



FLAVOURS IN THE PAN

STARTERS

JATRA SPECIAL PLATTER

Pork Momo, tempura prawns, vegetable spring rolls, yakitori chicken

For 2	16.25
For 3	25.50

KING PRAWN TEMPURA  8.50
tempura prawns & vegetables served with sweet chilli dip


CALAMARI  10.25
Caramelised squid served with peppercorn

SEARED SCALLOPS 14.00
Pan Seared scallops in butter with garlic, Thai basil, lemon and chilli paste.

KOREAN CHICKEN BAO 9.00
Fluffy Bao buns stuffed with crispy fried Korean chicken and salads

SPICY TANGY PUFFY 9.25
A crunchy spicy mix of **Nepalese** dry ramen, puffed rice, chili powder, chanachur, diced tomatoes, cucumbers, onions & peas.

SOUP

TUM YUM 
Spicy sour soup with cherry tomatoes, mushroom, lemon grass and kaffir lime leaves

Chicken	7.75
Prawns	8.15
Veg	7.50


TUM KHA 
Spicy sour soup with coconut milk, cherry tomatoes, mushroom, lemon grass and kaffir lime leaves

Chicken	7.85
Prawns	8.25
Veg	7.75

SALADS

PAPAYA SALAD (n)  12.25
Thai papaya salad with cherry tomatoes roasted nuts and dried shrimps (Vegetarian options available)

LARB GAI  13.25
Ground chicken with tamarind sauce, spring onions, carrots, Thai sweet basil and chilli dressing

YUM NEAU  16.25
Tender slices of grilled rib eye beef with cherry tomatoes, cucumber, carrot, red onion, mint, lime and chilli dressing (Spice as per requirement)

CURRY

THAI GREEN CURRY

Cooked in Green curry paste with coconut milk, bamboo shoots, peppers, pea aubergine and fresh Thai basil

Chicken	13.25
Vegetable	12.25
Prawns	14.50
Beef	14.25

GAENG DANG

Cooked in Red curry paste with coconut milk, bamboo shoots, peppers, pea aubergine and fresh Thai basil

Chicken	13.25
Vegetable	12.25
Prawns	14.50
Beef	14.50

PANANG CURRY

Rich aromatic thick curry with coconut milk, peppers, kaffir lime leaves and Thai sweet basil

Chicken	13.25
Vegetable	12.25
Prawns	14.50
Beef	14.25

MASSAMAN CURRY

Rich slow cooked lamb curry with coconut milk, potatoes and onions garnished with cashew nuts and crispy shallots

Lamb	15.25
Chicken	13.25

JUNGLE CURRY

Hot and spicy curry cooked with aromatic flavour of katchay and seasonal vegetables

Pork	13.25
Prawns	14.50

TILAPIA

Pan fried tilapia fillet cooked with creamy green curry sauce and Thai herbs garnished with lime leaf

KING PRAWN 19.25

Pan fried King prawns cooked with creamy Red curry sauce and thai sweet basil , garnished with lime leaf

SALMON CURRY 16.25

Diced Salmon cooked with creamy yellow curry sauce and seasonal vegetables.

MIX VEG CURRY (vegan) 11.25

Mixed seasonal vegetable cooked in a red curry paste with coconut milk, soybean paste and thai sweet basil.

TOFU CURRY (vegan) 11.25

Mixed seasonal vegetables and tofu cooked in a yellow curry paste with coconut milk

FOOD ALLERGY WARNING

Please be advised that food prepared here may contain allergens such as gluten, crustacean, eggs, fish, lupin, dairy, molluscs, mustard, peanuts & tree nuts, sesame, soybeans, sulphur dioxide & sulPhites. If You have a food allergy or a special dietary requirement, please inform a member of a staff before ordering your food.



FLAVORS IN THE PAN

CARPACCIO

HAMACHI CARPACCIO	12.99
Hamachi slices served with salt Jalapeño dressing and Jalapeño slices	
SALMON SUMISO	10.99
Salmon slices served with salt sumiso sauce & onion shiso mix	
SALMON CEVICHE	9.00
Tossed with zafir lemon	
HAMACHI CEVICHE	10.50
tossed with zafir lemon	

SASHIMI

SALMON	7.99
TUNA	8.50
YELLOWTAIL	9.50
SCALLOPS	9.50
EEL	9.50
Cooked eel with eel sauce.	
3-WAY SASHIMI	19.99
3 different types of fresh cut fish 3 pieces each	
5-WAY SASHIMI	29.99
5 different types of fresh cut fish 3 pieces each	

NIGIRI

AVOCADO	3.99
Fresh avocado nigiri	
SALMON	5.99
Fresh cut salmon nigiri with lemon juice and lemon zest	
SEARED SALMON	6.99
Served with Karashi sumiso and ikura on top	
TUNA	7.50
Fresh cut tuna nigiri	
YELLOWTAIL	7.99
Hamachi with salt and Jalapeño mousse	
UNI	9.49
Sushi rice topped with Uni	
MIXED NIGIRI SET (15 PIECES)	34.99
3 pieces each of avocado, Salmon, Seared Salmon, Tuna and hamachi nigiri	
EEL	6.99
Eel served with rice and eel sauce	

GUNKAN

Gunkan is boat shape tall strip of seaweed filled with exotic seafood and savoury flavours.

