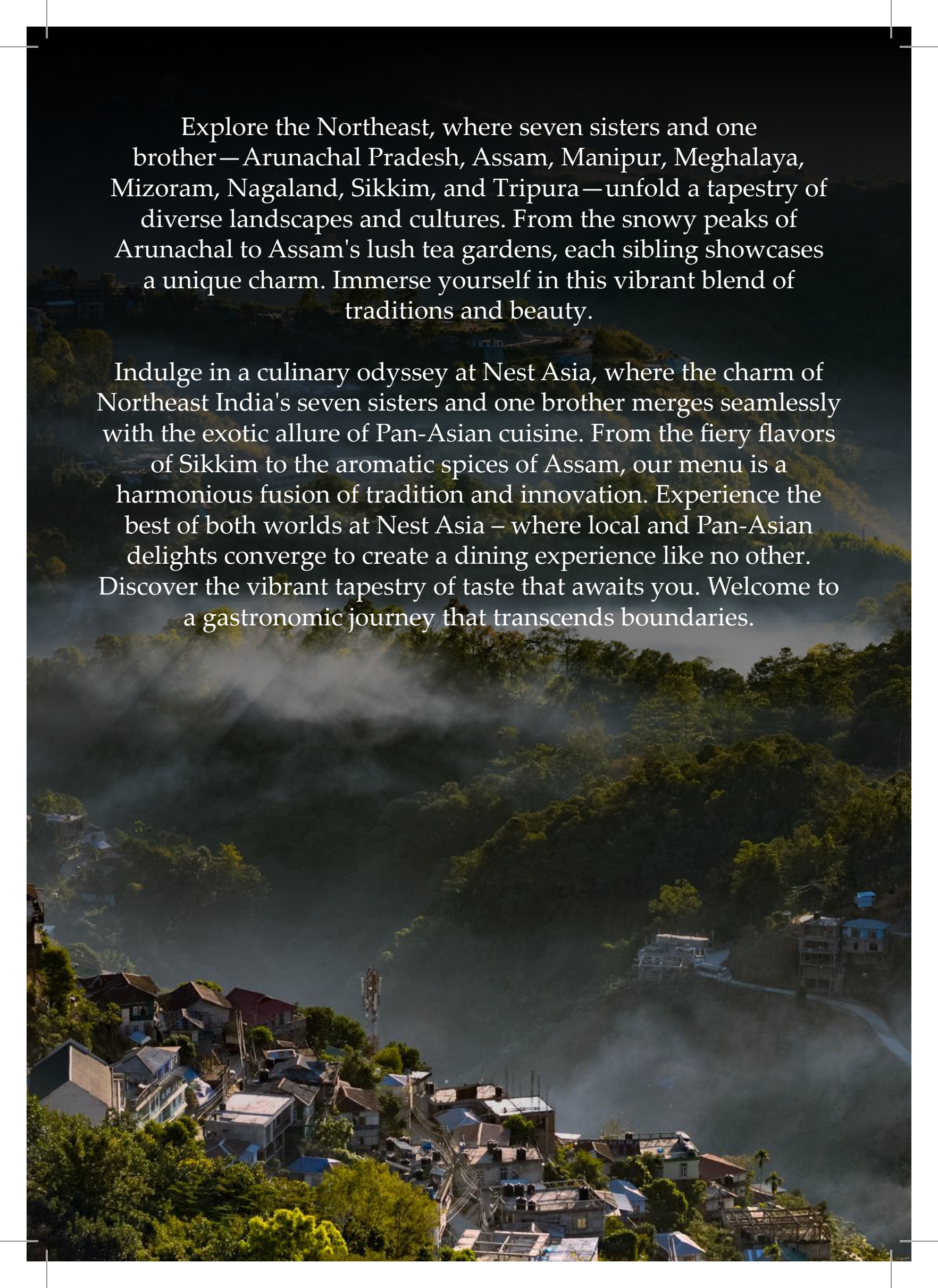


The background of the menu is a dark, moody photograph of various Asian dishes. In the foreground, a hand with red-painted nails uses chopsticks to pick up a piece of food from a bowl of dark, thin noodles topped with green and red vegetables and sesame seeds. To the right, another bowl contains a rice salad with red and green ingredients. In the background, there are small white bowls with dipping sauces, one containing red chili and another green herbs. A metal tray with sliced green and yellow items is also visible. The overall lighting is low, creating a sophisticated and appetizing atmosphere.

nectasia

Menu

天地玄黃天地玄黃天地玄黃天地玄黃

A scenic view of a village nestled in a lush, hilly landscape. The foreground shows a cluster of buildings with various roof colors (blue, grey, brown) and some solar panels. The middle ground is a dense forest of green trees. In the background, misty mountains rise, partially obscured by low-hanging clouds or fog. The overall atmosphere is serene and picturesque.

