & Seafood Soup

Aromatic Coconut Milk-Based Broth with Spices and Mixed Seafood

240

Pad Thai Shrimp Soup

Thai Rice Noodle in a Tangy Soup with Shrimp

240

Starters

Red Curry Pandan Prawns

Thai Red Curry Paste Starring In the Epic Marinade! These Crowd-Pleasing Crustaceans are also Delicately Fragranced by the Pandan Leaves They're Wrapped up In. The Perfect Appetizer

640

He Tang Xiao Chao (Sichuan Spice Mix)

Slices of Lotus Stem, Batter Fried to Crispy Perfection, Tossed with Our Dry Sichuan Spice Mix

340

Japanese Chicken Karaage

Chicken Thighs Marinated With Japanese Condiments and Seasoning, Dusted With Corn Flour And Deep Fried. Served With A Side Of Shredded Cabbage, Lemon Wedges And Japanese Mayo.

460

Tofu Korokke

Japanese Style Croquettes, A Mixture Of Tofu, Cheese And Mashed Potatoes Formed To Patties, Panko Crumbed And Deep Fried, Served With Japanese Mayo. Option of Cottage Cheese.

480

Vietnamese Spring Roll (Option of Veg/ Prawns)

Fresh Lettuce, Rice Noodles, Crisp Vegetables, Wrapped In A Translucent Rice Sheet And Served With A Nuoc Cham Dipping Sauce. Option To Add Cooked Prawns.

380/460



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- Prices include 5% taxes.
 - Please inform our staff of any allergies for a safe dining experience.

Starters

Korean BBQ Wings with Ranch Dressing

These Sweet and Spicy Korean BBQ Chicken Wings Are So Crispy! If you're looking for a Way to Kick Your Appetizer Game up a Notch, Look No Further!

460

'Hat Yai' – TFC (Thai Fried Chicken)

Thai Fried Chicken Is Also Known As 'Hat Yai Fried Chicken' Due To Its Roots In The Southern City Of Thailand. This Chicken Is A Popular Street Food Dish Across Thailand. It Has a Gorgeous Color!

480

Tapioca Chips Salt & Pepper

Slices Of Tapioca, Batter Fried, Seasoned, And Tossed With Finely Diced Bell Peppers, Green Chilies And Scallions.

410

Salad / Apitizer

Stir-fry with Lettuce Wrap

Pan Asian Favorite Stir-Fry Served With Oriental Sauce And Veggies In Wrap Of Lettuce With Fresh Herbs Like Mint Leaves.

280

Thai Stir-fry Salad

Thai Style Stir-Fry Served As Salad With Combination Of Meat Cuts And Veggies With Fresh Thai Herbs And Spices.

280

Potato Pea Mint Salad

Boiled Potato And Green Peas Tossed In Kewpie And Mint Dressing With Spring Onions And Crispy Noodles.

210

Crispy Dumpling Salad

All-Time Favorite Chicken Dumpling Fried Crispy Like Goyza With Veggies And Korean Dressing.

310

Crispy Fried Fish Taco Salad Thai Style

Fusion Of Mexican Style Dish With Pan Asian Flavor Crispy Fried Fish, Oriental Sauce And Lettuce With Sprout And Cheese.

360

Dim Sum (ALL BASKETS COME 6 PCS)

Clear Veggie Hargao

340

Shrimp & Lemongrass Hargao

480

Shitake Mushroom & Ginger Gyoza

460

Basil Chicken Gyoza

460

Garlic Mushroom Shumai

390

Sesame Chicken Shumai

440

Shallots & Prawn Shumai

480

Prawns Cocktail Bao Buns (4 pcs)

480

Korean Fred Chicken Bao Bun (4 pcs)

440

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Mains



Stir Fry

(Flavorful combinations tossed in wok, served Semi dry or an option of a gravy consistency)

Kung Pao

*A Classic From The Sichuan Province. Spicy, Stir-Fried Made With Peanuts, Vegetables, And Sichuan Chili Peppers.
Option Of Mushroom, Cottage Cheese, Chicken, Lamb, Prawn!*

370/450/480

Black Bean Sauce

*Stir Fried, Ginger And Shallots With Fermented Black Beans, Vegetables, And Choice Of Protein.
Option Of Mushroom, Cottage Cheese, Chicken, Lamb, Prawn!*

370/450/480

Mapo Tofu

*A Spicy Stir-Fry Based From Sichuan Peppers And Broad Bean Chilly Paste, Cubes Of Tofu And Mince Of Choice.
Mince Option Of Mushroom, Cottage Cheese, Chicken, Lamb!*

370/450/480

Sriracha & Cashew

*Tangy Sweet Spice Base Of Sriracha, Ginger & Garlic Tossed With Onions, Bell Peppers, Broccoli, Toasted Cashew Bits.
Option Of Mushroom, Cottage Cheese, Chicken, Lamb, Prawn!*

370/450/480

Dak Galbi

A Stir Fry Made From Gochujang, A Korean Chilly Paste That Is Spicy And A Hint Of Sweetness, With Cabbage, Onions, Sweet Potatoes, Basil. Option Of Paneer, Chicken!

