



UPTOWN
 **SQUARE**



modern oriental
cuisine



CHINESE CUISINE

DIM SUM

steamed (4 pieces)

- Spinach** 7.80
Broccoli, carrots, black fungus, sweet corn and Chinese mushrooms, in spinach flavoured skin. Lemongrass sauce & ginger coriander sauce on the side
- Asparagus and Shiitake Mushrooms** 7.90
With carrots, water chestnuts, in flour based skin. Lemongrass sauce & ginger coriander sauce on the side
- Ma Lai Chicken Dumplings** 7.80
With broccoli, chives, parsley, spring onion, in flour custard and chive skin. Chilli sauce on the side
- Prawns, Fresh Scallop and Pork** 9.80
With Chinese mushrooms, water chestnuts, in dill flavoured skin. Chilli sauce on the side
- Prawn and Coriander** 8.60
With prawns, pork, carrots, black fungus, coriander, in chive flavoured skin. Topped with tobiko wasabi. Chilli sauce on the side
- Tom Yam 粗** 9.80
Prawns, scallops, snow peas, celery, 3 bell peppers, caviar and Tom Yam paste, in sweet tea olive skin. Lemongrass sauce on the side
- Mint Alaskan King Crab** 17.50
With prawns, green beans, carrots and fresh mint, in spinach flavoured skin. Chilli sauce on the side
- Mint Crab** 7.80
Crab stick, prawns, green beans, carrots and fresh mint, in spinach flavoured skin. Chilli sauce on the side
- Cha Siew Bun** 8.40
Roasted pork neck marinated in BBQ and sesame sauce, coriander, in flour based skin. Chilli sauce on the side
- Cha Siew Mai** 8.70
Chicken, prawns, snow peas, spring onions, Chinese mushrooms, in wonton skin. Topped with red bell peppers. Chilli sauce on the side
- Enoki and Prawn** 9.80
With green beans, carrots in sweet tea olive skin. Topped with tobiko. Chilli sauce on the side

Dear Guest,

We thank you for your support
that makes us able to do what we love.

Enjoy and Bon Appetit!

粗 Hot/Spicy



Enoki and Prawn

You are kindly requested to inform us for any allergies / Prices include all taxes

DIM SUM

Steamed

Dim Sum Selection 1 (12 pieces)

22.80

Asparagus and Shiitake Mushrooms
Prawns, Fresh Scallops and Pork
Mint Crab
Chicken Siew Mai

Dim Sum Selection 2 (12 pieces)

27.80

Spinach
Coriander Dim Sum
Enoki and Prawn
Mint Alaskan King Crab

Dim Sum Selections come with Lemongrass sauce, chilli sauce & ginger coriander sauce on the side

DIM SUM

Fried (4 pieces)

Shang Hai

7.80

Pork, szechuan vegetables, turnip, radish and spring onions, in flour based skin.
Pan fried. Lemongrass sauce on the side

Sticky Chicken and Prawns

8.50

With cauliflower, carrots and parsley, in potato wheat starch skin, which are flavoured with carrot juice, chives and sesame seeds. Pan fried.
Lemongrass sauce on the side

Foie Gras & Beef Tenderloin (5 pieces)

12.80

With celery, carrots, water chestnuts, coriander and chives, in flour potato and gluten skins. Pan fried. Goji berry sauce on the side

SOUPS

Hot and Sour 粗

13.80

Prawn, chicken broth, tofu, black fungus, shiitake mushrooms, egg whites

APPETIZERS

Duck Salad

25.80

Crispy duck slices with fresh salad leaves, carrot, leek, cucumber, pine nuts, dried shallots, and pomelo. Served with homemade duck salad dressing

Sesame Prawn Toast

11.80

With a thick layer of minced king prawns, white and black sesame seeds, sweet and sour sauce

Chi Special Spring Rolls

11.80

Lotus root, snow peas, black fungus, turnip, carrots, fried onions, cabbage.
Served with lemongrass sauce & sweet and sour sauce

Chew Yim Calamari 粗

18.50

Calamari coated in homemade spiced crispy flour, with sweet and sour pickled vegetables, spring onions, garlic, shallots, chillies.

“Chew Yim is a combination of 7 spices including chilli pepper, orange peel, ginger and Japanese pepper”.

