NON-VEGETARIAN ₹900

(ALL INCLUSIVE)

COURSE 1 SOUP & SALAD

(BOTH SERVED)

Thai Green Papaya Salad with Chicken/Prawn

Raw papaya, chilli, lime, peanuts, herbs and crisp vegetables.

Chicken Pho-Style Broth

Chicken broth with ginger, herbs, and Vietnamese pho-style spice.

COURSE 2 APPETIZERS

(CHOOSE ANY ONE)

Shrimp Egg Rolls

Crisp egg rolls with shrimp, vegetables, and dipping sauce.

Vietnamese Garlic Chicken Wings

Crisp chicken wings with Vietnamese garlic and herbs.

Char Siu Pork Open Bao ♥

Soft open bao with char siu pork, hoisin, and cucumber.

Crispy Cashew Chicken ♥

Crisp chicken tossed with cashews and soy-spice sauce.

COURSE 3 MAINS

(CHOOSE ANY ONE)

Butter Chicken

Chicken in tomato, butter,cream, and spices.

Chinese Claypot Fish Curry ♥

Fish simmered in a Chinese-style claypot sauce. With fried rice or noodles.

Thai Green Curry (Chicken)

Thai green curry with coconut and vegetables, served with jasmine rice.

Hyderabadi Chicken Biryani

Chicken cooked under dum with basmati rice, saffron, and spices.

STAPLES FOR THE TABLE

Steamed Rice

Light, fluffy steamed basmati rice.

Tandoori Roti

Whole wheat roti, plain or buttered.

Butter Naan

Soft naan brushed with butter.

COURSE 4 DESSERT

(CHOOSE ANY ONE)

Chocolate Orange Hazelnut Cake

Chocolate cake with orange curd and hazelnut shards.

Biscoff Cheesecake

Cheesecake on Biscoff biscuit base with caramel notes.

Matcha Cake

Matcha sponge layered with lychee cream.

Japanese Cheesecake

Airy Japanese-style cheesecake with a soft cream cheese finish and mixed berry compote.

♥ Chef-recommended dish

All prices are inclusive
Should you be allergic to dairy or any other ingredient, please bring it to the attention of our servers

THE HEYOU FIX

{SET MENUS AVAILABLE MONDAY–FRIDAY, CURATED FOR OUR REGULARS}



HEYOU