370/450/480

Curries

(Best paired with Jasmine Rice or Steamed Basmati Rice)

Thai Green Curry

Spicy And Aromatic Thai Green Chilly Paste With Spices, Cooked With Coconut Milk, Bamboo Shoots, Kaffir Lime Leaves And Vegetables. Option Of Vegetable, Chicken Or Prawn!

380/460/510

Thai Red Curry

Mild Spicy And Aromatic Thai Red Chilly Paste With Spices, Cooked With Coconut Milk, Bamboo Shoots, Kaffir Lime Leaves And Vegetables. Option Of Chicken Or Prawn!

380/460/510

Laksa Curry

*Singaporean, Spicy And Tangy Coconut Milk Broth With Veggies And Fragrant Lemongrass.
Option Of Cottage Cheese, Chicken, Fish Or Prawn!*

380/460/510

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Mains



Curries

(Best paired with Jasmine Rice or Steamed Basmati Rice)

Burmese Curry

*Yellow Fragrant Curry From Burma Made With Turmeric And Spices, With Potatoes And Veggies.
Option Of Cottage Cheese, Egg, Chicken, Or Prawn!*

380/460/510

Rendang Curry

*A Malay Style Curry, Aromatic Red Chili Paste With Spices, Cooked With Toasted Grated Coconut, And Coconut Milk.
Option Of Mushrooms, Egg, Chicken Or Lamb!*

380/460/510

Massaman Curry

*Toasted Spices, Ground With Onions, Chilies, And Aromatics, Cooked With Coconut Milk.
Option Of Mushrooms, Cottage, Cheese, Chicken Or Lamb!*

380/460/510

Rice / Noodle

Japanese Style Garlic Fried Rice

*Japanese Style Fried Rice With Veggies, Umami Flavor, Fried Garlic And Egg.
Option Of Mushrooms, Chicken, Lamb Or Shrimp!*

240/280/310

Kimchi Fried Rice

*Korean Style Rice, Kimchi Tossed With Vegetables And Rice Topped With Fried Egg.
Option Of Cottage Cheese, Chicken Or Lamb!*

240/280/310

Nasi Goreng / Mee Goreng

*Indonesian Style Fried Rice, With A Very Umami Flavor, Topped With Fried Egg.
Option Of Mushrooms, Chicken Or Shrimp!*

240/280/310

Thai Style Fried Rice

*Fried Rice With Veggies, Umami Flavor And Chopped Basil And Herbs.
Option Of Mushrooms, Chicken, Lamb Or Shrimp!*

240/280/310

Sambal Fried Rice

*Rice Tossed With Malaysian Sambal Paste, And Veggies, For A Tangy Spicy Dish.
Option Of Cottage Cheese, Chicken And Shrimp*

240/280/310

Chilly Oil Noodle

*Hakka Noodles, Tossed With Aromatics And Vegetables And Chili Oil, With Roasted Chili Crumbs.
Option Of Mushrooms, Cottage Cheese, Chicken, Lamb And Shrimp!*

240/280/310

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Mains

Rice / Noodle

Phad Thai Noodle

*Thick Noodles, With A Umami, Sweet And Sour Taste, Garnished With Toasted Peanuts.
Option Of Mushroom, Chicken And Shrimp!*

240/280/310

Yaki Soba

*Buckwheat Noodles Stir Fried With Cabbage, Carrots, Onions, And Bell Peppers.
Option Of Mushroom, Chicken And Shrimp!*

240/280/310

Burnt Ginger Garlic Noodles

*Hakka Noodles Tossed With Vegetables, Aromatics, And Toasted Garlic Crumbs.
Option Of Mushroom, Cottage Cheese, Chicken, Lamb And Shrimp!*

240/280/310

Jasmine Rice

Long Grain Fragrant Rice Commonly Used In Many Asian Countries. Pairs Excellent With Creamy Curries.

