



*E.A.S.T.*  
EAST ASIAN SPICE TRAIL

## THE HOT VIRGIN LIQUOR

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- **GREEN SILKEN SOUP** 700  
*vietnamese influenced, spring onion glazed flavored stock*
- **BURMA CURRIED SOUP** 700  
*burmese war coconut curried soup, accompanied with the seven heaven's addictives*
- **CANTONESE CHICKEN SOUP** 800  
*72 hours cooked asian chicken stock lightly flavored with oriental spices*
- **CAMBODIAN COCONUT SEAFOOD SOUP** 800  
*mélange of crustaceans cooked in flavored stock with fresh turmeric & coconut cream*

## THE COLD PLATE

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- **JAPANESE GARDEN GREENS WITH GOMA SAUCE** 750  
*hon dashi braised organic garden vegetables topped with goma sauce*
- **CHILLI SOM TUM SALAD** 750  
*spicy green papaya salad dressed with peanut, chillies & palm sugar*
- **PASSION ROJAK SALAD** 750  
*a pleasant fruit salad pasted with sweet & spicy chilli sauce*
- **TEMPEH SELADA WRAPS** 750  
*panko fried fermented soya beans mixed with red bell pepper, purple cabbage & baby carrot with a drizzle of peanut sauce*
- **AVOCADO PRAWN PYRAMID WITH CHILLI GINGER SAUCE** 950  
*pyramid salad topped with charming ginger sauce*
- **TAMAGOYAKI WITH SWEET USUKUCHI SOY** 950  
*traditional japanese omlette preparation topped with mirin sweet soy eruption*
- **WOOD EAR CHICKEN SALAD** 950  
*braised chicken & wood fungus tossed in sesame vinegar dressing*
- **DYNAMITE KOREAN QUAIL EGG** 950  
*mayak marinated eggs layered on gochu glass rice noodles salad*

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● Vegetarian ● Non-Vegetarian

102021

# THE CRACKLING APPETIZER

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- **TOBANJAN ASPARAGUS PHYLO** 850  
*phylo wrapped steamed asparagus tossed in delectable tobanjan sauce*
- **MISO AVOCADO PANKO PEARLS** 850  
*panko fried velvety cream cheese, avocado mash & white miso pearls*
- **TOGARASHI SHIMEJI TEMPURA** 850  
*tempura tossed shimeji mushroom sprinkled with elegant togarashi powder*
- **WOK TOSSED CRYSTAL EDAMAME** 850  
*steamed edamame tossed with golden garlic, rock salt & dried thai chilli flakes*
- **BLACKPEPPER SPIKE GOURD** 850  
*regional spike gourd stuffed with vegetable asian mix tossed in black pepper sauce*
- **TOFU RAD PRIK** 850  
*thai spice induced chilli basil sauce tossed with silken tofu, pokchoy & bell pepper*
- **CHILLI MANGO ROCK PRAWN** 1450  
*rock textured fried prawns tossed in sriracha maple with a shower of mango cream gel*
- **SQUID PAD KI MAO** 1450  
*glazy squid stuffed with shrimp & water chestnut topped with a crown of crispy basil*
- **LEEKS & CHILLI BRAISED LAMB CHOPS** 1450  
*asian style braised chilli lamb chops cooked on the bed of organic stems*
- **CHICKEN NANBABN WITH JAPANESE MAYONNAISE** 1150  
*miyazaki originated crispy fried chicken thigh topped with egg yolk mayonnaise*
- **BRAISED CHICKEN IN CHILLI MUSHROOM SAUCE** 1150  
*tender chicken slices braised in the extracted mere combination of fungus variations*
- **THAI TAMARIND CHICKEN LIVER** 1150  
*pan tossed chicken liver cooked in thai inspired aromatic tamarind sauce*

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# THE ORIENTAL ART OF DIM SUM

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## ● **VEGETARIAN**

CELERY & WATER CHESTNUT IN SPINACH GREEN CRYSTAL  
ASPARAGUS MUSHROOM CHILLI IN CLEAR CRYSTAL  
POKCHOY & GOLDEN GARLIC IN BEET RED CRYSTAL

