



House of Asia

INFINITE SPICES. ONE CONTINENT OF FLAVORS

FREEDOM OF CHOICE



Thailand is home to the world's largest gold Buddha.



SOUP

Subj Samose Ka Shorba

dumpling of assorted veggies simmered in flavored stock
275

Japanese Soba Noodle Soup with Tofu and Shredded Veggies

a traditional Japanese noodles soup
275

Thai Coconut Soup with Shitake Mushroom

a rich, aromatic soup which is enjoyed throughout the meal
275

Vietnamese Chicken Noodle Soup


a subtle blend of aromatic overtones
325

Murg Aur Dhaniya Ka Shorba

traditional Indian Chicken soup flavored with cilantro
325

Seafood Dumpling Soup in Clear Stock

an aromatic seafood broth
325



All prices are subject to Government tax and service charge

The Chef will do his utmost to accommodate any food intolerances and allergies, however we are unable to guarantee that all of our dishes will be completely allergen free



According to Indian food theory, there are six different tastes: sweet, sour, salty, spicy, bitter, and astringent. A proper Indian meal attempts to balance each of these flavors, with one or two of them standing out, but no one dish containing all six.



SALAD

Tandoori Sweet and Spicy Baby Potato Salad

Baby potato roasted in tandoor and made into a salad with spicy dressing
300

Anar Aur Ananas Ke Chaat

Pomegranate and Pineapple salad with Indian spices
300

Shredded Green Apple Salad Thai Style With Crushed Peanut

Fine Shredded green apple with Thai veg and flavored dressing and topped with crushed peanut
300