Explore the Northeast, where seven sisters and one brother — Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim, and Tripura — unfold a tapestry of diverse landscapes and cultures. From the snowy peaks of Arunachal to Assam's lush tea gardens, each sibling showcases a unique charm. Immerse yourself in this vibrant blend of traditions and beauty.

Indulge in a culinary odyssey at Nest Asia, where the charm of Northeast India's seven sisters and one brother merges seamlessly with the exotic allure of Pan-Asian cuisine. From the fiery flavors of Sikkim to the aromatic spices of Assam, our menu is a harmonious fusion of tradition and innovation. Experience the best of both worlds at Nest Asia – where local and Pan-Asian delights converge to create a dining experience like no other. Discover the vibrant tapestry of taste that awaits you. Welcome to a gastronomic journey that transcends boundaries.

Flavours of Seven Sisters and A Brother

Soup

-  **Thukpa (Sikkim)**  799/849
250 GMS | 282 KCAL
Noodles, sweet chilli, cilantro, string beans or chicken
-  **Nakham Bitchi (Meghalaya)**  849
250 GMS | 296 KCAL
Dry fish, vegetables, chillies, pepper
-  **Chamthong (Manipur)** 799
250 GMS | 276 KCAL
Bottle gourd, kidney beans, maroi

Appetizer

-  **Singju (Manipur)**  799
200 GMS | 180 KCAL
Roasted chickpeas, powdered perilla seeds, lotus stems, singju leaf
-  **Misa Mach Poora (Mizoram)**   1299
230 GMS | 184 KCAL
Grilled shrimps, mustard oil, lemon juice, orange zest, coriander, turmeric, black pepper
-  **Dohneiong (Meghalaya)**  1199
380 GMS | 445 KCAL
Pork, green chillies, red onions, black sesame, turmeric, red chilli
-  **Bashchuri Fry (Arunachal Pradesh)** 1099
350 GMS | 709 KCAL
Fried bamboo, shiitake mushrooms, bird's eye chilli, shallots

 Vegetarian  Non-Vegetarian  Fortified

 Contains Eggs  Sesame  Peanuts  Milk  Wheat  Soya  Seafood  Mustard  Celery  Fish  Lupines  Nuts

Main Course

Assam

- ▲ **Haah Joha Kumura**  2249
80 GMS | 467 KCAL
Duck, ash gourd, turmeric, coriander, cinnamon, cardamom
- ▲ **Paro Mankhxo Jalukiah**  1699
380 GMS | 697 KCAL
Braised pigeon, baby potato, black pepper
- ▲ **Lai Xaak Gahori**  1499
380 GMS | 467 KCAL
Pork, mustard leaves, ginger, bhut jolokia chillies
- ▲ **Koldil Murgi**  1399
380 GMS | 697 KCAL
Chicken, banana flower, turmeric, coriander, cumin, bay leaves

Manipur

- ▲ **Nga-Thongba**   1449
380 GMS | 616 KCAL
Rohu fish, crushed pepper, potato, tomato, green peas, asafoetida, coriander, turmeric

Tripura

- ▲ **Mui Borok**   1449
380 GMS | 596 KCAL
Fish cooked, bhut jolokia, beans, onion pod, turmeric, oil free

Nagaland

- ▲ **Amarusu (Chicken)** 1399



Vegetarian



Non-Vegetarian



Fortified



Contains Eggs



Sesame



Peanuts



Milk



Wheat



Soya



Seafood



Mustard



Celery



Fish



Lupines



Nuts

Vegetarian

- **Bhendir Sorsori**  899
380 GMS | 416 KCAL
Okra, mustard, red chilli, turmeric, bay leaf
- **Mati Dali Khar**  899
380 GMS | 380 KCAL
Black lentil, mustard oil, raw ginger
- **Ronga Lau aru Kol Posola**  899
380 GMS | 368 KCAL
Red pumpkin, banana stem, turmeric, coriander

