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SALADS

1. GREEN SALAD **3,00**

Tomato, cucumber and chinese cabbage with mustard sauce.

2. PORK AND BAMBOOSHOTS SALAD (SINGAPORE)  **6,00**

Shereded pork with bamboo shoots and seasonal vegetables.

3. YAM NEUA  **6,00**

Warm beef salad with onion and lemon juice in sweet chilly sauce.

4. CHINESE COLD SALAD **3,50**

Cabbage, carrot, capsicum, onion, cucumber and crispy noodles in tomato sauce.

SOUPS

5. TOM KHA \ \	chicken	3,00
	shrimps	3,00
	king prawns	5,50

Thai soup with coconut milk, mushrooms and lemon leaves.

6. TOM YAM \ \ \	chicken	3,00
	shrimps	3,00
	king prawns	5,50

Spicy soup in Thai style with mushrooms and lemon leaves.

7. HOT AND SOUR SOUP \ \		3,00
Hot and sour chicken soup with vegetables and egg.		

8. MINCHOW SOUP \		3,00
Thick soup with garlic, chilly and chicken.		

9. CHICKEN CLEAR SOUP		3,00
Clear soup with chicken and vegetables.		

10. MIX MEAT SOUP		3,50
Clear soup with chicken, pork, beef, mushrooms, vegetables and rice noodles.		

11. ZADE SOUP		3,00
Thick spinach soup with seafood and egg.		

12. SEAFOOD SOUP		3,00
Clear soup with shrimps, fish, egg, chinese cabbage and mushrooms.		

13. CORIANDER SOUP		3,00
Thick soup with broccoli, carrot, garlic, coreandr and egg.		

14. MUSHROOM SOUP		3,00
Thick soup with champignon, garlic and cream.		

APPETIZERS

THAI

15. LAP HET 5,00

Mushrooms tossed with roasted rice, lime juice and Thai spices.

16. PLA MEUK THOD 7,00

Deep fried squid in sweet and sour sauce.

17. CRUNCHY FRIED PRAWNS 14,50

Fried prawn in honey-chilli-ginger gravy.

18. GOLDEN PRAWNS 14,50

Deep-fried prawns with sesame seeds.

INDIA

19. MURG TIKKA 8,00

Pieces of chicken fillet marinated in yoghurt and Indian spices. Grilled in Tandoor.

20. LOSS FRIED SHRIMPS 8,50

Crispy fried shrimps with onion, paprika, ginger, garlic, chilly and porro.

21. OCTOPUS PEPPER AND SALT 7,50

Baby octopus with capsicum, porro, ginger, garlic and onion.

22. CRISPY FRIED VEGETABLES 6,90

Crispy vegetables in honey and chilly sauce.

CHINESE

23. DRUMS OF HEAVEN 7,00

Crispy fried chicken wings tossed in soya garlic sauce.

24. CHICKEN FRY WONTON 6,00

Crispy fried wonton with chicken.

25. SHRIMP FRY WONTON 7,00

Crispy fried wonton with shrimps.

- 26. DRY CHILLI CHICKEN** 🍴 **8,50**
Crispy fried chicken fillet cubes with capsicum and chilly in Merisan sauce.
- 27. SALT AND PEPPER PORK RIBS** 🍴 **8,00**
Crispy fried ribs tossed in garlic with chopped onion, capsicum and chilly.
- 28. HONEY PORK RIBS** **8,00**
Crispy fried ribs tossed in tomato-honey sauce.
- 29. CHILLY PANEER** 🍴 **6,00**
Indian cottage cheese cooked with onion, paprika, ginger, garlic, porro and chilly.
- 30. CHICKEN SPRING ROLLS** **4,50**
Spring rolls with vegetables and chicken.
- 31. SHRIMPS SPRING ROLLS** **4,50**
Spring rolls with vegetables and shrimps.
- 32. SPRING ROLLS** **3,50**
Spring rolls with vegetables.

MAIN COURSE

CHICKEN SPECIALTIES

THAI

33. THAI TRADITIONAL CARRY

9,00

(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

Chicken fillet with vegetables, curry and lemon leaves in coconut milk.

34. KAI-HIM-MA-PAN 🍴

Chicken fillet with cashew nuts, onion and mushrooms.

