

Welcome To PO: Pan Asian Cuisine

At PO, we invite you to experience the essence of Asia on a plate — a thoughtfully curated journey across the rich culinary landscapes of Japan, China, Thailand, Korea, and Southeast Asia.

Our menu is a vibrant mosaic of refined flavours, delicate textures, and time-honored recipes reimagined with a modern touch. From flavourful Sushi rolls and handcrafted Dim Sums to hearty broths, fragrant curries, and wok-tossed classics — every dish is a tribute to authenticity, freshness, and soul.

Whether you're here for a quick bite or a leisurely feast, each course is designed to excite your palate and warm your heart.

Let the journey begin.





Tom Yum Soup

Clear Broth, Kaffir Lime, Galangal, Lemon Grass

325 / 355 / 395

Burmese Khao Suey Soup

Broccoli, Carrot, Sliced Button Mushroom, Noodles. Thai Herbs

325 / 355 / 395

RAMEN



Hot Basil Ramen (Veg / Chicken)

Japanese Pulled Noodles Soup Seasoned With Mild Soya Basil Stock & Exotic Vegetables

495 / 595

Forest Mushrooms

Japanese Pulled Noodles Soup Seasoned With Mild Soya Basil Stock, Exotic Vegetables & Wild Mushrooms

545

Kimchi Ramen (Veg / Chicken)

A Spicy Combination Of Ramen Bowl With Spicy Kimchi

495 / 595

Bali Curry Ramen (Veg / Chicken)

Noodle Soup With A Spicy, Savory & Coconut Curry Broth, Ramen Noodles, & Vegetables

495 / 595





SALAD & APPETIZER



VEG

Som Tam (Papaya)

Tread Raw Papaya, Carrot, Cherry Tomato, Beans, Roasted Peanut

395

Crispy Veg Salad

Carrot, Cauliflower, Zucchini, Brocolli, Baby Corn, Button Mushroom Tossed In Sweet & Tangy Sauce

395

Honey Chilli Potato

Fried Potato, Red Dry Chilli, Onion, Honey Sauce

395

Crispy Corn Kernel

Crisp Fried Corn Tossed With Salt & Pepper Veggies

395

Salt & Pepper Crispy Veg

Carrot, Cauliflower, Zucchini, Broccoli, Baby Corn, Button Mushroom

395

Steamed Edamame

Sea Salt, Chili Garlic Sauce

425

Shanghai Style Lotus Steam

Fried Lotus Steam, Red Dry Chili, Spring Onion, Sesame Seeds

425

Chilli Paneer

Wok Tossed Cottage Cheese, Spring Onion, Ginger Soya Sauce

455

Exotic Vegetable Tempura

Traditional Japanese Style Deep Fried Exotic Vegetables

455

Mushroom Cashew Nut

Crispy Button Mushroom, Fried Cashew Nuts, Celery, Leeks, Bell Peppers Tossed With Oyster Sauce

455

Thai Spring Roll

Cabbage, Carrot, Kaffir Lime Wrapped In Rice Sheet, Served With Asian Tartar Sauce

425

Crispy Tofu With Thai Herbs

Crispy Twice Cooked Tofu, Fresh Thai Herbs, Sweet & Spicy Flavour



Chicken Spring Rolls

Twice Cooked Chicken Chunks Flavoured With Asian Spices & Herbs & Wrapped In Rolls

555

Brown Garlic Chicken

Slice Chicken, Dry Red Chili, Spring Onion, Crisp Garlic

555

Crispy Lamb

Bell Peppers, Eyes Bullet Chili, Onion, Bell Peppers, Eyes Bullet Chili, Onion

595

Calamari Rings

Tempura Calamari, Spicy Sriracha Mayo, Scallion

625

Prawn Spring Rolls

Whole Prawn Wrapped In Spring Roll Sheet Served With Sweet Chilli Sauce

655

Burnt Chili Garlic Fish

Double Fried Sole Fish, Celery, Onion Garlic

595

Chili Pork

Sliced Crispy Pork, Spring Onion, Ginger, Soya Sauce

595

Chilli Chicken

Sliced Crispy Chicken, Spring Onion, Ginger Soya Sauce

555

*Govt. Taxes As Applicable

Chicken Karaage

Japanese-Style Crispy Fried Chicken Bites, Juicy Inside & Golden Outside

595

Salt & Pepper (Chicken / Prawns)