Korean Mushroom Kimchi Salad

Authentic Kimchi salad with Korean chili paste and sesame seeds
300

Chicken and Corn Ki Bhel

Indian style Street bhel with Chicken and American corn
350

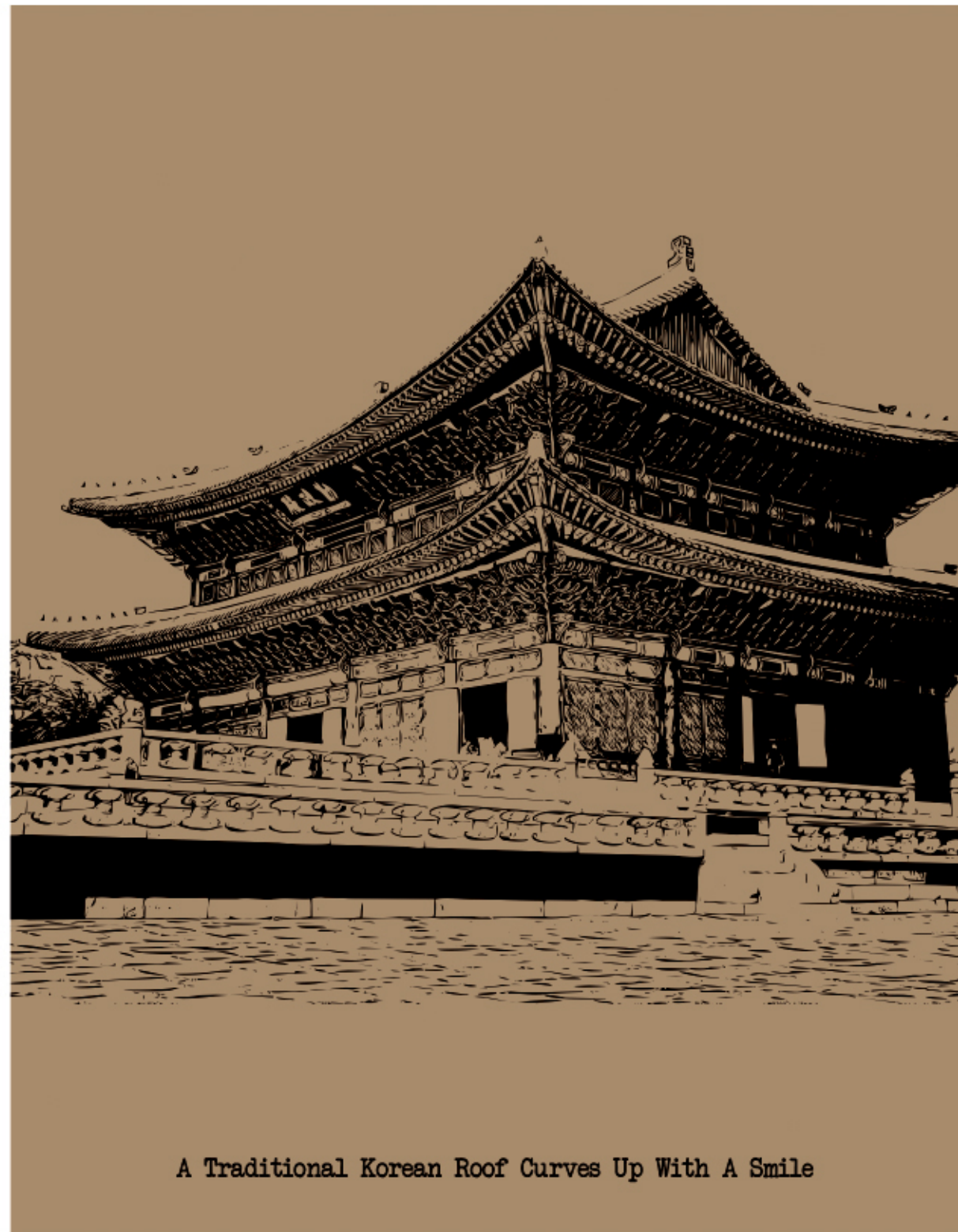
Thai Prawn Salad with Spicy Mango Sauce

Thai style baby prawn salad served with raw mango sauce and Thai spices
350



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A Traditional Korean Roof Curves Up With A Smile



STARTERS VEG

Paneer Peeli Mirch Tikka

paneer, curd, cashewnut blended with yellow chili powder cooked
in tandoor
350

Kesari Malai Palak aur Pista Ki Tikki

young spinach leaves, aromatic saffron, pistachio cakes griddled
350

Rajma aur Khubani Ki Galouti

a delectable vegetarian version of traditional galouti kebab
made with rajma, apricot
350

Bharleli Almi

mushroom stuffed with cheese, curd, Indian spices deep fried
350

Thai Pepper Button Mushroom in Crushed Pepper Sauce

crisp fried mushroom with Thai spices and black peppercorn sauce
350

Paneer Chilli with Coloured Peppers

popular cottage cheese cooked in Chinese style with spicy soya
chili sauce and bell peppers
350



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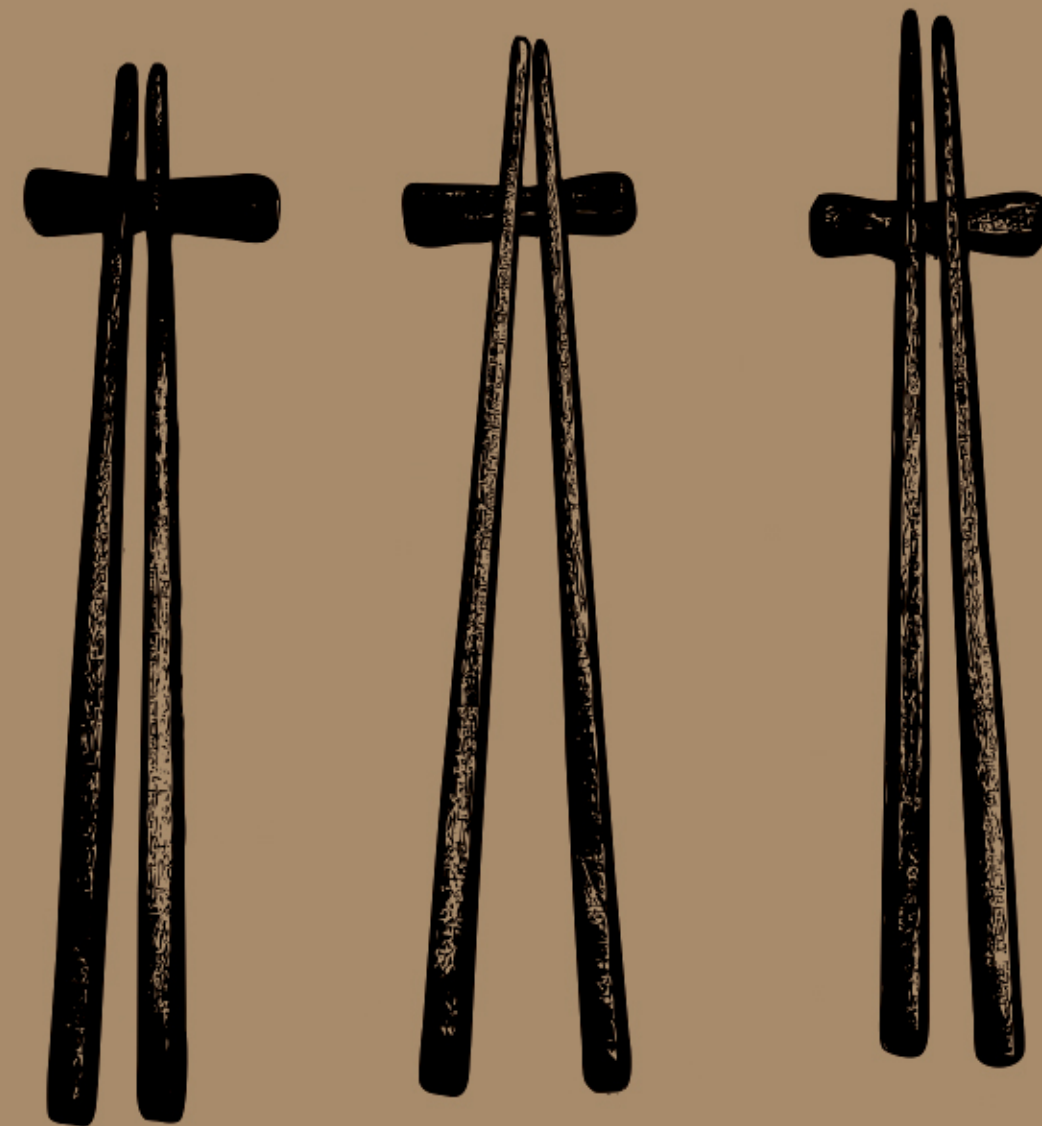
STARTERS VEG