SALMON	6.50
Sushi rice minced Salmon wrapped with nori seaweed topped with ikura and lemon zest	
TUNA	6.95
Sushi rice minced tuna wrapped with nori seaweed topped with tobiko	
YELLOWTAIL	7.50
Sushi rice and Hamachi mixed with salt and Jalapeño mousse	
IKURA	8.50
Sushi rice & ikura wrapped with nori seaweed with lemon zest	
UNI	9.99
Sushi rice & uni wrapped with nori seaweed	
WAGYU	12.99
Sushi rice & seared wagyu with quail egg	

HOSOMAKI

AVOCADO MAKI	4.49
Avocado wrapped in nori seaweed and rice	
CUCUMBER MAKI	3.99
Cucumber wrapped in nori seaweed and rice	
SALMON MAKI	5.49
Salmon wrapped in nori seaweed and rice	
SPICY TUNA MAKI	6.49
Tuna mixed with spicy sauce wrapped in nori seaweed and rice topped with chilli powder and spicy mayo	
SWEET EBI MAKI	6.49
Sweet shrimp mixed with spicy sauce wrapped in nori seaweed and rice topped with spicy mayo	



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SPARKLING

Prosecco DOC Millesimato Brut, Zonin

VENETO, ITALY

Fine, clear mousse with delicate bubbles. Very fruity and aromatic, with hints of wisteria flowers and Rennet apple.

125ml Bottle
7.5 34

Prosecco Rosé DOC Millesimato Brut, Zonin

VENETO, ITALY

A sparkling rosé with fine bubbles and soft, persistent foam. Fragrant and fruity with hints of wisteria flowers, Rennet apple and red berries, including wild strawberries.

36

Cuvée Zero, Zonin (Alcohol Free)

VENETO, ITALY

Fresh and crisp with effervescence bubbles, a great non-alcoholic aperitif.

6.5 24

Carte Blanche Champagne, Charles Ellner

ÉPERNAY, FRANCE

An elegant and subtle Champagne, fresh and fruity with floral hints.

65

Moët & Chandon

75

Veuve Clicquot Brut

85

Billecart-Salmon Brut

90

Ruinart de Brut

95

Laurent-Perrier Rosé

110

WHITE

Pinot Bianco, Borgo SanLeo

VENETO, ITALY

Dry, delicate and fresh on the palate. Notes of ripe Golden Apples on the nose, underlined by sweet nutty notes.

175ml 250ml Bottle
7.25 9.45 26.5

Chenin Blanc, Du Toitskloof

BREEDEKLOOF VALLEY, SOUTH AFRICA

Pear and tropical fruit on the nose. Good balance of fruity flavours and acidity with a crisp pleasant finish.

8.45 10.45 29.5

Pinot Grigio IGT, Ventiterre

SICILY, ITALY

Lightly dry, extremely fresh, delicately fruity and well balanced.

8.75 10.85 32

Picpoul de Pinet, Domaine de La Madone

LANGUEDOC-ROUSSILLON, FRANCE

Lovely pale crystalline green robe. Pleasant nose with aromas of acacia and hawthorn flowers, fresh and rich.

9.85 12.75 36.5

Sauvignon Reserva, Dos Almas

CASABLANCA VALLEY, CHILE

Complex and elegant with a mix of citrus and tropical aromas of lime, pineapple and pear, enriched by notes of minerals.

10 12.85 37

Traminer DOC Aquileia, Ca' Bolani

FRIULI, ITALY

Floral and citrusy aromas are echoed on the palate. This wine is rich, mineral, and well balanced.

JATRA FAVOURITE

42

Sauvignon Blanc, Hāhā

MARLBOROUGH, NEW ZEALAND

Aromatic with a blend of elderflower, passion fruit, lime zest and fresh herbs. Refreshing and dry finish.

46

Gavi di Gavi DOCG, Cossetti

PIEDMONT, ITALY

Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.

48

Chablis, Chartron Trebuchet

BURGUNDY, FRANCE

Crisp and clean with a rich bouquet and elegant fruit characters.

