

BREAKFAST

CHO GAO BREAKFAST
Two eggs, cooked your way on sour dough bread, chicken sausages, veal bacon, grilled tomato, sautéed mushrooms, hashbrowns, baked beans and avocado

Freshly brewed coffee, selection of tea, infusion or hot chocolate and fresh juice

EXPRESS BREAKFAST (N)
Your choice of croissant (plain, chocolate, or almond) served with fresh orange juice and tea or coffee.

CHOICE OF THREE EGGS
Omelet, Fried, Scrambled or Poached
Cooked your way on sourdough bread, grilled tomato, sautéed mushrooms, hashbrowns, baked beans and avocado

TURKISH EGG (SP)
Two poached eggs on warm Greek yoghurt with roasted confit garlic, Aleppo chili garlic butter, coriander, parsley, chives and mint leaves. Served with warm pita bread

CONGEE (H)
Rice porridge with boiled eggs, chicken, fried garlic and crispy wonton wrappers

SOUPS & SALADS

PAPAYA AND PINEAPPLE SALAD (V)(H) (GF)(N)
Refreshing green papaya & pineapple salad with carrot, red onions, fresh coriander, cashew nut and tamarind dressing

WAKAME SALAD (N)(SP)(V)(H)
Seaweed, shallots, edamame, green onions, soy sauce, sesame oil, miso paste and sesame seeds

CHICKEN WONTON SOUP (H)
Traditional Chinese chicken broth with egg noodles and wontons

TOM YUM KUNG (S)(SP)
Thai spicy lemongrass soup with prawns, coriander, kaffir lime leaves and fresh chili

LAKSA (N)(SP)
CHICKEN OR PRAWNS (S)
A Singaporean favorite spicy coconut curry soup with egg noodles

MISO SOUP (H)
Traditional Japanese soup made with tofu, bonito flakes, Wakame, straw mushrooms, and miso paste

VIETNAMESE BEEF PHO (SP)
Authentic slow-cooked slices of beef and rice noodles served with Sriracha and Hoisin sauce

SNACKS & APPETIZERS

CRAZY DRAGON PRAWNS (SP)(S)
Deep-fried prawns marinated in nori, pickled ginger and chili, coated in sriracha mayo and crazy mango salsa

ASIAN CRISPY CALAMARI
Marinated with kaffir lime leaves, served with garlic aioli

SPRING ROLL (3 PCS) CHICKEN OR VEGETABLE (V)
Homemade spring roll served with sweet and sour sauce

CHICKEN SATAY (4 PCS)(N)(SP)
A Balinese specialty skewers of marinated chicken served with peanut sauce

SPICY CHICKEN WINGS (SP)
Fried chicken wings tossed in spicy Korean sauce

CHICKEN POT STICKERS (GYOZA 5 PCS)
Pan-seared Chinese dumplings served with a hot ginger and soy dip

COMBINATION OF STEAMED DIM SUM & BUN (8 PCS) (S)
Chicken, prawns, and vegetable dim sum and barbecue flavor chicken bun

CHICKEN DIM SUM (6 PCS) (H)

PRAWN DIM SUM (6 PCS) (S)

VEGETABLE DIM SUM (6 PCS) (V)(H)

BARBECUE CHICKEN BUNS (3 PCS)

MAIN COURSE
All served with steamed Jasmine rice

ASIAN HONEY CHICKEN
Tempura fried chicken tossed in a sweetened honey sauce

MONGOLIAN BEEF (SP)
Stir-fried tender beef slice and spring onion with homemade tangy sauce

MISO SALMON
Miso glazed salmon, Bok choy and pickled cucumber

KUNG PAO CHICKEN (N)(SP)
Classic Chinese chicken with onion and cashew nuts

THAI CHICKEN BASIL (SP)
Stir-fried minced chicken with Thai basil, chili and soy

CHILI GARLIC PRAWNS (S)(SP)
Wok-fried jumbo prawns in garlic and butter

VEGETABLES AND TOFU GREEN CURRY (SP)(V)
Fresh garden vegetables cooked in a fragrant Thai green curry

CHICKEN GREEN CURRY (SP)
Green curry with coconut and Thai eggplants, flavored with sweet basil and coriander

THAI CHICKEN CASHEW (N)(SP)
Tender chicken pieces and crispy cashew nuts with shiitake mushrooms, capsicum, spring onions and roasted chili

PENANG PRAWN CURRY (S)(SP)
Fresh jumbo prawns in red creamy curry, with kaffir lime leaves

SUSHI

SALMON AVOCADO ROLL (SP)
Fresh salmon, avocado, topped with Japanese mayonnaise and chili

CALIFORNIA MAKI (S)
Crab meat, avocado, cucumber with Japanese mayonnaise

CRAZY MAKI (S)
Avocado, cucumber topped with crabmeat and Japanese mayonnaise

INDIAN SPECIALS

CHICKEN BIRYANI (SP)
Marinated chicken cooked with onion, tomato, and Indian spices. Served with raita, papad and pickle

BUTTER CHICKEN (N)(SP)
Marinated chicken thigh cooked in oven, creamy tomato sauce and Indian spices. Served with Indian pickle, papad, salad and selection of basmati rice or tawa paratha

PINDI CHANNA (V)
Boiled chickpea cooked with cumin and tomato base sauce with Indian spices. Served with Indian pickle, papad, salad and selection of basmati rice or tawa paratha

RICE & NOODLES

YANG CHOW FRIED RICE (S)
Wok-fried rice with chicken, prawns, egg, green peas, carrots, spring onion and iceberg lettuce

NASI GORENG (N)(SP)(S)
Traditional Indonesian fried rice with chicken satay, fried egg, peanut sauce and prawn crackers

PINEAPPLE PRAWN FRIED RICE (S)(N)
Thai-inspired blend of sweet and savory rice flavored with turmeric, coriander, peanut, pineapple, egg, prawns, and spring onion

SZECHUAN NOODLES (SP) CHICKEN OR PRAWNS(S)
Wok-fried noodles, egg and signature homemade Szechuan paste

SHANGHAI NOODLES (S)
Stir-fried Udon noodles with beef, shiitake mushrooms, and bok choy

CHO GAO PAD THAI (N)(S)(SP)
Traditional fried noodles with prawn, tofu, egg, peanut, bean sprouts, lime and tamarind sauce

DESSERTS

MANGO CHEESECAKE
Biscuit crumble, cream cheese, mango compote served with mango sorbet

BANANA CINNAMON SPRING ROLLS
Cinnamon-sugar flavoured fried banana, wrapped and served with vanilla ice cream

PANDAN COCONUT CAKE
Served with Coconut crumble and coconut ice cream

Dishes indicated with V-Vegetarian, H-Healthy Option, GF-Gluten-free, N-contains Nuts, S-contains Shellfish, SP-Spicy
Please inform us of any allergies or dietary requirements prior to ordering
All prices are in ₱ and inclusive of 10% Service Charge and 5% VAT