Crispy Vegetables and Fresh Tofu In Black Bean Sauce

crisp fried exotic vegetables and tofu served with Chinese Black
Bean Sauce
350

Vegetarian Steamed Dimsum Basket

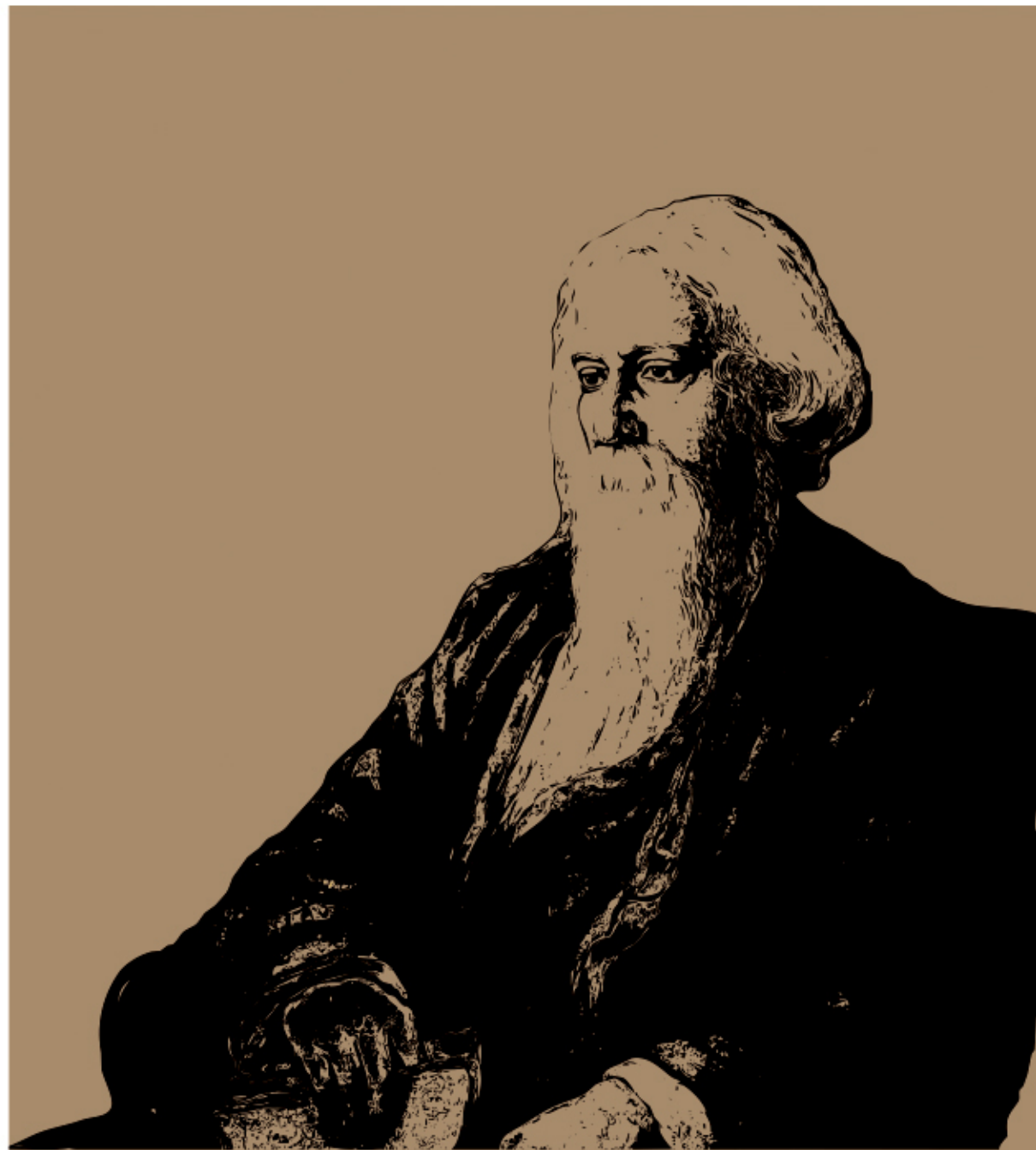
assorted veggies dim sum basket accompanied with freshly
prepared sauce
555



