

# Nooshi

## A taste of Asia

---

### Starters

1. Miso 45  
*traditional Japanese soup made from soy bean paste*
2. Kimchi 🌶️🌶️ 59  
*spicy Korean style fermented vegetables*
3. Wontons 79  
*deep-fried shrimp wontons (4st)*
4. Tom Yum Goong Soup 🌶️🌶️ 89  
*spicy Thai soup with shrimps, mushrooms, lime, lemongrass and coriander*
5. Tom Ka Gai Soup 🌶️ 89  
*coconut milk and chicken soup with mushrooms and coriander*

### Main Dishes

20. Gaeng Phed – Beef / Chicken / Duck / Shrimps / Tofu 🌶️ 149  
*red curry and coconut milk with vegetables*
21. Gaeng Keaw Wan – Beef / Chicken / Duck / Shrimps / Tofu 🌶️🌶️ 149  
*green curry and coconut milk with vegetables*
22. Pad Gaprao – Beef / Chicken / Duck / Shrimps / Tofu 🌶️ 149  
*stir-fried with vegetables, oyster sauce, chillies and Thai basil*
23. Yakiniiku 149  
*thinly sliced beef cooked in a teriyaki sauce*
24. Pad Medmamuang – Beef / Chicken / Tofu 🌶️ 149  
*stir-fried with vegetables and cashew nuts*
25. Crispy Tofu (vegan) 🌶️ 149  
*crispy fried tofu with chillies and vegetables*

### Noodles / Rice

30. Pad Thai – Shrimps / Chicken / Tofu (vegetarian) 🌶️ 149  
*stir-fried rice noodles with egg, vegetables, bean sprouts and peanuts*
31. Glass Noodles – Beef / Shrimps / Tofu (vegetarian) 149  
*stir-fried glass noodles with egg, vegetables, bean sprouts topped with peanuts and roasted onion*
32. Egg Noodles – Beef / Chicken 139  
*stir-fried egg noodles in oyster sauce*
33. Nasigoreng (vegetarian) 🌶️ 129  
*spicy egg fried rice with vegetables and coriander*

### Desserts

40. Deep fried banana with vanilla ice cream 69
41. Chocolate Brownie with coconut glazing and vanilla ice cream 69
42. Fruit salad with vanilla ice cream 59

Please ask us if you have any allergies or specific requirements