





APPETIZERS

	TAK Combo For 2 (S, N) 478 cal	79
	Chicken satay, vegetable spring rolls, Calamari rings, prawn dumplings	
	Fresh Rice Paper Roll (N, V) 110 cal 	29
	Crunchy vegetables and herbs, sweet chili dip	
	Sriracha Chili Prawns (S, N) 336 cal 	48
	Crispy fried, passion fruit salsa	
	Thai Chicken Wings 436 cal 	39
	Fried garlic, sweet chili sauce	
	Calamari Rings (S) 332 cal 	36
	Chili kimchi mayo	
	Pajeon (S) 368 cal 	45
	Seafood and green onion pancake	
	Peking duck 663 cal 	78 138 215
	Quarter Half Whole	

SALADS

	Raw Salad (V) 203 cal 	32
	Asian greens, seaweed, edamame, soy citrus dressing	
	Som Tam Thai (N) 209 cal 	32
	Green papaya salad, tomato, peanut	
	Yam Neua Yang 341 cal 	38
	Traditional Thai beef salad	
	Crispy Duck Salad 369 cal 	36
	Crunchy vegetables, chili plum dressing	




BIG BOWL NOODLE SOUP

	Homemade Prawn Wontons (S) 312 cal 	49
	Clear soup, prawns, bok choy, Thai celery	
	Pho Bo 350 cal 	52
	Sliced beef, meat balls, rice noodles, beef broth	
	Chicken Ramen 290 cal 	46
	Roasted chicken, fermented egg, ramen noodles	

SOUPS

	Tom Yam Goong (S, N) 168 cal 	34
	Spicy prawns soup, mushrooms, lemongrass	
	Hot and Sour Soup 198 cal 	29
	Chinese spiced chicken soup, egg drop	
	Beef Bulalo 184 cal 	32
	Sweet corn, bok choy, clear beef broth	

 **HOUSE DUMPLINGS**

	Vegetable Gyoza (V) 180 cal 	29
	Soya lime dip	
	Chicken Siew Mai 249 cal 	34
	Fried garlic, ginger soya chili sauce	
	Prawn Har Gao (S) 288 cal 	42
	Stuffed crystal dumpling	

 **TAK IT ALL FOR 2 (S,N)** 1146 cal 278

Som Tam Thai, Tom Yam Goong, Mie Goreng, Seafood Pad Char, Green Chicken Curry









STIR FRIED NOODLES AND RICE

	Pad Thai (N) 364 cal 	46 52	
	Rice noodles, tofu, peanuts, tamarind sauce Chicken Prawns		
	Mie Goreng (S) 331 cal 	52	
	Yaki noodles, chicken and prawns, sambal		
	Singaporean Style (S) 350 cal 	49	
	Vermicelli noodles, chicken and prawns, homemade curry sauce		
	Japchae 210 cal 	46	
	Korean glass noodle, minced beef, shoyo sauce		
	TAK Fried Rice (S) 343 cal	44	
	Fried chicken wings, shrimps, nori		
	Nasi Goreng (S, N) 363 cal 	46	
	Indonesian style fried rice		

CURRIES 
SERVED WITH JASMINE RICE

	Green Curry 387 cal	44 49 46 42	
	Eggplant, Thai sweet basil, red big chili Chicken Beef Prawns Vegetables		
	Roasted Duck Red Curry 390 cal	64	
	Cherry tomatoes, pineapple, lychees, Thai sweet basil		
	Massaman Curry (N) 239 cal	44 49 46 42	
	Potatoes, peanuts, fried shallots Chicken Beef Prawns Vegetables		
	Choo Chee Salmon (S) 418 cal	72	
	Grilled salmon, kaffir lime, coconut cream, capsicum, Thai sweet basil		

WOK FRIED
SERVED WITH JASMINE RICE

	Kung Pao Chicken (N) 229 cal 	48	
	Chicken thigh, mushrooms, dried chili, cashew nuts		
	Gai Pad Med Mamuang (N) 264 cal 	49	
	Chicken, cashew nuts, capsicum, mushrooms, roasted chili paste		
	Beef Pad Krapow 363 cal 	55	
	Stir-fried minced beef, hot basil		
	Vegetable Cha Banle 274 cal 	42	
	Stir-fried vegetables, Asian greens, oyster sauce		
	Seafood Pad Char (S) 377 cal 	68	
	Shrimps, scallops, squid, cream dory, lesser galangal, eggplant, red chili, hot basil		
	Sweet and Sour Prawns (S) 374 cal 	62	
	Tomatoes, cucumber, pineapple, white onion, sweet and sour sauce		

BINGSU 
ALL TIME KOREAN FAVORITE ICE CREAM

	Peach and Mango 324 cal	42
	Milky Strawberry 350 cal	38
	Brownie Chocolate 394 cal	38