**750**

## ● **POULTRY**

BASIL CHICKEN MONEYBAG  
GOLDEN NEEDLE CHICKEN & CHIVE IN CLEAR CRYSTAL  
CHICKEN GYOZA

**950**

## ● **SEAFOOD**

PRAWN SUMAI  
PRAWNS & EDAMAME HARGOW  
BEIJING CRAB IN CLEAR CRYSTAL

**1050**

# JAPANESE WONDER'S

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## **THE ROLLING SUSHI'S**

### ● **TIGER TEAR URAMAKI**

*avocado, cucumber, crispy habanero, cream cheese*

**950**

### ● **PEARL INARI URAMAKI**

*arugula salad, inari kabayaki & quinoa*

**950**

### ● **TRUFFLE MUSHROOM CRISPY MAKI**

*tempura fried shitake, shimeji, goat cheese, chives & negi*

**950**

### ● **LOBSTER FILET MIGNON URAMAKI**

*lobster tempura, avocado, creamy wasabi sauce, green onions & bell peppers*

**1450**

### ● **SCALLOP DYNAMITE URAMAKI**

*crab, cream cheese, lightly tempura battered & topped with scallop dynamite & mushrooms*

**1450**

### ● **CRUMB FRIED KATSU MAKI**

*chicken katsu, spring onion, asparagus & purple coleslaw*

**1150**

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# ARTISTIC TEXTURE'S OF JAPAN

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## • **VEGETARIAN**

**950**

### **TEMAKI**

#### GO GREEN

*green cucumber, green lettuce, broccoli & amaranth leaves*

#### VIBRANT COLOUR

*red raddish, daikon, avocado & cherry tomato*

### **GUNKAN MAKI**

#### THE CHARMING COOLER

*ice apple, cucumber & beetroot*

### **NIGIRI**

#### INARI WITH KIKOMAN DRIP

#### ASPARAGUS WITH MANGO DRIP

#### AVOCADO WITH SESAME SOY DRIP

# ARTISTIC TEXTURE'S OF JAPAN

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## • **NON VEGETARIAN**

**1450**

### **TEMAKI**

CRISPY SALMON AVOCADO ROLL WITH WASABI DRIP  
*fried salmon, avocado & wasabi cream*

CHICKEN TERIYAKI CUCUMBER ROLL WITH TERIYAKI DRIP  
*chicken teriyaki, green cucumber, raddish & teriyaki glaze*

### **GUNKAN MAKI**

THE SALMON BATTLESHIP WITH TOBIKKO  
*smoked salmon, cream cheese, spring onion & tobikko*

EEL TARTARE WITH TANUKI  
*eel tartare, chives & tanuki*

### **NIGIRI**

MAGURO WITH SWEET SOY GLAZE

KAMABOKO WITH WAKAME VINEGAR

AMAEBI WITH CHILLI DRIP

## THE FLUFFY FLAVOURED BAOZI

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- **BROCCOLI & CHEESE SHENGJIANG BAO** 950
- **CHILLI MOCK MEAT IN MILKY BAO** 950
- **BARBEQUE TOFU IN LAVENDER BAO** 950
- **KOREAN FRIED CHICKEN IN SPRING ONION BAO** 1150
- **HOISIN DUCK IN SAFFRON BAO** 1150
- **PORK CHA SIU IN ROSE BAO** 1150

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- **THE ADHERING STARCH**

UDON NOODLES, PAN FRIED NOODLES, SOBA NOODLES,  
JASMINE RICE, WILDBERRY RICE

- **THE FLAVOURED GLAZE**

HOISIN GLAZE, BARBEQUE GLAZE, GOCHUJHANG GLAZE,  
TERIYAKI GLAZE, CURRIED EMULSION

- **FIERY GRILLS**

CHICKEN YAKITORI, CHICKEN TERIYAKI, CHILLI SRIRACHA CHICKEN

YUAN YAKI FISH, PRAWNS SHIBHANI, BLACK BEAN RUBBED PRAWNS,  
KAMABOKO

SAKURA TOFU, BRAISED MOCK MEAT, HABANERO VEGGIES

- **TOP IT UP**

SPRING ONION, GOLDEN GARLIC, TOSSED SESAME, CORRIANDER ROOTS



# THE FILLING MAINS

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## • **VEGETARIAN**

**1050**

### **VIETNAMESE STIR FRIED TOFU & ROMANESCO BROCCOLI**

*soft silken tofu & romanesco broccoli tossed in garlic vietnamese sauce*

### **MUSHROOM & HARICOT IN HOT BEAN SAUCE**

*fiery hot bean sauce tossed with shitake mushroom & haricot beans*

### **GARDEN THAI CURRY**

*a recreation of coconut cream thai & curry, flavored with basil oil & kaffir lime*