SPECIAL APPETIZERS

Chew Yim Frog Legs 粗

21.50

Crispy golden fried with seven spices, sweet and sour vegetables, spring onions, green and red chillies, garlic and dry shallots

Wasabi Prawns

26.50

Infused with avocado and wasabi, mango salsa

Passion Fruit Prawns

26.50

Mayonnaise infused with passion fruit, topped with fresh passion fruit

Crispy Succulent Duck

With soft pancakes, leek, cucumber, homemade duck sauce

Quarter duck

20.80

Half duck

37.50

Whole duck

67.00

Peking Duck

69.00

Whole duck, soft pancakes, leek, cucumber, homemade duck sauce.

The breast and skin are sliced and served with pancakes.

The rest of the duck is served with your choice of noodles or vegetable fried rice

RICE

Jasmine Rice

5.20

Steamed jasmine rice

Egg Fried Rice

5.90

With seasonal vegetables

Lotus Rice

15.80

Wok fried with fresh scallops, seasonal vegetables, shiitake mushrooms, carrots, chives and spring onions, all parceled in a lotus leaf

NOODLES

Chinese Yellow Long-Life Noodles

With bell peppers, shiitake and oyster mushrooms, spring onions, garlic

with vegetables

14.50

with chicken

16.80

with prawns

21.50

“Mi Fen” Rice Flour Noodles 粗

With hot curry paste, egg, bean sprouts, peppers, spring onions and oyster mushrooms

with vegetables

14.50

with chicken

16.80

with prawns

21.50



Chinese yellow
long-life noodles

POULTRY

Cashew Nut Chicken 17.50
Wok fried with three bell peppers, snow peas, carrots, lotus root, baby corn, cashew nuts. Spiced with minced ginger and garlic, oyster sauce, sesame oil and Chinese cooking wine

Chicken with Oyster Sauce 16.80
Fried chicken, shiitake and button mushrooms, sesame seeds, glazed with oyster sauce

Sweet and Sour Chicken 16.80
Wok fried with peach, bell peppers, water chestnuts, sesame seeds, sweet and sour sauce

VEGETABLES AND TOFU

A Blend of Wok Fried Vegetables 13.80
Goji berries, water chestnuts, carrots, snow peas, broccoli, baby corn, lotus root, straw mushroom, oyster mushroom, shiitake mushrooms, black and white fungus mushrooms. Tossed in oyster sauce

Homemade Spinach Tofu 14.50
Layered with enoki, green asparagus, oyster sauce

Wok Fried Eggplant and Homemade Spinach Tofu 13.80
With black fungus, shiitake mushrooms, water chestnuts, spring onions and garlic, drenched in Dou Ban sauce

Baby Bok Choy 12.50
With enoki and shiitake mushrooms, served with oyster sauce

PORK

Pomegranate Sweet and Sour Pork Fillet 17.50
Wok fried with fresh pomegranate, bell peppers, water chestnuts, sesame seeds, sweet and sour sauce

Pork Fillet Szechuan Style 粗 17.50
With carrots, onion, snow peas, homemade Dou Ban sauce, dry and fresh chillies

SEAFOOD

Sweet and Sour Prawns 25.50
Three bell peppers, water chestnuts, fresh pomegranate. Wok fried with sesame seeds, sweet and sour sauce

Wok Fried King Prawns 25.50
With spring onions, bell peppers, garlic, seasonal vegetables, black bean and Szechuan sauce

Steamed Chilean Sea Bass 48.00
With bell peppers, spinach, garlic, chives, black bean and homemade fish sauce

Singaporean Style Prawns 粗 25.50
Wok fried prawns, water chestnuts, garlic, in a Singaporean chilli sauce with spring onions. Served with Chinese bun



Homemade Spinach Tofu

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Pomegranate Sweet and Sour Pork Fillet

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THAI CUISINE

SOUP

Tom Yam Goong 粗

A very popular hot and sour soup with chicken broth, prawns, lemongrass, galangal and hot chilli

17.80

Tom Yam 粗

A very popular hot and sour soup with chicken broth, roasted chillies, coconut milk, lemongrass, galangal and hot chilli

Seafood
Chicken

19.80
12.60

TRADITIONAL DISHES

Steamed Sea Bass 粗

Tender sea bass with Thai spicy lime sauce

31.50

GAENG PHED CURRY DISHES

Served with steamed rice on the side

Green Curry 粗

Fragrant classic green curry with eggplant and your choice of

Vegetables
Chicken
Prawns

16.50
17.80
23.50

Massaman Curry 粗

Massaman curry with coconut milk, potatoes and your choice of

Vegetables
Chicken
Prawn

16.50
17.80
23.50

* Any of the dishes above can be cooked to the level of spiciness according to your personal taste and preference.