59

ROSÉ

Tempranillo Rosé, El Paso del Lazo

175ml	250ml	Bottle
7.85	10	28.5

CASTILLA, SPAIN

The wine has an inviting colour of ripe raspberries and refreshing aromas of wild strawberries. It has a crisp red currant acidity combined with sweet summer strawberries and ripe cherries.

Côtes de Provence Rosé, Henri Gaillard

39

PROVENCE, FRANCE

Light pink, elegant with notes of red fruit, recurrent, spices. Ample and fleshy, with a lot of finesse.

RED

Sangiovese IGT, Borgo SanLeo

175ml	250ml	Bottle
7.25	9.45	26.5

PUGLIA, ITALY

Dry flavour, medium body, full and persistent taste with a lightly grassy background.

Pinotage, Du Toitskloof

8.45 10.45 29.5

BREEDEKLOOF VALLEY, SOUTH AFRICA

Medium bodied wine with cherries and ripe red berry flavours and hints of spice. Smooth with a sweet oaky vanilla aroma in the finish.

Merlot IGT, Ventiterre

8.75 10.85 32

VENETO, ITALY

Ruby-red in colour, pleasantly full bodied and intense with soft tannins and a long fruity finish.

Cabernet Sauvignon Reserve, Dos Almas

9.50 12.25 35

COLCHAGUA VALLEY, CHILE

Red fruit notes, raspberries and strawberries. Hints of blueberries and cassis mixed with black pepper, tobacco, vanilla and chocolate.

Rioja Tempranillo DOCa, Sancho Garces (Vegan)

38

LA RIOJA, SPAIN

Deep and intense violet-red colour. On the nose the wine has aromas of fresh red fruit and liquorice. It's a clean, fruit-forward and easy-to-drink Rioja Tempranillo with soft tannins.

Malbec Reserve Single Vineyard, Proemio

43

MENDOZA, ARGENTINA

On the palate the wine is silky with soft and velvety tannins. Its lasting notes of cherries and blackberries, vanilla and chocolate give this wine a long finish.

Pinot Noir, Maison Antoine Geoffroy

55

BURGUNDY, FRANCE

Elegant and well-structured Bourgogne rouge. Good concentrated cherry fruit, with refreshing but well-balanced acidity.

Amarone Della Valpolicella DOCG, Zonin

85

VENETO, ITALY

Dry, fresh and full flavoured. Herbs and red fruit on the nose with a long finish of ripe black cherry and plum on the palate.



All wines served by the glass are available in 125ml size.

WHISKY

Blended

Famous Grouse	7.5
Johnny Walker Black	10.5
Monkey Shoulder	10.5
Johnny Walker Blue Label	32.50

Single Malt

Glenlivet 12 YO	11.5
Glenmorangie	12.5
Glenfiddich 12 YO	12.5
The Balvenie 12 YO	12.5
Macallan 12 YO	16

Japanese Whisky

Suntory Toki	11
Yamazaki 12 YO	28

Irish Whiskey

Jameson Whiskey	9
Proper No. Twelve	11

VODKA

Smirnoff	8.5
Absolut Blue	10
Ciroc	12
Grey Goose	14

BOURBON & RYE

Jack Daniels	8.5
Jack Daniels Honey	9.5
Makers Mark	10.5
Woodford Reserve	11.5
Gentleman Jack	12.5

COGNAC

Courvoisier VS	9
Remy Martin VSOP	11
Hennessey VSOP	11.5
Remy Martin XO	28

TEQUILA & MEZCAL

Tequila Sauza	9
Tequila Reposoda	9
Tequila Rose	10
Patron Silver	12.5
Patron Reposado	13.5
Casamigos Blanco	14.5

GIN

Gordons	8.6
Bombay Sapphire	9.7
Tanqueray	9.7
Tanqueray No. Ten	14.2
Hendrick's	12.25

BEER & CIDER

Asahi 0%	330ml 4.75
Singha Thailand	330ml 4.75
Tiger Singapore	330ml 4.75
Kirin Japan	330ml 4.75
Rekorderlig Strawberry	500ml 5
Rekorderlig Apple	500ml 5

DRAUGHT BEER

Asahi	Pint 6.5
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LIQUEUR

Limoncello	50ml 7
Bailey's	9
Disaronno	9
Drambuie	9
Kahlúa	9
Sambuca White	9
Sambuca Nero	9
Chambord	9
Peach Schnapps	9
Cherry Brandy	9
Lychee Liqueur	9
Blue Curaçao	9
Elderflower Liqueur	9
Midori	9
Bénédictine	9
Cointreau/Triple Sec	9
Crème De Cacao	9
Banana Liqueur	9
Chocolate Liqueur	9