### **TOFU KATSU CURRY**

*panko fried tofu cooked in the combination of apple sauce, tomato paste & soy*

### **KONJENARO LOTUS STEM & ELEGANT ORANGE**

*konjenaro sauce tossed lotus stem & baby carrot*

## • **POULTRY**

**1250**

### **SOY BRAISED CHICKEN IN GOLDEN GARLIC SAUCE**

*marinated chicken slice cooked in soy garlic sauce*

### **WARM SPICED CHICKEN PHANAENG CURRY**

*zesty makrut lime flavor curry cooked with thai chicken*

### **CHILLI MANGOLIAN CHICKEN CURRY**

*braised chicken cooked in the chilli soy & brown sugar sauce*

### **SESAME CHICKEN BALLS IN FUNGUS CURRIED SAUCE**

*marinated chicken balls poached in shitake fungus & curried sauce*

### **FIRECRACKER CHICKEN**

*succulent chicken leg cooked in chilli & buffalo sauce liquor*

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• **MEAT**

**1450**

**MALAYSIAN LAMB CURRY**

*baby lamb shanks cooked in malay curry flavored with star anise & cinnamon*

**BRUNEI STYLE COOKED LAMB**

*indonesian spices induced slow cooked lamb stew*

**FIVE SPICE BRAISED PORK BELLY**

*succulent pork belly cooked in five spice asian sauce*

• **SEAFOOD**

**1850**

**SINGAPOREAN BLACK PEPPER CRAB**

*nutmeg scented king crab cooked in spicy black pepper sauce*

**STEAMED RED SNAPPER WITH BLACK GARLIC SAUCE**

*yuan yaki style steamed red snapper with earthy flavored garlic sauce*

**CHILLI CANTONESE SCALLOP**

*a mild sweet & sour chilli sauce cooked muscular scallop*

**CHARMING YELLOW PRAWN CURRY**

*tiger prawn ball cooked in galangal scented yellow thai curry*

# THE PAIRING RICE & NOODLES

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## PAD THAI

*thai noodles stir fried in tamarind chilli sauce*

- PRAWN 1050
- CHICKEN 950
- VEGETABLE 850

## LO MEIN

*noodles tossed with broccoli & purple cabbage*

- PRAWN 1050
- CHICKEN 950
- VEGETABLE 850

## EDAMAME GARLIC MEIN

*noodles tossed in green onion oil with steamed edamame beans & golden garlic*

- PRAWN 1050
- CHICKEN 950
- VEGETABLE 850

## NASI GORENG

*indonesian rice cooked with cherishing veggies & flavourful protein*

- PRAWN 1450
- CHICKEN 1250

## WOK TOSSED CANTONESE BAIFAN

*rice tossed with broccoli, asparagus, pokchoy & carrot*

- PRAWN 1050
- CHICKEN 950
- VEGETABLE 850

## THE CALM STARCH

*a natural form of cooked rice to savour an accompaniment*

- THAI JASMINE RICE 450
- WILDBERRY JASMINE RICE 450

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## DECADENT SACCHARINE

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- **RECONSTRUCTED THAPTHIM KROP** **350**  
*cherry water chestnut shavings, coconut jelly & rose tapioca caviar*
- **LAVENDER LEMONGRASS CHEESECAKE** **350**  
*lemongrass scented cheese cake, lavender essence & blueberry pearls*
- **CHARCOAL CUSTARD BUN** **350**  
*oriental style steamed custard bun infused with charcoal smash*
- **WARM CHOCOLATE BLOOM** **350**  
*served with vanilla bean ice-cream and frosted matcha*



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