35. TRAIN KAI YANG 🍴

Southern style chicken with honey and pepper in ginger sauce.

36. FANAENG KAI 🍴

Chicken fillet with vegetables and peanut sauce.

INDIA

37. BUTTER GARLIC CHICKEN

Sliced chicken with paprika and cream in white sauce..

38. GOAN CHICKEN VINDALOO 🍴🍴🍴

Chicken fillet with garlic and coconut in spicy tomato sauce.

39. MURG BADAM KORMA

Chicken fillet cooked in cashew nut gravy.

40. CHICKEN TIKKA MASALA 🍴🍴

Chicken fillet cooked in thick Masala gravy.

41. MURG MAKHANI

Roasted chicken fillet cooked in tomato gravy with butter and cream.

CHINESE

42. CHICKEN BLACK PEPPER 🍴

Sliced chicken with mushrooms, bambooshuts and onion.

43. CRISPY LEMON CHICKEN

Crispy sliced chicken with ginger, peanut and lemon juice.

44. CHICKEN TERRONEST 🍴

Chicken fillet cooked in „terronest” sauce with crispy noodles.

45. MANGO CHICKEN

Stir fried chicken with green peas, carrot, pineapple and capsicum in exotic sweet and sour mango sauce.

46. SWEET AND SOUR CHICKEN

Chicken fillet with onion, capsicum, tomato, pineapple and green peas in sweet and sour sauce.

47. GARLIC CHICKEN 🍴

Chicken fillet with onion, capsicum and chinese cabbage in hot garlic sauce.

48. PEKING CHICKEN

Deep fried chicken in sweet and sour sauce with garlic.

49. GING TOU CHICKEN 🍴

Crispy sliced chicken in honey and chilly sauce.

50. OYSTER CHICKEN

Sliced chicken with mushrooms, bambooshuts and carrot in oyster sauce.

51. SINGAPORE CHICKEN 🍴🍴

Sliced chicken with celery, onion, capsicum, chilly and cashew in curry sauce.

52. KUNG PO CHICKEN 🍴

Chicken fillet with bell pepper, chilly, cashew nuts, black beans, garlic, babycorn and mushrooms.

53. YU HSIANG CHICKEN 🍴

Stir fried pieces of chicken fillet with eggplant and garlic in soya-chilly sauce.

DUCK SPECIALITIES

THAI

54. THAI TRADITIONAL CARRY

12,50

(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

Duck fillet with vegetables, curry, lemon leaves and coconut milk.

INDIA

55. DUCK VINDALOO 🍴🍴🍴

Duck fillet cooked in spicy tomato gravy with garlic and coconut.

56. BHOONA DUCK 🍴🍴

Stir fry duck with indian ground spices.

57. DUCK LABABDAR

Stir fry duck with onion, tomat and indian ground spices.

CHINESE

58. SWEET AND SOUR DUCK

Duck fillet with onion, capsicum, tomato, pineapple and green peas in sweet and sour sauce.

59. CRISPY DUCK

Crispy fried duck fillet with vegetables in plum sauce.

60. GING TOU DUCK 🍴

Crispy sliced duck in honey and chilly sauce.

61. HONG KONG DUCK 🍴🍴🍴

Duck with mushrooms, bambooshoot, ginger, garlic and chilly in Hong Kong sauce.

62. X.O. OYSTER DUCK

Stir fried sliced duck in X.O. Cognac sauce with chinese cabbage, carrot, mushrooms and porro.

63. DUCK WITH KIWI FRUIT

Duck fillet with plum sauce and kiwi slices.

SEAFOOD

THAI

64. THAI TRADITIONAL CARRY 9,00 / 14,50
(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

Fish / King prawn with vegetables, curry and lemon leaves in coconut milk.

65. SOM TUM PLA 9,00
Fried salmon fish in tamarind sauce with banana and ginger.

66. KOONG PHAD BAI KRAPHAW 🍴🍴 14,50
King prawn with onion, capsicum, bamboo shoots, mushrooms, chilly and basil.

67. PANANG KOONG 🍴 14,50
King prawn with mushrooms, bambushoots, green peas, broccoli, peanut, lemon leaves and coconut milk.