Desserts

- **Mohura Pitha** 699
250 GMS | 337 KCAL
Rice dumpling, coconut, palm sugar
- **Chak-hao Kheer**  699
250 GMS | 398 KCAL
Black rice, condensed milk, cardamom

■ Vegetarian ▲ Non-Vegetarian  Fortified

 Contains Eggs  Sesame  Peanuts  Milk  Wheat  Soya  Seafood  Mustard  Celery  Fish  Lupines  Nuts

Flavours of Asia

Soup

- | | | |
|---|---|---------------|
|  | Tom Yum  | 799 / 849/949 |
| 250 GMS 276 KCAL | | |
| Vegetable/chicken/ prawns, lemongrass, kaffir lime | | |
|  | Kaisen Miso Shiru   | 949 |
| 250 GMS 276 KCAL | | |
| Prawns, fish, dashi, spring onion, carrot | | |
|  | Guang Shi Shui Jiao   | 849 |
| 250 GMS 239 KCAL | | |
| Chicken dumpling, garlic, soya sauce, stock | | |
|  | Shu Cai Yun Tangmian   | 799 |
| 250 GMS 276 KCAL | | |
| Carrot, cabbage, garlic, ginger, soya sauce, noodles | | |
|  | Tofu Wakame Miso Shiru   | 799 |
| 250 GMS 239 KCAL | | |
| Tofu, dashi, spring onion, carrot | | |

Dim sum

Choice of Steamed or Pan-fried

- | | | |
|---|---|------|
|  | Guangdong xin har gow    | 1499 |
| 400 GMS 378 KCAL | | |
| Prawn, bamboo shoot, shiitake, oyster sauce, sesame oil | | |
|  | Djing Lahp Cheung Goon    | 1299 |
| 400 GMS 410 KCAL | | |
| Chicken, refined flour, carrot, onion, garlic, ginger, chilli, sesame | | |
|  | Hei mogu he bacai jiaozi   | 1099 |
| 400 GMS 367 KCAL | | |
| Bamboo shoot, shiitake, bok choy | | |
|  | Xiang gu shu cai bao    | 1099 |
| 400 GMS 367 KCAL | | |
| Steamed tofu, goat cheese, water chestnut, broccoli, beans, shiitake | | |

 Vegetarian  Non-Vegetarian  Fortified

 Contains Eggs
  Sesame
  Peanuts
  Milk
  Wheat
  Soya
  Seafood
  Mustard
  Celery
  Fish
  Lupines
  Nuts

Starter

- 
Edamame 

180 GMS | 210 KCAL
 Steamed soybean pods

999
- 
Bian chao cui yumi  

300 GMS | 314 KCAL
 Corn, chili, garlic, ginger, himalayan salt

899
- 
Agedashi Tofu  

300 GMS | 398 KCAL
 Fried tofu, tempura sauce, chilli relish

1199
- 
Cui pi Lingjiao  

330 GMS | 387KCAL
 Lotus stem, water chestnut, star anise, sichuan sauce

1199
- 
La Zi Ji

330 GMS | 687 KCAL
 Spicy chicken, dry chilli, sichuan peppercorn

1299
- 
Ebi Tempura  

330 GMS | 416 KCAL
 Prawn, tempura flour, active charcoal

1499
- 
Gai Hor Bai Toey  

330 GMS | 687 KCAL
 Galangal, chicken, beetal leaves,

1299
- 
Xinjiang Cumin Lamb  

330 GMS | 743 KCAL
 Lamb, chili pepper, cumin, sichuan peppercorn

1499
- 
Ikan Bakar   

330 GMS | 587 KCAL
 Fish, sambal, Galangal, banana leaves

1399

 Vegetarian
  Non-Vegetarian
  Fortified

 Contains Eggs
  Sesame
  Peanuts
  Milk
  Wheat
  Soya
  Seafood
  Mustard
  Celery
  Fish
  Lupines
  Nuts