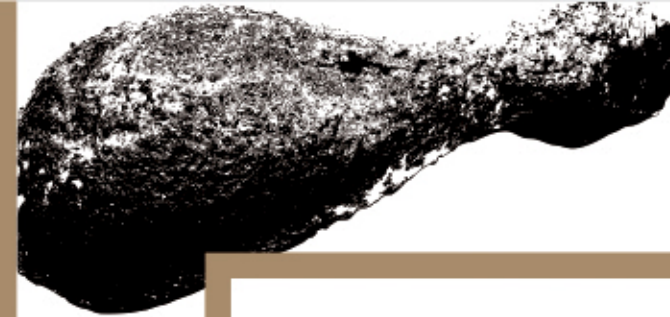
Chopsticks were developed about 5,000 years ago in ancient China.

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Rabindranath Tagore also wrote the national anthem for Bangladesh



STARTERS NON VEG

Chukandari Tangri Kebab

aromatic chicken drumstick with grated beetroot, skewered cooked
in tandoor
450

Taleli Sungte

dry fried malvani prawns
450

Tandoori Chicken Half / Full

all time favorite chicken indian specialty with house salad
450

Tandoori Pomfret

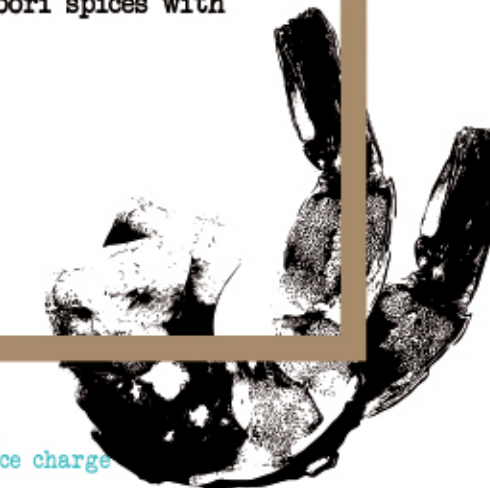
indian spices and yogurt marinate pomfret in tandoor roasted
800

Tandoori Ajwaini Jhinga

prawns marinated into mixture of yoghurt & tandoori spices with
carom seeds cooked in tandoor
800

Mutton Seekh Kebab

lamb mince with indian spices
450



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When you slurp your noodles loudly in Japan, it is considered a sign that you are enjoying the meal.



STARTERS NON VEG

Cha Chu Prawns

golden fry prawns, a Mirador speciality
450

Pan Fried Chilli Fish

a delicacy chilli flavored pan fried fish
450

Kungpao Chicken

stir-fried chicken with most popular chinese sauce of salt, sweet, sour, spicy flavor, topped with cashew nuts
450

Chicken / Prawns Dimsum Basket

assorted chicken / prawns dim sun basket accompanied with freshly prepared sauce
650



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Traditional Kashmiri cooking, Wazwan, reflects strong Central Asian influence. The unique thing about this cooking technique is that the spices are boiled, not fried. It gives the food a distinctive flavour and aroma.