INDIA

68. JHINGA KORMA 14,50
King prawn in cashew nut gravy.

69. JHINGA VINDALOO 🍴🍴🍴 14,50
King prawn in spicy tomato gravy with garlic and coconut.

70. BHUNA FISH 🍴 9,00
Salmon fillet stir fry with chopped onion, tomato, paprika and Indian spices.

71. SEAFOOD HYDERABADI 🍴 12,00
Fish, squid, king prawn and shrimps in spicy sauce with mint.

CHINESE

72. OYSTER FROG LEGS 11,00
Frog legs with mushrooms, bamboo shoots and carrot in oyster sauce.

73. GARLIC FROG LEGS 🍴 11,00
Frog legs with paprika, chinese cabbage and onion in garlic sauce.

- 74. FROG LEGS PEPPER AND SALT** ↵ **11,00**
Frog legs with capsicum, porro, ginger, garlic and onion.
- 75. MANGO SHRIMPS** **10,00**
Shrimps with green peas, carrot, pineapple and capsicum in exotic sweet and sour mango sauce.
- 76. HONEY SHRIMPS** ↵ **10,00**
Crispy shrimps in honey and chilly sauce.
- 77. SWEET AND SOUR FISH** **9,00**
Salmon with onion, capsicum, tomato, pineapple and green peas in sweet and sour sauce.
- 78. MANGO FISH** **9,00**
Salmon with green peas, carrot, pineapple and capsicum in exotic sweet and sour mango sauce.
- 79. CHA-CHOY FISH** ↵ **9,00**
Salmon with spinat, mushrooms, carrot and bambooshoots in soja-garlic sauce.
- 80. HONEY FISH** ↵ **9,00**
Crispy fish in honey and chilly sauce.
- 81. SEUN CHIN PRAWNS** ↵ **14,50**
King prawn with mushrooms, carrot and chilly in oyster sauce.
- 82. SWEET AND SOUR PRAWNS** **14,50**
King prawn with onion, capsicum, tomato and green peas in sweet and sour sauce.
- 83. GARLIC PRAWNS** ↵ **14,50**
King prawn with onion, chinese cabbage and capsicum in garlic sauce.
- 84. HONEY CHILLY PRAWN** **14,50**
Crispy prawns in honey and chilly sauce.

LAMB SPECIALITIES

THAI

85. THAI TRADITIONAL CARRY

(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

11,00

Sliced lamb with vegetables, curry, lemon leaves and coconut milk.

86. KA PROW KAE 🍴

Chopped lamb sated with basil, garlic, carrot, onion, bamboo shoots, chilly and bell pepper.

INDIA

87. LAMB VINDALOO 🍴🍴🍴

Lamb cooked in spicy tomato sauce with garlic and coconut.

88. DILLI KA SAAG GOSHT 🍴

Lamb cooked in thick spinach sauce.

89. LAMB MASALA 🍴

Lamb fillet in thick masala gravy with onion, tomato and capsicum.

90. BADAMI GOSHT

Lamb with yoghurt in cashew-nut and almond greavy.

CHINESE

91. KONJEE LAMB 🍴

Crispy lamb with carrot, capsicum and onion in ginger sauce.

92. OYSTER CHILLY LAMB 🍴

Sliced lamb with mushrooms, bambooshuts and carrot in chilly-oyster sauce.

93. CHA-CHOY LAMB

Sliced lamb with spinat, mushrooms, cucumber, carrot and bambooshoots in soja-garlic sauce.

94. HONG KONG LAMB 🍴🍴🍴

Sliced lamb with mushrooms, bamboo shoots, ginger and chilly in Hong Kong sauce.

95. SHANGHAI LAMB 🍴

Sliced lamb with mushrooms, onion, carrot and bamboo shoots in oyster sauce.

PORK SPECIALITIES

THAI

96. THAI TRADITIONAL CARRY

9,00

(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

Slices of pork with vegetables, curry, lemon leaves and coconut milk.

97. MOO KA PROW 🍴🍴

Chopped pork with basil, carrot, bambooshoots, chilly, garlic, bell pepper and onion.

INDIA

98. PORK VINDALOO 🍴🍴🍴

Pork fillet cooked in spicy tomato gravy with garlic and coconut.

