Sōy Veung Roi

MENU

# NEUNG ROI VENU

### **APPETIZERS**

- Tod Man Khao Pod / (200 Kcal)
  Corn fritter with sweet chilli sauce
- Porpia Pak (495 Kcal)
  Vegetable & glass noodle spring roll, sweet chilli dip
- Gai Prik Plow 🥒 (280 Kcal)
  Stir-fried chicken with roasted chilli sauce & basil
- Satay Gai (731 Kcal)
  Grilled chicken skewers, pickled cucumber, peanut sauce
- ► Krachai Gab Goong (267 Kcal)
  Stir fried prawn with wild ginger & shallot
- Moo Thod Kratiem (438 Kcal)

  Batter-fried pork belly with green chilli sauce & garlic pepper sauce

















### NEUNG ROI MENU

### SOUPS & SALADS

Per Serving = 250gm

Gai / 🛇 / (258 Kcal)

Goong 5 / S / (307 Kcal)

Spicy & sour soup with lemongrass, kaffirlime & galangal (Veg / Chicken / Prawn)

■ Tom Kha Pak (138 Kcal)

Gai (417 Kcal)

Goong (346 Kcal)

Coconut milk broth with mushrooms, coriander, kaffırlime & galangal (Veg / Chicken / Prawn)

Som Tum (385 Kcal)

Raw papaya salad with peanut, chilli & light soya sauce

Yam Som-O(292 Kcal)

Pomelo salad with crispy onion, garlic & palm sugar tamarind dressing

■ Larb Gai ♥ (535 Kcal)

Minced chicken salad with long beans, coriander, mint, shallot & chilli flakes.

















### NEUNG ROI MENU

#### MAIN COURSE

- Phad Kee Maow Tohu (683 Kcal)
  Tofu & vegetables with hot basil, chilli & dark soya sauce
- Phad Tueafugyaow (442 Kcal)
  Stir fried long beans with garlic & soya sauce
- Gaeng Kiew Wan Pak (242 Kcal)
  Gai (367 Kcal)
  Goong (348 Kcal)
  Thai green curry (Vegetables / Chicken / Prawns)
- Gaeng Daeng Pak (344 Kcal)
   Gai (367 Kcal)
   Goong (348 Kcal)
   Thai red curry (Vegetables / Chicken / Prawns)
  - ■Gai Kraprow (360 Kcal)

    Minced chicken with long beans, hot basil & chilli
  - ■Pla Neung Manao (439 Kcal)
    Steamed sea bass with lime chilli sauce
  - Phad Phed Moo Krob (874 Kcal)
    Southern style pork with white ginger, young peppercorn, basil & kaffirlime

















### NEUNG ROI MENU

■ Goong Krateim Prik Thai 🎜 🖘 🗸 (426 Kcal)

Stir fried prawns with garlic pepper sauce

### RICE & NOODLES

Per Serving = 250gm

- Khao Niew (194 Kcal)
  Sticky rice
- Khao Hom Mali (199 Kcal)
  Jasmine rice
- Phad Thai Pak (536 Kcal)
  Gai (645 Kcal) (536 Kcal)
  Goong (479 Kcal)

Flat rice noodles with bean sprouts, chives & peanuts (Vegetables / Chicken / Prawn)

■ Mee Phad Kee Maow Pak 🤲 (425 Kcal) Gai 🤲 (546 Kcal)

Goong 5 / (459 Kcal)

Bangkok drunken noodles with chilli & basil (Vegetables / Chicken / Prawn)

















# SIGNATURE DISHES OF THE MONTH

- Yellowtail Carpaccio 🌣 🖋 👼 (506 Kcal)

  Jalapeno, yuzu soy
- Salmon Carpaccio (318 Kcal)
  Sea salt, honey orange reduction
- Chicken Lemon Grass Skewers (640 Kcal) Nam jim dip
- Shrimp Stuffed Shishito Pepper (346 Kcal) Anticucho sauce
- Penang Curried Lamb Chops (801 Kcal)
  House salad, curry dip
- Crispy Duck Salad (1034 Kcal)
  Pomelo, pine nuts, micro greens, citrus dressing
- Soft Shell Crab (594 Kcal)
  Salt, pepper, chilli flakes & celery

















### DIM SUMS (04 Pcs)

Per Serving = 250gm

Truffled Edamame (573 Kcal)

- Pokchoy, Water Chestnut
- And Chilli Oil 🖋 (518 Kcal)
- Butter Garlic Broccoli & Sesame 🚅 🦑 💸 (618 Kcal)

King Oyster Mushroom, Cream

cheese, Truffle Oil (638 Kcal)

Prawn Har Gow 5 / (147 Kcal)

- Chengdu Pork And Chilli Oil
- Chicken Wonton In Spicy Broth (385 Kcal)
- Curried Chicken Gyoza 🚜 (347 Kcal)
- Shanghai Chicken Dumpling, With Chilli &
- Pine Nuts △ 🎤 (852 Kcal)

