NOODLES AND RICE

Phad Thai

Rice noodles stir fried with tamarind sauce, egg, bean sprouts, peanuts, chives

Vegetables
Chicken
Prawns

14.50
16.80
21.50

Fried Rice

Wok fried jasmine rice with egg and your choice of /

Vegetables
Chicken
Prawns

5.20
5.90
11.50

INDIAN CUISINE

APPETIZERS

Masala Papad

Crisp, fried papads topped with masala filling of onions, tomato, coriander and spices

8.90

Vegetable Samosa

Triangular shaped crispy patties stuffed with mashed potato and green peas, flavoured with aromatic Indian spices

8.90

Vegetable Pakora

Delicately seasoned and batter-fried onions and potatoes

8.90

Chicken 65

Boneless chicken marinated with aromatic spices, deep fried, served with mint sauce

14.80

Malai Kebab

Chicken fillet marinated in yoghurt, Emmental cheese, flavoured with spices, grilled in tandoor oven

16.80

Chicken Tandoori

Chicken fillet marinated in yoghurt, red chilli, turmeric, Garam masala spices, cooked in tandoor oven

16.80

Chicken Tikka Kebab

Boneless chicken marinated in yoghurt, red chilli, turmeric, Garam masala spices, cooked in tandoor oven. Served with cheese naan and mint yoghurt dressing

16.80

Kesari Prawns

Prawns marinated in yoghurt, saffron, garlic, ginger, grilled in tandoor oven

24.50

BIRYANI AND RICE

Jasmine Rice

Plain long grain jasmine rice

4.80

Jeera Rice

Aromatic basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander

5.80

Vegetable Biryani

Fresh vegetables in a lightly spiced sauce with herbs, cooked with basmati rice, garnished with fresh mint, coriander and fried onions

11.80

Chicken Biryani

Tender pieces of chicken with herbs and spices, cooked with basmati rice, garnished with fresh mint, coriander and a hard boiled egg

16.80

Lamb Biryani

Tender pieces of lamb in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions

22.50

Prawn Biryani

Prawns in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions

24.50

CURRY

OUR CURRIES CAN BE MADE
MILD, MEDIUM OR HOT

Dal Tadka Healthy yellow dal(lentil) cooked with ginger, garlic, cumin seeds with onion, tomato, coriander gravy	10.80
Butter Chicken Boneless chicken cooked with butter and tomato gravy	17.80
Chicken Vindaloo Hot curry with chunks of chicken and potatoes, Indian spices	17.80
Chicken Tikka Masala Tender pieces of boneless chicken tandoori with ginger, garlic, fried onions, tomato and aromatic Indian spices	17.80
Lamb Bhuna Gosht Tender pieces of lamb cooked with spiced fried onions and thick tomato gravy	19.50
Lamb Korma Lamb cooked with yoghurt, cashew nuts, cream and spices	19.50
Lamb Rogan Josh Slow cooked lamb shoulder marinated in yoghurt, chilli, Garam masala spices, cardamom, garlic, fennel seeds and ginger	19.50
Goan Prawn Curry Prawns cooked in traditional Goan curry with coconut base and spices	24.50
King Prawn Masala King prawns cooked with ginger, garlic, onion, tomato and aromatic Indian spices	24.50

SIDE DISHES

Aloo Gobi Fresh cauliflower and potatoes cooked with ginger and spices	9.80
Kastoori Subz Miloni Fresh green vegetables cooked with spinach sauce and Indian spices	9.80
Baingan Bharta Aubergine roasted in tandoor oven, minced and cooked further with onion, tomato and spices	9.80

NAAN AND BREAD

Butter Naan Freshly baked bread with butter	5.90
Garlic Naan Freshly baked bread garnished with garlic and coriander	5.90
Aloo Paratha Freshly baked bread stuffed with mashed potato, baked in a clay oven	6.70
Lachha Paratha Freshly baked wheat flour bread with butter	5.90
Jalapeno Cheese & Mushroom Kulcha Freshly baked bread stuffed with Edam cheese, jalapeños, fresh mushrooms and spices	7.30

PANEER

Kadai Paneer Homemade fresh cottage cheese cooked with yellow, green and red peppers, with onion tomato masala	12.80
Palak Paneer Homemade fresh cottage cheese cooked with onions, tomato and spinach sauce	12.80



Butter Chicken

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Kadai Paneer

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