Crispy Chicken Or Prawns Tossed In Bold Salt & Pepper Seasoning With Chilies

555 / 655

Hong Kong Chicken

Sweet & Spicy Wok Tossed Chicken With Bell Pepper, Chives & Charlotte's

555

Chicken Cashewnut

Crispy Chicken Tossed With Fried Cashewnuts, Celery, Leeks, Bell Pepper & Oyster Sauce





DIM SUM (5 Pcs)





Asian Veg Dim Sum

Baby Corn, Beans, Carrot, Broccolli, Sweet Potato, Coriander

455

Exotic Mushroom Dim Sum

Button Mushroom, Black Fungus, Enoki, Shitake Mushroom

455

Bok Choy & Water Chestnuts Dim Sum

Delicate Steamed Dimsum Stuffed With Bok Choy & Crunchy Water Chestnuts

455

Cream Cheese Dim Sum

Soft, Pillowy Dimsum Bursting With Warm, Melted Cream Cheese

455

DIM SUM (5 Pcs)



Basil Chicken Sui Mai

Minced Chicken, Fresh Basil, Red Chili

495

Chicken & Chives

Minced Chicken, Fresh Chives & Herbs

495

Chicken & Cashew Nuts

Minced Chicken, Crushed Cashew Nuts & Chilli

495

Chicken Coriander Dim Sum

Minced Chicken, Chives Asian Herbs & Coriander

495



Prawns Sui Mai

Open Head Dim Sum With Minced Prawn & Herbs

575

Prawns Har Gao

Traditional Guangdong, Chinese Style, Dim Sum With Prawns & Shrimps

575

Prawns Dim Sum

Chop Prawns, Bamboo Shoot, Water Chestnut



CURRY DIMSUM (5 Pcs)



Veg / Chicken / Prawn

Thai Curry Dimsums **Bali Curry Dimsums** Chili Oil Dimsums

495 / 545 / 595 495 / 545 / 595

495 / 545 / 595



FROM SUSHI BAR



Traditional Maki Roll (8 Pcs Each)



Veg / Non-Veg

Kappa Maki / Seasonal Vegetable Maki 595 Avocado Maki / Asparagus Roll 645 Salmon / Tuna / Crab Stick 745 **Prawn Tempura**

795

KOREAN KIMBAP (8 PCS)



Veg Katsu Roll

Crispy Vegetable Katsu Wrapped With Rice & Nori, Served Sushi-Style

645

Chicken Katsu Roll

Juicy Chicken Katsu Roll With Fluffy Rice & Crisp Nori Wrapping



SASHIMI (3 Pcs Each)



Salmon, Maguro Tuna, Prawn, Crab Stick 525

NIGIRI (3 Pcs Each)





Cucumber, Pickled Radish

355

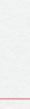
Avocado, Asparagus

455



Salmon, Maguro Tuna, Shrimp Prawn, Crab Stick

525



URAMAKI (8 Pcs)





EBI Tempura

Tempura Prawn, Plain Mayo, Tobanjan Sauce

895

California Roll

Crab Meat, Avocado, Cucumber, Tobiko

895

Spicy Salmon Roll

Fresh Salmon, Spring Onion, Spicy Sauce

895

Tanuki Tuna Roll

Tuna, Tempura Flakes, Cucumber Ginger Sriracha Sauce

895

Rainbow Roll

Salmon, Tuna, Avocado, Eel, Flying Fish Roe

995

Dragon Roll Sushi

Prawn, Asparagus, Cucumber, Avocado

995

*Govt. Taxes As Applicable



URAMAKI (8 Pcs)