MAIN COURSE VEG

Kashmiri Mutter Paneer

gravy made out of green pea puree and the kashmiri blend with chunks of cottage cheese
375

Dhingri Makai Lasooni Palak

stir fried mushroom and corn with creamy spinach
375

Dum Aloo Methi

baby potato, fresh methi, yoghurt, onion, tomato in indian spicy
375

Bhindi Bikaneri

deep fry lady finger with indian spices
375

Batata Chi Bhaji

potato curry with malvani masala
375

Sauted Asian Greens with Burnt Garlic

green veggies cooked in traditional garlic sauce
375



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In Assam, India, bamboo shoots are part of the traditional cuisine. It is called khorisa and bah gaj in Assamese and "hen up" among Karbi people in Assam



MAIN COURSE VEG

Mushroom Bamboo Shoot and Pokchoy in Soya Garlic

mushroom, bamboo shoot and pokchoy stir fried and cooked with chinese soya garlic saucehomemade thai green/red curry paste with fresh green veggies and a bowl of steamed rice
375

Waterchestnut, Tofu and Snow Peas in Sambal

indonesian style sambhal sauce with stir fried veggies
375

Thai Veggies in Green Curry/Red Curry

homemade thai green/red curry paste with fresh green veggies served with a bowl of steamed rice
375

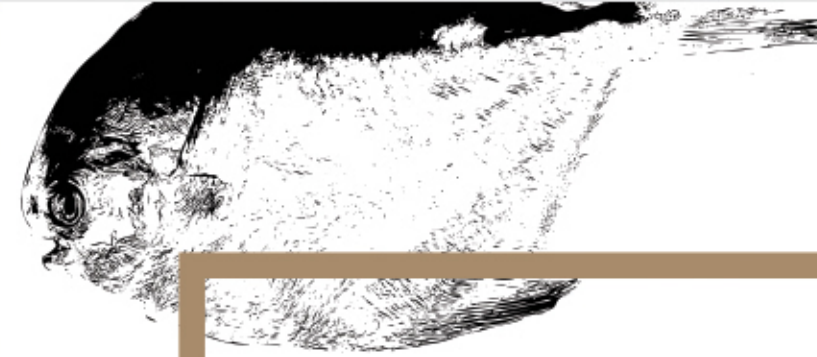


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70% of all the world's spices come from India.



MAIN COURSE NON VEG

Murgh Tikka Masala

chicken tikka cooked with onion and tomato
525

Kombdi Che Sukkhe

dry preparation of chicken with malvani spices
525

Bhurani Gosht

garlic flavored spicy lamb curry
525

Fish Moilee

mild kerala fish preparation with coconut
525

Wok Tossed Chicken and Asparagus In Oyster Garlic

oriental spice marinated chicken cooked with green asparagus in
garlic and oyster sauce
525

Sliced Chicken in Plum Sauce

thin sliced chicken marinated with asian spices and herbs in
sweet and spicy plum chili sauce
525



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MAIN COURSE NON VEG

Prawn Ginger Chilli with Spring Onion

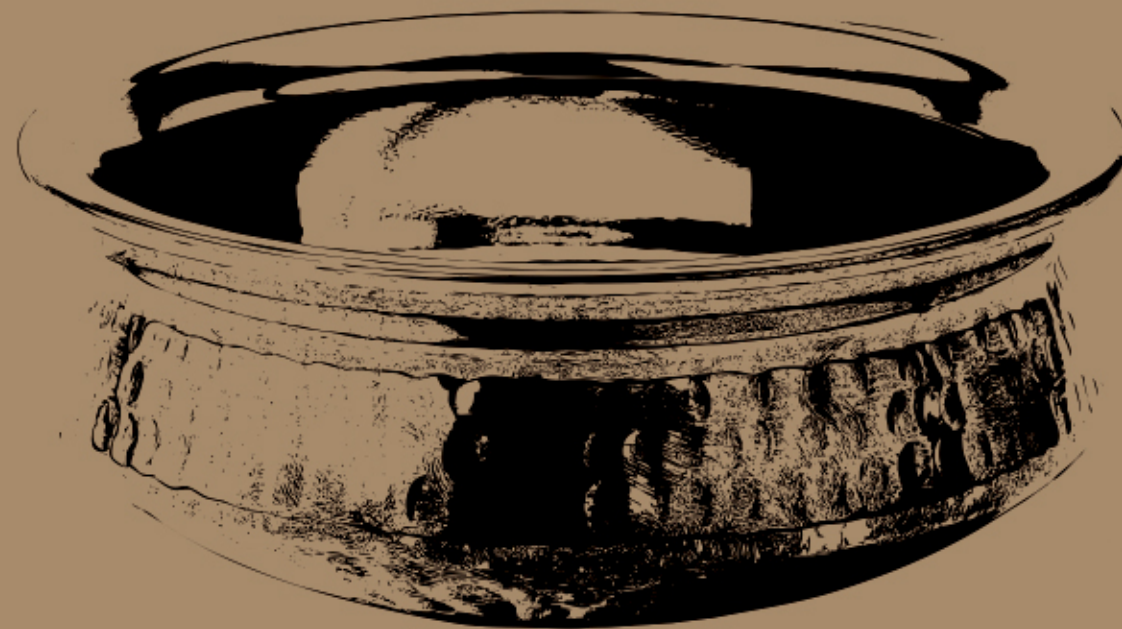
salt water prawns tossed in ginger chili sauce with green onions
525