APERETIF

Campari	9
Aperol	9
Pimm's	9

SOFT DRINKS

Coke	Bottle 330ml 4.3
Diet Coke	Bottle 330ml 4.2
Coke Zero	Bottle 330ml 4.2
Red Bull	250ml 4.5

DOUBLE DUTCH MIXERS 200ml

Soda	2.8
Lemonade	3.8
Tonic	3.8
Slim Tonic	3.8
Ginger Ale	3.8
Ginger Beer	3.8

JUICES

Apple	330ml 4.5
Mango	4.5
Pineapple	4.5
Orange	4.5
Coconut	5.5
Cranberry	5.5

WATER

Belu Still	5.5
Belu Sparkling	5.5

50% of the profit is donated to RJ Shahi Foundation

SAKE

Ozeki Junmai Sake Dry (Frosty) 14.5% (served hot or cold) - Rich & Mature	180ml 14.95
Ozeki Junmai Sake 14.5% - Rich & Mature	750ml 25
Takasago Taisetsu Junmai Ginjo 15.5% (served warm or cold) Smooth, Light & Fragrant	300ml 16.95
Gassin No Yuki Junmai Ginjo 15.4% - Fragrant	300ml 17.95
Gassin Gineigassan Sasarazuki 10.5% - Smooth & Light	300ml 14.95
Kajutsuru Junmai Ginjo 14.5% - Light, Smooth & Rich	300ml 16.95
Hakutsuru Junmai Ginjo 14% - Rich	300ml 16.95
Hakutsuru Junmai 15% - Fragrant & Mature	300ml 13.5
Kikumasamune Freshly Pressed Sake Junmai Kojo 16% Smooth, Light & Fragrant	300ml 15.5

COCKTAILS

SPRITZ/APERITIF 9.50

Aperol - Aperol, Prosecco, Soda

Campari - Campari, Prosecco, Soda

Limoncello - Limoncello, Chambord, Prosecco

Elderflower - Muddled Mint, Elderflower Liqueur, Elderflower Syrup, Prosecco

CHAMPAGNE COCKTAILS 12.50

Raspberry Fizz - Chambord, Champagne, Fresh Raspberry

Red Lantern Fizz - Strawberry Liqueur, Champagne, Fresh Strawberry

Classic Lost - Peach Liqueur, Peach Puree, Champagne

Lychee Lush - Sake, Lychee Liqueur, Champagne

Blue Sapphire - Bombay Sapphire, Blue Curaçao, Champagne

Stockwell Bubbly - Kirsch Soaked Cherry, Cherry Brandy, Champagne

HOUSE COCKTAILS 13.50

Sake Lychee Martini - Sake, Lychee Liqueur, Lychee Juice

Grand Yuzu Cosmo - Vodka, Grand Marnier, Yuzu, Cranberry Juice

Midori Mash - Vodka, Midori, Yuzu, Fresh Basil, Pineapple Juice

Mai Tai Namaste - Light Rum, Orange Curaçao, Oregano Syrup, Fresh Lime Juice, Pineapple Juice

Singapore Sling - Gin, Cherry Brandy, Bénédictine, Bitters, Grenadine, Pineapple Juice, Fresh Lime Juice

Hazy Blue - Light Rum, Vodka, Blue Curaçao, Fresh Lime Juice, Pineapple Juice

Pornstar Martini - Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Fresh Lime and Prosecco shot on the side.

Negroni - Gin, Campari, Sweet Vermouth

Jatra Fashioned - Rye Whisky, Sugar, Angostura Bitters, Kirsch Soaked Cherry

Mojito - Rum, Lime Juice, Sugar Syrup, Fresh Mint, Soda (Available in other flavours Raspberry or Passion Fruit)

Margarita - Tequila, Triple Sec, Fresh Lime Juice, Sugar Syrup, Salted Rim (Available as a Spicy version with Jalapeño and Chilli Salt Rim)

MOCKTAILS 7.50

Lychee Berry Mash - Lychee Juice, Fresh Lychee, Fresh Strawberry

Blueberry Cooler - Blueberry Puree, Yuzu, Soda Water

Call Me Fruity - Orange Juice, Pineapple Juice, Grenadine, Lemonade

Passion Fruit Mojito - Muddled Fresh Mint, Fresh Lime, Passion Fruit Puree, Lemonade

HAPPY ENDING SMILE 13.00

Espressotini - Vodka, Kahlúa, Espresso Shot

Banana Split - Vodka, Banana Liqueur, Melted Chocolate, Crème De Cacao, Banana Slice

Chocotini - Vodka, Chocolate Liqueur, Crème De Cacao, Double Cream

Chambortini - Vodka, Chambord, Pineapple Juice.