VEG

Spicy Avocado

Avocado, Cucumber, Tempura Flakes, Spicy Mayo

645

Trio Seasonal Roll

Cream Cheese, Asparagus, Pickled Carrot, Daikon, Tree Peppers

645

Asparagus Tempura Roll

Tempura Asparagus, Tanuki, Black Sesame Seeds, Japanese Mayo

645

Spicy Mushroom

Mushroom, Sriracha Sauce, Crispy Spinach, Roasted White Sesame Seeds

645

MAIN COURSE



VEG

Schezwan Tofu

Silken Tofu, Scallion, Bell Pepper Schezwan Sauce

525

Exotic Greens

Seasonal Greens Vegetable, Mushroom, Hot Basil Sauce

525

Black Bean Vegetable

Brocolli, Carrot, Cauliflower, Pok Choy, Zucchini, Snow Peas

525



Veg Thai Curry Served With Sticky Rice

Red Curry / Green Curry, Coconut Milk With Thai Herbs

595

Mapo Tofu

A Mildly Spicy, Flavorful, Sichuan Tofu Prepartion





KUNG PAO CHICKEN

MAIN COURSE 4



Thai Curry Served With Sticky Rice

 ${\sf Red}\;{\sf Curry}\;/\;{\sf Green}\;{\sf Curry},\\ {\sf Coconut}\;{\sf Milk}\;{\sf With}\;{\sf Thai}\;{\sf Herbs}$

Chicken / Prawn

655 / 755

Kung Pao Chicken

Diced Chicken, Cashew Nuts & Dry Chili, Chinkiang Vinegar, Dark Soy

655

Krapow Chicken With Jasmine Rice

Minced Chicken, Fresh Basil, Red Chili

655

Lamb Rang Dang Curry

Slow Cooked & Braised With Coconut Milk, Chili, Galangal & Curry Powder

625

Don Buri

Hearty Japanese Rice Bowl With Your Choice Of Toppings – Comforting & Satisfying

(Katsu Tofu / Mapo Tofu) / Katsu Chicken / Prawns Tempura

595 / 645 / 695

ASIAN RICE & NOODLES

Add Chicken For Rs 95/-Add Prawn For Rs 125/-

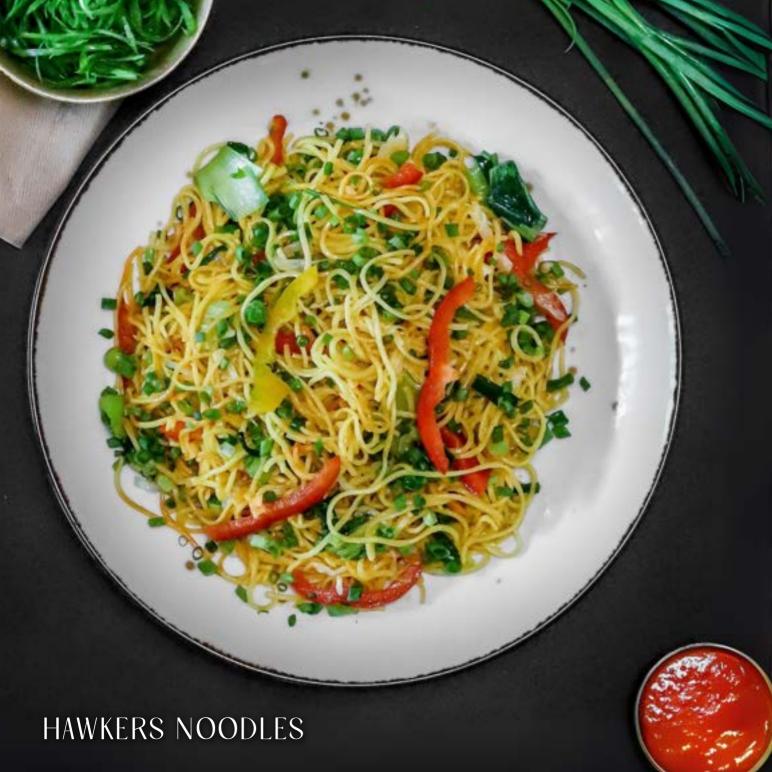
Jasmin Rice

325

Japanese Style Rice

Onion, Carrot, Bell Pepper, Kikoman Soy





RICE & NOODLES



Basil Fried Rice

395

Hawkers Noodles

Pokchoy, Cabbage, Carrot, Onion

395

Chili Garlic Noodle

Wok-tossed Noodles Packed With Garlic, Chilies & Bold Flavors

395

Pad Thai Noodle

Beans Sprouts, Spring Onion, Cabbage Crust Peanut, Chives. Lemon

555

Soba Noodles (Veg)