99. PORK KORMA

Pork fillet in cashew nut gravy.

100. BHOONA PORK 🍴

Stir fry pork with onion, tomat, bell papper and indian ground spices.

CHINESE

101. HONG KONG PORK 🍴🍴🍴

Sliced pork with mushrooms, bamboo shoots, ginger and chilly in Hong Kong sauce.

102. GING TOU PORK 🍴

Crispy sliced pork in honey and chilly sauce.

103. SWEET AND SOUR PORK

Pork with onion, capsicum, tomato, pineapple and green peas in sweet and sour sauce.

104. PORK IN HOT GARLIC SAUCE 🍴

Sliced pork with onion, capsicum and chinese cabbage in hot garlic-ginger sauce.

105. MUSHU PORK

Sliced pork with mushrooms, bamboo shoots, babycorn, porro, garlic and eggs.

BEEF SPECIALITIES

10,00

THAI

106. THAI TRADITIONAL CARRY

(Red 🍴🍴🍴, green 🍴🍴, yellow 🍴)

Slices of beef cooked in coconut milk with vegetables, curry and lemon grass.

107. NEUA-HIM-MA-PAN 🍴

Slices of beef cooked with mushrooms, onion and cashew nut.

108. NEUA PU KAO 🍴🍴🍴🍴

Thai volcano beef.

CHINESE

109. BANGALI BEEF

Beef with broccoli and garlic.

110. BEEF EGGPLANT

Beef with eggplant, capsicum and onion in hoisin sauce.

111. OYSTER CHILLY BEEF 🍴

Beef with mushrooms, bambooshuts and carrot in chilly-oyster sauce.

112. GING TOU BEEF 🍴

Crispy sliced beef in honey and chilly sauce.

113. SWEET AND SOUR BEEF

Slices of beef with onion, capsicum, tomato, pineapple and green peas in sweet and sour sauce.

114. BEEF IN HOT GARLIC SAUCE 🍴

Slices of beef with onion, capsicum and chinese cabbage in hot garlic-ginger sauce.

115. HONG KONG BEEF 🍴🍴🍴

Slices of beef with mushrooms, bamboo shoots, ginger, garlic and chilly in Hong Kong sauce.

VEGETABLE SPECIALITIES

THAI

116. THAI TRADITIONAL CURRY 6,90
(Red 🍴🍴🍴, green 🍴🍴 yellow 🍴)

Vegetables cooked in coconut milk with curry and lemon leaves.

INDIA

117. JALFREZI MIX VEGETABLES 6,90
Indian cottage cheese with vegetables.

118. PANEER MAKHANI 6,90
Indian cottage cheese cooked in tomato gravy and Indian spices.

119. PALAK PANEER 6,90
Indian cottage cheese cooked in spinach gravy.

120. CHANA MASALA 🍴🍴 6,90
Chick peas and Indian curry sauce.

RAITA plain / mix

1211. Raita made from yogurt. 2,50

1212. Mix with onion, tomato, cucumber, potato, corriander. 3,00

CHINESE

122. GINGER POTATO 🍴 4,00
Deep fried potato cooked in thick ginger gravy.

123. CRISPY POTATO 🍴 4,00
Crispy potato in Lai style.

124. SEVEN TESSARTS 6,90
Crispy vegetables with cashew-nuts in soya sauce.

125. MAFU TOFU CANTONESE 6,90
Tofu with mushrooms, bambooshuts and carrot in cantonese sauce.

- 126. MAFU TOFU** **6,90**
Tofu with chop vegetables on the top and garlic.
- 127. CRISPY EGGPLANT WITH HONEY**  **6,90**
Crispy eggplant with sesame seeds in honey sauce.
- 128. CRISPY EGGPLANT WITH GARLIC**   **6,90**
Crispy eggplant with capsicum, chinese cabbage and onion in hot garlic sauce.
- 129. HONG KONG VEGETABLES**    **6,90**
Mushrooms, babycorn, broccoli, chinese cabbage, carrot, ginger, bamboo shoots, garlic and chilly in Hong Kong sauce.
- 130. SWEET AND SOUR VEGETABLES** **6,90**
Onion, capsicum, tomato, pineapple, cabbage, broccoli, green peas, carrot and crispy noodles in sweet and sour sauce.
- 131. STIR FRI CHINESE GREEN** **6,90**
Broccoli, babycorn, green beans, chinese cabbage, spinach in almond sauce.

