





*A fusion of formal and relaxed settings in one outstanding restaurant with cuisines from several Asian countries and views of the pool and garden. Objects d'art, paintings and a tinkling marble fountain add to its charm.*

## BREAD

India	<b>Lasuni Naan</b> Flour bread filled with garlic	₹ 260
India	<b>Nazuk Naan</b> Flour bread filled with cheese and cumin seeds	260
 India	<b>Butter Naan</b> Flour bread with clarified butter	260
 India	<b>Ajwaini Paratha</b> Layered wheat bread with ajwain seeds	260
Malaysia	<b>Roti Canai</b> Shallow fried flat bread served with chicken curry dipping sauce	280

## SOUP

Thailand 	<b>Tom Kha Gai</b> Chicken soup with coconut milk, lemon grass and kaffir lime	540
Thailand 	<b>Tom Yum Goong</b> Spicy prawn soup with chilli, lime and coriander	660
India 	<b>Mulligatawny</b> Lentil soup scented with ginger and black pepper	480
Vietnam	<b>Pho Bo</b> Braised beef and rice noodle soup with bean sprouts and ginger	580
 Thailand	<b>Kew Naam</b> Northern Thai rich chicken broth with shrimp wonton and coriander	480
Malaysia 	<b>Seafood Laksa</b> Rice noodles in coconut soup with prawns, scallops, mussels, calamari, fish cakes, bean sprouts, fried tofu	820

 Naturally Peninsula

 Vegetarian dishes

 Spices can be adjusted to suit your taste

Prices are subject to VAT, 10% service charge and applicable local tax.

## APPETIZER AND SALAD

	India	<b>Murgh Aur Ananas Ki Chat</b> Salad of chicken and pineapple with tamarind yoghurt sauce	P 550
	Philippines	<b>Kilawing Tanguingue</b> Mackerel marinated in vinegar, ginger and green mango	550
	Thailand 	<b>Yam Pla Duk Fu</b> Crispy catfish salad with green mango, lime and shallots	590
	Thailand 	<b>Som Tam Kab Gai Yang</b> Spicy green papaya salad with grilled pamora chicken	680
	Vietnam 	<b>Cha Gio and Nuoc Cham</b> Deep-fried Imperial spring rolls with shrimps, minced pork Water chestnuts, shiitake mushrooms and glass noodles	580
	Vietnam	<b>Goi Cuon</b> Fresh rice paper summer rolls with shrimp, pork and coriander	530
	Thailand	<b>Tord Mun Goong</b> Fried shrimp cakes with plum sauce	610

## RICE AND NOODLES

	Philippines	<b>Pancit Bam-i</b> Stir-fried egg and glass noodles with prawn, pork and chicken	P 650
	India 	<b>Hydrabadi Biryani</b> Braised lamb with saffron basmati rice and ghee	780
	Indonesia 	<b>Nasi Goreng</b> Fried rice with shrimp, chicken and chilli, topped with a fried egg and served with chicken satay	650
	Thailand	<b>Phad Thai</b> Sautéed rice noodles with shrimp, vegetables, and peanuts	750
	Malaysia 	<b>Char Kway Teow</b> Fried flat rice and egg noodles with shrimp, mussels and bean sprouts	650
	Thailand	<b>Khao Phad Supparod</b> Pineapple fried rice with prawn, cashew nut and raisins	670
	Thailand	<b>Kway Teow Rad Naa Talay</b> Fried flat rice noodles with shrimps, squid and fish, clams in oyster sauce	780

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## CURRY

Malaysia		<b>Asam Goreng</b> Beef short ribs with tamarind sauce	P 1,350
Thailand		<b>Penang Goong, Gai</b> Dried red Penang curry in coconut milk	
		<i>Prawn</i>	1,100
		<i>Chicken</i>	950
Thailand		<b>Gaeng Kiew Warn Goong, Gai</b> Green curry in coconut milk with eggplant and basil	
		<i>Prawn</i>	1,100
		<i>Chicken</i>	950
Thailand		<b>Gaeng Phet Phedyang</b> Traditional red curry with roasted duck, lychee and coconut milk	990
Thailand		<b>Gaang Massaman Near</b> Traditional massaman curry with Angus beef potato, coconut milk	1,200
Pakistan		<b>Dahi Wali Machhi</b> Simmered lapu-lapu in ginger, cumin and yoghurt sauce	950
Sri Lanka		<b>Dakshan Jhinga Curry</b> Tiger prawns cooked with tamarind, chilli and coconut	1,450
India		<b>Goa Vindaloo</b> Spicy hot and sour lamb curry with peppercorns	980
India		<b>Murgh Makhani</b> North Indian tandoor roasted chicken served in silky tomato gravy	950
India		<b>Nali Rogan Josh</b> Aromatic lamb shank cooked with Kashmiri dried chilli cashew nut and onion sauce	1,250