Thai Chicken in Red/Green Curry Sauce

tender chicken cubes cooked with homemade thai red/green curry
paste served with a bowl of steamed rice
525

Shredded Lamb in Hot Garlic Sauce

fine sliced lamb stir fried with asian greens in hot garlic sauce
525



Copper is an excellent conductor of heat and very good for top of range cooking. Cooks often use copper pots and pans to prepare delicate sauces and dishes that need to be prepared at strictly controlled temperatures.



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Peanuts are not nuts, they are legumes.



DAL

Dal Tadkewali

yellow split lentils cooked with onion, tomato and flavored with generous amount of tempered ghee and spices
275

Dal Makhani

black lentils and beans cooked to a very rich, creamy texture flavored with mild spices
275

Dal Amti

a typical malvani spicy split yellow lentils dish which is slightly hot, spicy and tangy to taste
275



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There's an enzyme in pineapple called bromelain that helps to break down proteins and can also ruin your tastebuds.



RICE & BIRYANI

Steamed Rice
275

Curd Rice
275

Dal Khichdi
275

Jeera Rice
275

Masala Bhat
275

Dum Biryani

aromatic basmati rice with meat or vegetables cooked on slow fire

Vegetable 375

Chicken 475

Mutton 550

Egg 375

Burnt Ginger and Garlic Fried Rice

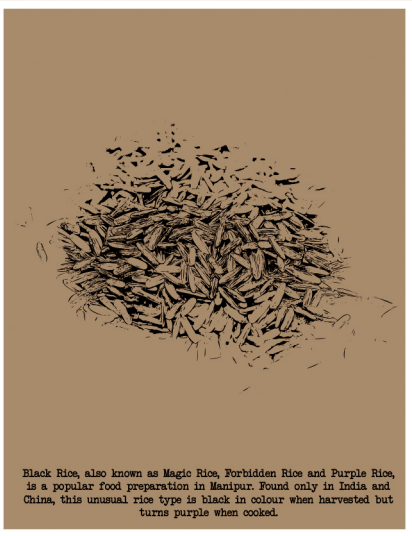
golden brown fried garlic and ginger flavored fried rice with dices of vegetables

275



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Black Rice, also known as Magic Rice, Forbidden Rice and Purple Rice, is a popular food preparation in Manipur. Found only in India and China, this unusual rice type is black in colour when harvested but turns purple when cooked.



RICE & BIRYANI

Schezwan Fried Rice

hot and spicy schezwan sauce fried rice with dices of vegetables
275

Vegetable Fried Rice

chinese style vegetable fried rice with light soya sauce and topped with chopped spring onions
275

INDIAN BREADS

Roti
95

Maan
95

Paratha
105

*30 Extra for Butter

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The word sushi actually refers to rice that has been seasoned with vinegar, sugar, and salt, and contrary to popular belief, Sushi does not mean raw fish at all.



NOODLE

Vegetable Pad Thai Noodle

thai style stir fried vegetable and noodle
275

Chilli and Burnt Garlic Noodle

275

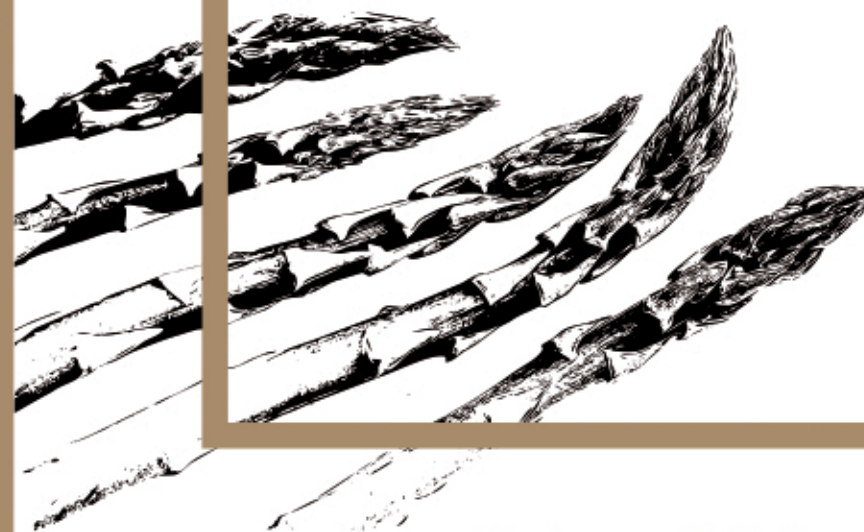
spicy chill and fried garlic noodle stirred with shredded
vegetables
275