280

One Plate Meal

Shitake Mushroom Shoyu Ramen

Thick Noodles With Soy Based Clear Broth; Topped With Shitake Mushroom Dumplings, Bamboo Shoots, King Oyster Mushroom Slices, Beansprouts, Bok Choy, Roasted Garlic, Pickled Radish, Spring Onions, Chopped Nori And Garlic Oil.

680

Veggie Burmese Khow Suey

Creamy Coconut Milk Broth From Burma, With Fragrant Spices, Classic Khow Suey Condiments Served On The Side Option Of Chicken Breast Or Roast Lamb.

610

Creamy Prawns Udon Noodle

Excellent Creamy Curries With Prawns And Udon Noodle Made Like Creamy Pasta Dish.

640

Sesame Glazed Chicken Shoyu Ramen

Thick Noodles With An Umami Soy Broth, Topped With Grilled Chicken Breast With Sesame Glaze, Japanese Style Marinated Egg (Aji Tamago), Bamboo Shoots, King Oyster Mushroom Slices, Bok Choy, Beansprouts, Roasted Garlic, Slices Of Pickled Radish, Spring Onions And Garlic Oil.

640

Braised Lamb Chasu Shoyu Ramen

Thick Noodles With An Umami Soy Broth, Topped With Braised Lamb Chasu, Aji Tamago, Bamboo Shoots, King Oyster Mushroom Slices, Bok Choy, Beansprouts, Roasted Garlic, Slices Of Pickled Radish, Spring Onions And Garlic Oil. Option Of Chicken Chasu.

680

Creamy Lemon Ramen

(Creamy Coconut Milk Broth, With Fragrant Spices, With Lemony Flavor Option Of Chicken Breast Or Roast Lamb.

640/680

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One Plate Meal

Coconut Sweet Chilly Chicken With Rice 610

Excellent One Bowl Meal Specialized Thai Street Food Served With Jasmine Rice And Coconut Flavor Sweet Chilly Chicken.

Khao Sai Noodle Soup 580

Khao Soi Or Khao Soy Is A Chin Haw Dish Served In Laos And Northern Thailand. It Consists Of Noodles In A Thick, Rich Coconut Broth, And Usually Chicken.

Asian Roast Chicken 590

The Original Cantonese Recipes Include Maltose, But Honey Is Equally Good. It Is Also Readily Available In Any Part Of The World. Both Ingredients Add Flavor To The Meat And Help To Develop A Golden Color Skin Through Caramelization.

Spicy Meat Ball Banh Mi 560

It's A Spicy Meatball Sub But Not As You Know It! This One Is Loaded With Pickled Carrot, Coconut Sriracha And Kewpie Mayonnaise.

Thai Lemon Garlic Steam Fish 610

Infused Flavor With Garlic, Lime & Coriander. Which Reminds Summer Holidays In Thailand.

Dessert

Deep Fried Chocolate 180

Oriental Flavor Jelly Filled Chocolate Savory Batter Fried Served With Ice Cream.

Star Anise, Ginger & Pears Tarte Tartin 210

Ginger And Star Anise Flavored Lemon Curd Filled Tart And Topped With Caramelized Pears Slice Served With Ice Cream.

Japanese Cheesecake 240

Fluffy And Lightly Sweet Cheesecake, With A Creamy Texture.

Ginger Crème Brule 180

Baked Custard With Fresh Ginger, Topped With Ginger Caramel Sheet, Torched Till Caramelization.

Coconut Panna Cotta 180

Coconut Milk Panna Cotta With Mango Fruit Topping And Honey Roasted Almond Flakes

Vietnamese Iced Coffee Pastry 210

Coffee Sponge Cake, With Filling Of Condensed Milk Folded With Coffee Cream

Tub Tim Krob 210

Red rubies dessert or tub tim krob is a refreshing Thai dessert made mainly with water chestnut and coconut cream. Crunchy, nutty, and creamy, it's the perfect dessert for any day.

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Mocktail Menu

Tokyo Dreams

Mixing with lychee, lime juice ginger and mandarin orange juice serve with rosemary Smokey Glass.

750

Aloha

Lime juice, grapefruit juice sake with falernum and Triple sec syrup, top up tonic water.

650

Cold Coffee

Blended with chilled Milk, Coffee, ice cream serves with chocolate syrup and ice.

650

Apple Pie Iced Tea

Hot water with Black/green tea green apple mixyber and cinnamon syrup.

499

Cenerentola

Orange juice, pineapple juice, lemon juice Maxwell drop of grenadine syrup .serve in chilled Glass.

399

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