*(All curries served with steamed fragrant Jasmine rice)*

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## FISH AND SEAFOOD

 Thailand 	<b>Pla Neung Manao</b> Steamed barramundi with lemongrass, chilli, fish sauce and lime juice	P 950
Thailand	<b>Goong Krathem-prik Thai</b> Deep fried tiger prawns with garlic pepper and coriander	1,350
Vietnam	<b>Tom Nuong</b> Tiger prawns baked with garlic hollandaise	1,450
 India	<b>Tandoori Bangus</b> Bangus marinated in yoghurt and spiced, roasted in a tandoor oven	950

## WOK, GRILL AND KEBAB

 India 	<b>Sarson Wali Chop</b> Mustard and yogurt marinated lamb chops finish in tandoor	1,450
Vietnam 	<b>Thit bo Nuong (200g)</b> Grilled marinated beef sirloin served with spicy lemon grass sauce and garlic vegetables	1,450
 India 	<b>Tandoori Murgh</b> Tandoor roasted chicken marinated in yoghurt and spices	980
Indonesia	<b>Sate</b> Traditional satay originating from Java with your choice of: chicken, beef, pork or lamb <i>Mixed Appetizer (6 pieces)</i> <i>Main Course (12 pieces)</i>	600 980
India	<b>Seekh Kebab</b> Ginger garlic spiced minced lamb kebabs served with yoghurt pudina	980
India	<b>Murg Kali Mirch</b> Tandoor roasted cheddar and black pepper marinated chicken	750
Thailand	<b>Near Phad Prik Thai Dam</b> Stir fried Angus beef with black pepper corn onion, bell pepper	990
Philippines	<b>Inihaw na Baboy</b> Spicy barbecued pork with chili vinegar dip	840
Thailand 	<b>Phad Kra-Phow Moo, Gai</b> Stir-fried minced pork or chicken with hot basil	900

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## VEGETARIAN APPETIZER

India		<b>Kaju Aur Matar Samosa</b> Cashew, raisins, green pea and potato pockets with mint chutney	P 450
India		<b>Hara Bhara Kebab</b> Spinach, green pea and potato cakes served with pudina sauce	380
 India		<b>Makai Ki Chat</b> Corn salad with onion, red bell pepper and chat masala	460
India		<b>Channa Papadi Chat</b> Chickpea salad with roasted cumin and flour crispies	490
Thailand		<b>Yam Som-o</b> Refreshing pomelo salad with lime, chilli and peanuts	490

## VEGETARIAN MAIN COURSE

 Thailand		<b>Pak Boong Fai Deng</b> Wok fried water spinach with yellow beans, chilli and oyster sauce	590
 Vietnam		<b>Rau Xao</b> Vegetables stir-fried with garlic and ginger	590
India		<b>Maaki Dal</b> Exotic black lentils slow cooked with tomatoes and flavoured with fenugreek and ghee	590
India		<b>Handi Paneer</b> Cottage cheese stir fried with bell peppers, onion and tomatoes	680
India		<b>Bhindi Do Pyaza</b> Sautéed okra, onion, tomato with coriander and chilli	620
India		<b>Kumb Aur Makai Ki Subji</b> Cumin and garlic flavoured mushrooms and corn in yellow sauce	590
India		<b>Palak Paneer</b> Spinach and cottage cheese with cashew nut sauce	590
India		<b>Dum Wali Biryani</b> Mix vegetable in yellow curry sauce and basmati rice flavour saffron	590

*Our speciality resident Thai and Indian chefs will be more than happy to accommodate special requests you may have to enhance your dining experience.*

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