Chicken Hakka Noodle

chicken stir fried noodle with fried egg
275

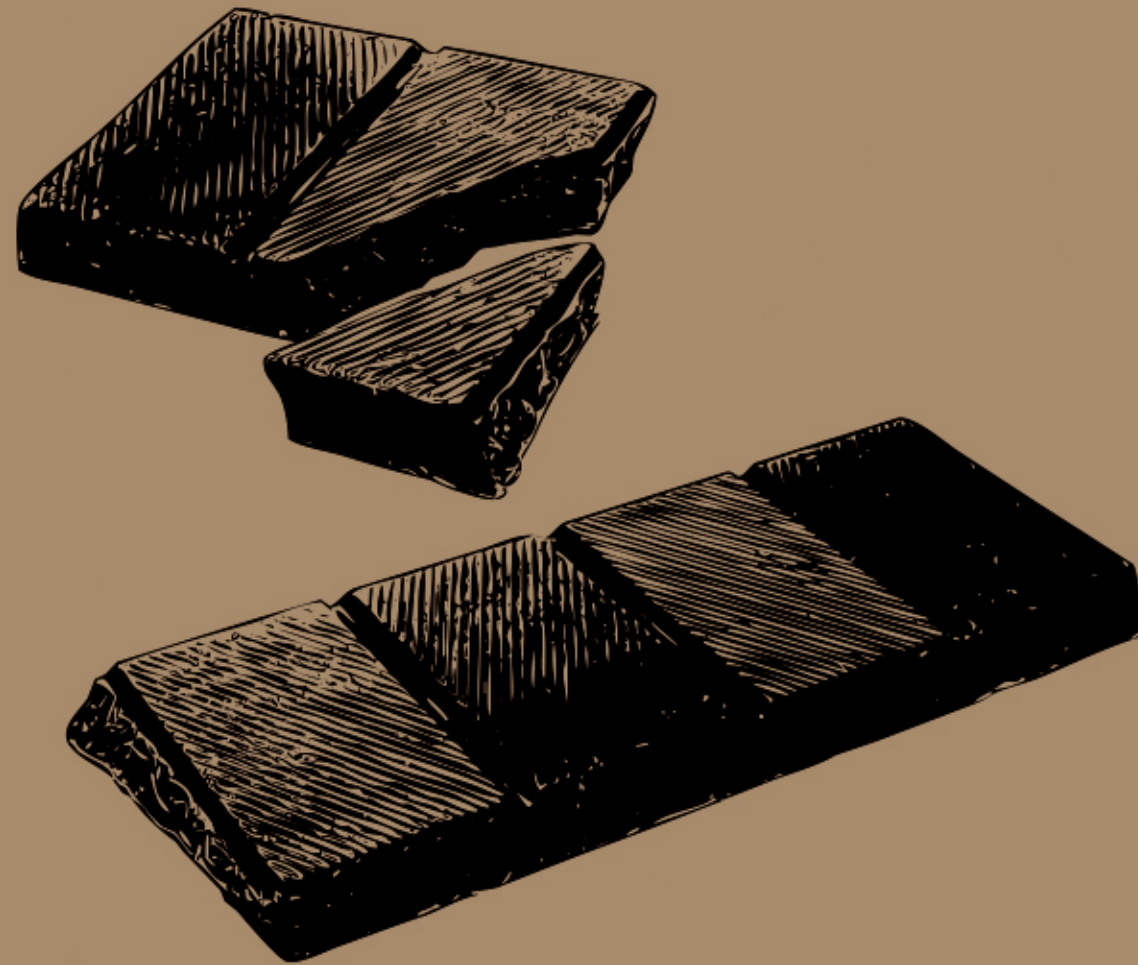
Chicken Schezwan Noodle

schezwan sauce flavored stir fried noodle
275



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Chocolate was once used as currency.