BREAD, RICE AND NOODLES

132. PLAIN NAAN	1,70
Fresh indian bread.	
133. GARLIC NAAN	2,00
Indian bread with garlic.	
134. KULCHA NAAN	2,50
Indian bread with potatoes.	
135. CHEESE NAAN	2,50
Indian bread with cheese.	
136. CHEESE GARLIC NAAN	2,70
Indian bread with cheese and garlic.	
137. PESHWARI NAAN	2,50
Indian bread stuffed with dry fruits and nuts.	
138. ASIAN VILLAGE SPECIAL RICE 🍴	4,50
Fried rice with mushrooms, chicken, shrimps, nuts, raisins, eggs and chilly.	
139. PINEAPPLE RICE	3,50
Fried rice with pineapple, raisins, bell papper and cashew nuts.	
140. NASI GOORENG	4,00
Fried rice with chicken, shrimps and egg with vegetables.	
141. VEGETABLE RICE	3,50
Fried rice with vegetables and egg.	
142. CHILLY FRIED RICE 🍴	3,50
Fried rice with vegetables, chilly, garlic and eggs.	
143. MALYSIAN SHRIMPS FRIED RICE 🍴🍴	4,00
Spicy rice with shrimps, egg, carrot and green peas.	
144. SINGAPORE GREEN RICE	3,50
Fried rice with celery, brokkoli, spinach, egg and curry.	
145. STEAM BASMATI RICE	2,70

146. HAKKA NOODLES	3,50
Noodles with vegetables and egg.	
147. OYSTER NOODLES	3,50
Noodles with vegetables and oyster sauce.	
148. HAIWEI NOODLES	4,00
Noodles with vegetables, shrimps and squid.	
149. MIX HAKKA NOODLES	4,00
Noodles with chicken, shrimps and vegetables.	
150. SINGAPORE RICE NOODLES	4,00
Rice noodles with chicken, shrimps and vegetables. (karri)	
151. CANTONESE RICE NOODLES	4,00
Rice noodles with chicken, shrimps and vegetables. (oyster)	

CHILDREN MENU

152. French fries with chicken. **3,50**

153. Noodles with cheese. **3,50**

154. Magus hapu kaste **1,00**

DESSERT

154. FEAST OF ICE-CREAM	3,00
155. FRIED PINEAPPLE RINGS WITH ICE-CREAM	3,00
156. KULAY THOD Fried banana with ice cream.	3,50
157. ICE CREAM WITH CHOCOLATE AND NUTS	3,00
158. KULFI Home made Indian ice cream.	4,00
159. GULAB JAMUN Deep fried cheese ball in syrup.	4,00
160. DARSAN Fried noodles with honey and ice cream.	4,00

DRINKS

HOUSE WINE

RED

Cesari Merlot – Italy	16cl/ pdl	3,50 / 13,50
Frontera Cabernet – Sauvignon / Merlot, Tsiili	16cl/ pdl	3,50 / 13,50
Pascual Toso Malbec – Argentiina	16cl / pdl	4,20 / 16,50

WHITE

Cesari Soave Doc – Italy	16cl/ pdl	3,50 / 13,50
Frontera Sauvignon Blanc / Chardonnay - Tsiili	16cl/ pdl	3,50 / 13,50
Frontera Late Harvest - Tsiili	16cl/ pdl	3,50 / 13,50
Pascual Toso Sauvignon Blanc – Argentiina	16cl / pdl	4,20 / 16,50

RED WINES

Jacobs Creek Shiraz Cabernet – Austraalia	21,00
J.P.Chenet Cabernet – Syrah – Prantsuse	15,50
J.Chivite Gran Feudo Crianza – Hispaania	17,50
Old Tbilisi Alazani – Gruusia	16,50
Zonin Region Valpolicella Doc – Itaalia	16,00
William Robertson Pinot Noir – Lõuna-Aafrika	16,00
Beringer Classic Cabernet Sauvignon – Kalifornia	21,00
B G Merlot Reserve – Prantsuse	16,00