From the Wok

- 
Beijing Kaoya



380 GMS | 445 KCAL
 Roasted Beijing duck, leeks, cucumber, red lotus flour, star anise

2249
- 
Cong Jiang Long Xia




380 GMS | 735 KCAL
 Lobster, ginger, scallions

2249
- 
Sichuan xia yaoguo




380 GMS | 440 KCAL
 Prawns, sichuan pepper, cashew nut

1999
- 
Xinag kang chinag chai






380 GMS | 687 KCAL
 Crispy fried fish, cashew nut, star anise, dry chilli, ginger, garlic

1499
- 
Hei jiao yungrou




380 GMS | 467 KCAL
 Lamb, ginger, garlic, sesame oil, black pepper sauce

2249
- 
Gong bao ji


380 GMS | 537 KCAL
 Chicken morels, peanut, black vinegar

1399
- 
Zheng Yu






380 GMS | 658 KCAL
 Steamed or fried red snappers, black beans/sichuan/soya

2249
- 
Tongku Bocai



392 GMS | 421 KCAL
 Shiitake mushroom, black fungus, straw mushroom, zucchini, baby corn, broccoli, soya-garlic sauce

1299
- 
Xungla shu cai



380 GMS | 368 KCAL
 Broccoli, zucchini, cabbage, bok choy, baby corn, snow peas, asparagus, bean, chilli garlic

1099
- 
Ma khua phad ped



380 GMS | 416 KCAL
 Eggplant, fresh chillies, sweet basil, ginger, garlic

1099

 Vegetarian
  Non-Vegetarian
  Fortified

 Contains Eggs
  Sesame
  Peanuts
  Milk
  Wheat
  Soya
  Seafood
  Mustard
  Celery
  Fish
  Lupines
  Nuts

Thai Curries

-   **Gaeng Kiew Wan**   1099/1399/1999
380 GMS | 416/687/432 KCAL
Green curry, baby eggplant, sweet basil
Choice of vegetables, chicken or prawns
-   **Gaeng Daeng**   1099/1399/1999
380 GMS | 416/687/432 KCAL
Red curry, bamboo shoots, sweet basil
Choice of vegetables, chicken, or prawns
-   **Gaeng Massaman**   1099/1399/1599/1999
380 GMS | 416/687/432 KCAL
Massaman curry, cinnamon, star anise, peanuts
Choice of vegetables, chicken, lamb and prawns

Rice & Noodles – Sides

-  **X.O. Chao Fan**    1399
530 GMS | 432 KCAL
Rice, shrimps, chicken, X.O. Sauce
-  **Shu cai chao fan**   899
530 GMS | 432 KCAL
Vegetable-fried rice
-  **Fan** 849
400 GMS | 498 KCAL
Steamed rice / Jasmine rice
-  **Da tou xia chao mian**    1399
530 GMS | 432 KCAL
Scampi pan-fried noodles
-   **Chao Mian**    899/999/1199
530 GMS | 416/687/734 KCAL
Vegetable / Egg / Chicken-fried noodles
-   **Bee hoon**    899/1199/1399
530 GMS | 416/687/734/616/432 KCAL
Rice flour-thin noodles, vegetables, curry oil
Vegetable / Chicken / Prawns

 Vegetarian  Non-Vegetarian  Fortified

 Contains Eggs  Sesame  Peanuts  Milk  Wheat  Soya  Seafood  Mustard  Celery  Fish  Lupines  Nuts

Desserts

- 
Darsaan




250 GMS | 548 KCAL
Honey, noodles, sesame seed, ice cream

699
- 
Mong guo bo ding


250 GMS | 480 KCAL
Mango, coconut milk, whipped cream

699
- 
Itim ma praw



250 GMS | 625 KCAL
Coconut ice cream, banana, tempura flour, corn flour

699
- 
Tub tim krob

250 GMS | 337 KCAL
Ruby water chestnut, crushed ice, sugar syrup, coconut milk

699
- 
Fried Ice Cream



2250 GMS | 398 KCAL
Vanilla ice cream coated with corn flakes, deep fried and served with honey

699

 Vegetarian
 Non-Vegetarian
 Fortified

 Contains Eggs
 Sesame
 Peanuts
 Milk
 Wheat
 Soya
 Seafood
 Mustard
 Celery
 Fish
 Lupines
 Nuts



大地玄黃天地玄黃天地玄黃天地玄黃