SUSHI (04 Pcs / 08 Pcs)

- Kakiage Roll (415 Kcal)
  Mamenori, crispy vegetables with chilli mayo
- Avocado And Cucumber Roll (415 Kcal)
- Crisp Fried Mushroom Roll 2 (749 Kcal) Crispy vegetable, avocado salsa
- Silken Tofu Roll (573 Kcal)
  Edamame, cream cheese, mango coulis, sriracha mayo
- Rainbow Maki Roll S (357 Kcal)

  Tuna, hamachi, cured salmon, cucumber, avocado, kanikama mayo
- Shrimp Tempura Roll 5 / (314 Kcal)
  Cured mango, tobanjan aioli
- Crunchy Yellow Tail (235 Kcal) Tobanjan mayonnaise
- Truffled Salmon Roll □ Ø (441 Kcal)

















#### TEMPURA

Per Serving = 250gm

■ **Vegetable Tempura** (775 Kcal)
Asparagus, Enoki, Shishito pepper, Aubergine, Pumpkin

■Prawn Tempura (446 Kcal)
Kikkoman soya sauce

#### **APPETIZERS**

- Butter Garlic Edamame % // (448 Kcal)
  Shichimi dust
- Truffled Avocado Pizza ※ (530 Kcal) Kewpie mayo, togarashi, sesame seeds
- Tofu Karage (428 Kcal)
  Spiced avocado, pickled cucumber
- Vietnamese Rice Paper Roll % △ (725 Kcal)

  Pomelo, betel nut leaf, sesame, tamarind palm sugar dressing
- Malaysian Style Tofu 🎉 🎺 (225 Kcal)
  White onion, chilli sambal
- Korean Fried Chicken → (552 Kcal)















#### **APPETIZERS**

Per Serving = 250gm

■ Chongqing Chicken (876 Kcal) Dry chilli, peanuts

■ Chilli Cumin Lamb (226 Kcal)
Coriander roots

■ Crispy Fried Prawns (287 Kcal)
With coriander, lemongrass & chilli sauce















### SOUPS & SALAD

Per Serving = 250gm

Tianjin Hot & Sour

Vegetable (45 Kcal) Chicken (81 Kcal)

Classic Sweetcorn Soup

Vegetable (90 Kcal) Chicken (120 Kcal)

Manchow Soup

Vegetable (68 Kcal) Chicken (60 Kcal)

■ Gyoza Ramen Bowl 🗝 🗇 (997 Kcal)

Traditional Japanese broth with exotic mushroom and spiced chicken

### MAIN COURSE

- Stir Fried Chinese 🖋 💸 (38 Kcal)
  Greens, brown garlic
- Medley Of Mushrooms ※ (121 Kcal)
  Shaoxing wine & soy
- Ma Po Tofu ※ (83 Kcal)















■ Stir Fried Asparagus ※ (652 Kcal)

Wood ear mushrooms, chestnuts & snow peas

- Shredded Chicken → (646 Kcal)
  Ginger, garlic & peppers
- ■Kung Pao Chicken ※ (180 Kcal)
- Steamed Sea Bass (104 Kcal)
  Home-made black bean sauce
- Nanjing Duck 🖋 🛎 (85 Kcal)

### RICE & NOODLES

Per Serving = 250gm

■■Burnt Garlic Pepper Fried Rice With Edamame

Veg (485 Kcal) Chicken o (567 Kcal) Prawn o (520 Kcal)

■ Tori katsu Chahan (549 Kcal)

Japanese fried rice, chicken cutlet, fried egg,
dipping sauce

















### Hawker Style Noodles

Veg (60 Kcal) Chicken (73 Kcal) Prawn (63 Kcal)

### DESSERTS

- Tub Tim Krob (473 Kcal)
  Thai red rubies in coconut milk

















# NIKKEI NENU

#### Edamame & Mushroom Ceviche Nikkei

Edamame, sliced mushroom, avocado, corn, Nikkei leche de tigre

#### Akami Tuna Ceviche Nikkei

Prime tuna akami, avocado, cucumber, Nikkei leche de tigre

#### Quinoa Karokke

Croquettes of quinoa, Andean sauce, truffle mayo

### Chicken & Scallion Gyoza

Crispy shallots, chilli, coriander, nori crisp

#### Nobashi Katayafi Shrimps

Kunafa-rolled shrimps, rocoto chilli mayo

#### Salmon Acevichado Sushi

Black rice, avocado, acevichado sauce, ponzu pearls

#### Miso Panca Salmon

Ginger & choclo corn rice, broccoli, chalaquita

#### Roasted Shoyu Chicken

Arroz Chaufa

#### **Udon Saltado**

Stir-fried udon noodles, vegetables, aji panca, soy, sesame seeds