Japanese Noodle Made From Buckwheat

425

Udon Noodles (Prawn)

Thick Noodle Made From Wheat Flour

525

Thai Style Fried Rice (Chicken)

Fragrant Thai Rice Stir-fried With Herbs, Veggies & Light Spices

555

Pan Fried Noodles

Crisp Golden Noodles Tossed With Sautéed Veggies In A Savory Sauce

555

Nasi Goreng (Veg / Non Veg)

An Indonesian Rice Preparation With Sweet Soy Sauce



*Govt. Taxes As Applicable



FROM TEPPANYAKI

Served Along With Teppanyaki Rice / Udon Noodles

Seasonal Vegetable In Soya Ginger Sauce

Pokchoy, Beansprouts, Snowpeas, Zucchini & Bell Peppers

555

Forest Mushroom Hot Basil Sauce

Shitake Mushroom, Black Fungus, White Fungus, Button Mushroom, Enoki, Oyster Mushroom

655

Chicken Yakitori

Herb Grilled Chicken With Yakitori Sauce

625

Chicken Teriyaki

Grilled Chicken Glazed With Sweet & Salty Teriyaki Sauce

625

Prawns Butter Garlic Sauce

Grilled Prawns, Celery, Garlic, Bell Pepper

725

Pork Belly

Pork Belly, Sweet Potato, Asparagus Demi-glace Sauce

725

Norwegian Salmon In Teriyaki Sauce

Grilled Salmon, Sauteed Veg





MOCKTAILS &

Sambucus

Elderflower Syrup, Cucumber Syrup, Lime, Blue Coracao, Mint & Lemonade

375

Virgin Mojito

Lime Juice, Brown Sugar, Lemon Chunks & Soda. Very Refreshing Drink With A Hint Of Mint

375

Choice Of Ice Tea

Ice Chilled Build Drink Of Your Interest & Flavour Ask To Bartender For Your Taste

(Mandarin / Lemon / Apple / Peach)

355

Passion Fruit & Kaffir Lime Margarita

Passion Fruit, Kaffir Lime Leaves, Lime & Pineapple Juice

375

Himalayan Highball

Espresso, Orange Water, Passion Fruit Syrup, Agave Nectar, Lime & Orange Juice

375

Palmyra

Elderflower Syrup, Cucumber Syrup, Lime, Blue Coracao, Mint & Lemonade

375

La Fraise

Strawberry Crush, Basil, Lime & Soda

375

Watermelon Punch

Fresh Watermelon, Lime, Fresh Mint, Top Up With Soda

375

Ginger Mint

Fresh Ginger, Ginger Syrup, Fresh Mint, Lime Top Up With Soda





COFFEE & SHAKES



Add Soy Milk, Almond Milk, Coconut Milk For Rs 55/-

Espresso 195

Americano / Iced Americano

225

House Cappuccino

295

Café Latte / Iced Latte

295

Classic Cold Coffee / Vietnamese Coffee **325 / 355**

Oreo Shake / Nutella Shake

395

Kit-Kat / Chocolate Shake

395

Peanut Butter Shake

395

Bounty Shake

395

SOFT BEVERAGES

195 **Packaged Drinking Water** 95 **Natural Spring Water** 195 Mineral Water Natural Tonic / Ginger Ale 125 Aerated Drinks / Juices 145 Flavoured Ice Tea 275 [Peach, Patiofruit, Mandarin, Lemon, Berry-Berry] Fresh Lime Water / Soda 195 Sessional Fresh Juice 325 Sparkling Water 195 (Pineapple, Watermelon, Apple, ABCG)

A Special Note From PO: Pan Asian Cuisine

As you explore the vibrant flavors of our Pan-Asian menu, we hope each dish adds a new layer of delight to your dining experience. Our journey together is just beginning, and we invite you to savor every moment, every flavor.

Thank you for joining us on this culinary adventure. We look forward to making every meal memorable.