ROSE WINES

Rose D Anjou – Prantsuse	16,00
J.Chivite Gran Feudo Rosado – Hispaania	15,50
Robertson Natural Sweet Rose – Lõuna-Aafrika	15,50

WHITE WINES

Jacobs Creek Chardonnay – Austraalia	21,00
J.P.Chenet Medium Sweet – Prantsuse	15,50
J.Chivite Gran Feudo Chardonnay – Hispaania	17,50
Old Tbilisi Alazani – Gruusia	16,50
Zonin Regions Soave Doc – Itaalia	18,00
Robertson Natural Sweet White – Lõuna Aafrika	15,50
Beringer Classic Chardonnay – USA	21,00
B G Chardonnay Resarve – Prantsuse	16,00

SPARKLING WINE

Sovetskoje	10,00
Martini Asti	19,00

APERITIIV

Martini Bianco	8cl/ 2,90
Martini Dry	8cl/ 2,90
Martini Rosso	8cl/ 2,90
Campari	4cl/ 2,00
Jägermeister	4cl/ 2,50

WHISKY

Scottish Leader	4cl/ 2,50
J.W. Red Label	4cl/ 2,50
J.W. Black Label	4cl/ 3,00
Tullamore Dew	4cl/ 2,50
William Grants	4cl/ 2,50
Ballantines Finest Scotch	4cl/ 2,50

VODKA

Saaremaa	4cl/ 2,30
Viru Valge	4cl/ 2,30
Russia Standard	4cl/ 2,70
Absolut	4cl/ 2,70
Smirnoff	4cl/ 2,70

RUM

Bacardi Black	4cl/ 2,50
Bacardi Superior	4cl/ 2,50

GIN

Beefeater	4cl/ 2,00
Gordons	4cl/ 2,00

BRANDY

Calvados V.S.O.P.	4cl/ 2,50
Metaxa 5 *	4cl/ 2,50
Beloi Aist	4cl/ 2,00

LIQUEUR

Pisang Ambon	4cl/ 2,00
Baileys Irish Cream	4cl/ 2,50
Vana Tallinn	4cl/ 2,50

PORT WINE

Royal Oporto Ruby Porto	4cl/ 1,50
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COGNAC

Hennessy X.O.	4cl/ 12,50
Hennessy V.S.O.P.	4cl/ 5,00
Hennessy V.S.	4cl/ 4,00
Martell V.S.O.P.	4cl/ 5,00
Remy Martin V.S.O.P.	4cl/ 5,00

TEQUILA

Sauza Blanco	4cl/ 2,50
Sauza Gold	4cl/ 2,50

CIDER

Kiss 0,5L (pear)	2,70
Sommersby 0,33L(pear/apple)	2,50
Long Drink 0,33L	2,50

BEER

A.le Coq 0,5L	3,10
Carlsberg 0,5L	3,60
<i>Saku</i> Kuld 0,5L	3,60
<i>Saku</i> Originaal 0,5L	3,10
<i>Saku</i> Rock 0,5L	3,10
<i>Saku</i> Tume 0,5L	3,10
Puls Tume 0,5L	3,10
Puls Hele 0,5L	3,10
<i>Saku</i> alkoholivaba (non-alcoholic) 0,5L	3,00
<i>Saku</i> Ice 0,33L	2,90
Kingfisher (India) 0,33L	2,90
Singha (Thai) 0,33L	2,90

NON-ALCOHOLIC

Spring water 0,5L	1,20
Bonaqua (Sparkling) 0,5L	1,20
Cola / Fanta / Sprite 0,25L	1,20
Tonic 0,25L	1,00
Fruit juice 0,25L (Tomato, Mix, Cranberry, Orange, Apple, Pineapple, Ploom, Grape)	1,20

Iced tea	0,5L (lemon / peach)	1,80
Lassi – Mango / Banana (Yogurt) 0,25L		2,00
Milk		1,00
Keefir		1,00

KUUMAD JOOGID

Coffee	1,90
Latte / Cappuchino	2,10
Irish Coffee	3,00
Indian Masala Tea with milk	1,90

Tea:

Green	2,30
Green Jasmine	2,30
Seitse Samurai (Green)	2,30
Black	2,30