DESSERTS

Fresh Cut Fruits

seasonal fresh cut fruits with a lime wedge and fresh mint leave
350

Rasmalai


fresh cottage cheese dumpling with saffron milk
350

Baked Rasgulla

fresh cottage cheese dumpling with malai, rabdi baked. a mirador
must try dish
350

Gulab Jamun

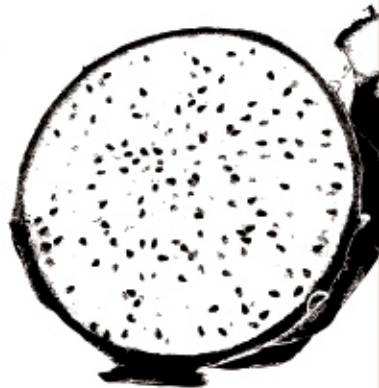
deep fried cottage cheese dumplings steeped in sugar syrup
350



Tiramisu with Finger Biscuit
350

Chocolate Soil Cake
350

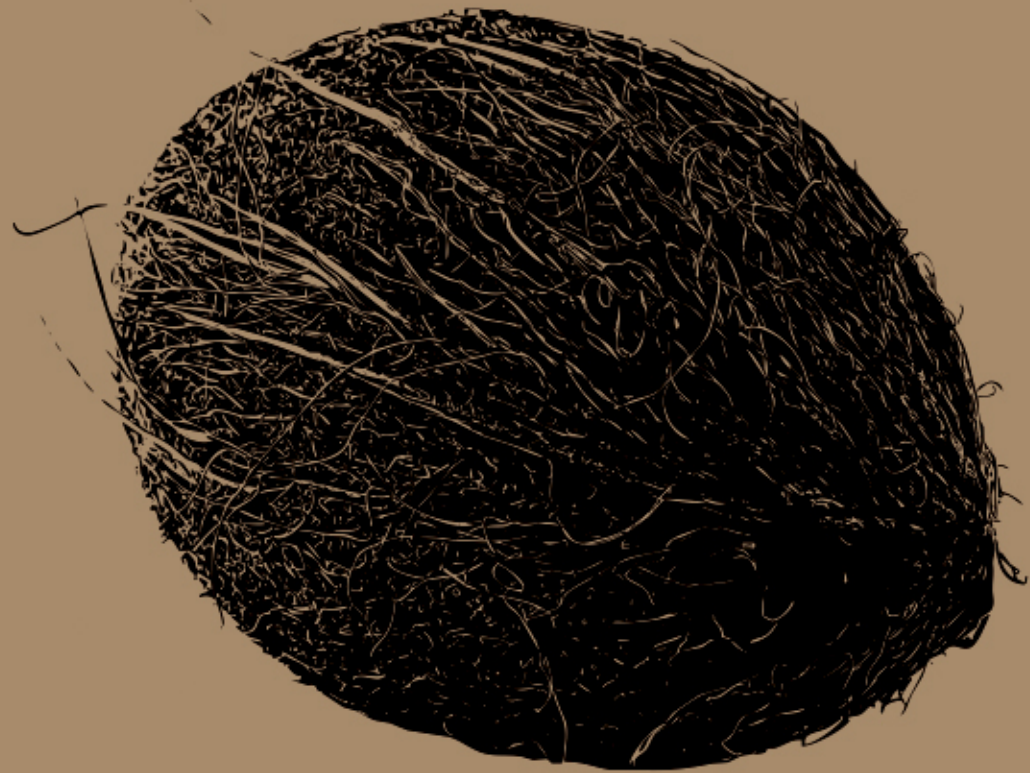
Warm Mix Berry Crumble
350



Choice of ice cream - chocolate / vanilla / mango / malai kulfi

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Coconut water can be used as blood plasma.

MOCKTAILS

-200-

Kiwi Cooler
Kiwi Crush, Sprite & Lemon

Fruit Punch
Mix of Fruit Juice, chopped mix fruit

Mango Delight
Strawberry crush, Vanilla ice cream, Mango juice

Bombay Sapphire
Blue curacao, soda, Orange juice, Sprite

Mint Fantasy
Apple juice, Litchi crush, Vanilla ice cream

Summer Fizz
Peach & Apricot crush, Lime juice, Mint

Flavored Margarita
Strawberry / Litchi / Blackberry /
Orange / Mango / Pineapple Juice

Pink Lady
Rose Syrup, Lemonade, Whipped Cream / Ice cream

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One of the most hydrating foods to eat is the cucumber,
which is 96% water.

BEVERAGES

Canned Aerated Beverages
150

Fresh Fruit Juice
200

Fresh Lime
Water / Soda
100/125

Lassi
Sweet / Salted
150

Chaas
Plain / Masala
100/125

Milkshake
Vanilla, Chocolate, Strawberry
250

Cold Coffee
with ice cream
200/225

Ice Tea
Peach, Apricot, Lemon
170

Mineral Water
125

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the *Mirador* hotel

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