

SHIRO Restaurant Week Menu

Non Vegetarian. Price: Rs. 1,000 plus taxes.

(Choose one from each course)

Soups

- **Chili Lemon**

A clear tangy chicken soup with a subtle hint of shitake

- **Thai Kwai**

Thick soup with shrimp, crab stick, fish and egg white, flavored with lemongrass, fresh ginger and red chilies.

Appetizers

- **Chicken gyoza dumplings/prawn & asparagus dumplings**
 - **Sesame crusted tuna sashimi with wasabi mayo**

Slices of tuna coated with black & white sesame seeds, deep fried served on a bed of fresh garden beans with a wasabi mayo dip

- **Spicy tuna maki/ spicy tuna sushi**

Spiced pieces of tuna tossed in our home-made spicy mayo served as makimono or sushi

- **Prawn tempura**

Prawn friend in a delicate tempura batter

- **Prawn with kaffir lime**

Prawn stir fried with lemongrass, galangal, fresh red chilies and kaffir leaves

- **Chicken yakitori**

Succulent pieces of chicken marinated in our special sauce, skewered & grilled to perfection

Main Course

(Served with Japanese steamed rice/hibachi rice/yaki udon noodles and side portion of stir fried vegetables with chilies and basil)

- **Chicken thai curry**

Traditional spicy thai red/green/yellow curry

- **Fish/prawn in spicy laksa sauce**

Fish simmered in our special spicy laksa sauce with a hint of tamarind

- **Chicken in black bean sauce with mixed bell peppers**

Sliced tender chicken breast stir fried with black beans and mixed bell peppers

Desserts

- **Chocolate volcano**

Dark chocolate cake with ganache filling, served with vanilla ice cream

- **Coconut and pecan tart**

Coconut flavored tart with pecan nuts & chocolate chips, served with vanilla ice cream

Vegetarian. Price: Rs. 750 plus taxes.

(Choose one from each course)

Soups

- **Chili Lemon**

A clear tangy chicken soup with a subtle hint of shitake

- **Thai Kwai**

Thick soup with fresh corn kernel and mushrooms, flavored with lemongrass, fresh ginger and red chilies.

Appetizers

- **Pakchoi & water chestnut dumplings/ asparagus dumplings**
- **Crispy spicy avocado maki/ veg spicy California maki**
 - **Fresh corn kakiage tempura**

Fresh corn kernels fried in delicate tempura batter served with warm sauce and sea salt

- **Sweet chili potatoes**

Potatoes stir fried with a combination of sweet chili sauce, miso and sesame seeds

- **Tamarind tofu in crispy cups**

Deep fried tofu served with homemade tamarind sauce spiced with red chilies & ginger in crispy cups

- **Vietnamese grilled vegetables in rice paper rolls**

Grilled vegetables tossed in spicy peanut sauce served in a rice paper roll with crispy garlic

Main Course

(Served with Japanese steamed rice/hibachi rice/yaki udon noodles and side portion of stir fried vegetables with chilies and basil)

- **Thai vegetable curry**

Traditional spicy thai red/green/yellow curry with mixed vegetables

- **Mixed vegetables in chili mustard sauce**

A selection of fresh vegetables tossed in mustard and honey

- **Tofu in hot bean sauce**

Soft tofu cubes in an all time favorite hot black bean sauce

Desserts

- **Chocolate volcano**

Dark chocolate cake with ganache filling, served with vanilla ice cream

- **Coconut and pecan tart**

Coconut flavored tart with pecan nuts & chocolate chips, served with vanilla ice cream