

# Asia Garden

## WELCOMES YOU!



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**Our Opening Hours:-**

**Monday To Saturday :- 12.00pm.To 10.00pm.**

**Sunday & Holidays :- 6.00pm. To 10.00pm.**

**PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANY FOOD.**

**We can make the spicy level according to your taste.**

**Mild / Medium / Hot / Extra hot**  
  

## THANK YOU FOR COMING!

# SOUPS & APPETIZERS

## SOUPS

### **Tom yum soup**

**Veg.\$10/Chicken\$12/Shrimps\$15**

*Hot & sour broth w/Kafir lime, Galangal, Lemongrass & vegetables.*

### **Tom kha soup**

**Veg.\$10/Chicken\$12/Shrimps\$15**

*A creamy Thai soup w/Lemongrass, Galangal & Coconut-milk.*

**Sweet corn soup veg. \$10**

**Sweet corn soup Chicken \$12**

*American corn, Egg white and Chicken*

## APPETIZERS (VEG.)

### **Corn Cake \$10**

*Sweet corn mix w/thai spices, lime leaves, served w/sweet chili sauce.*

### **Thritzer Life Style \$15**

*Fried veggies (baby corn , Mushrooms, cauliflower) sauted w/five spices.*

### **Raita \$7**

*Yogurt dipping mixed w/ cucumber, tomato & onion.*

### **Papad \$5**

*2 pcs.of fried papadam.*

### **Samosa \$6**

*2pcs of crispy pyramids stuffed with potatoes & peas.*

### **Onion Bhajiya \$8**

*Julian cut onion dipped in gram flour (besan) & deep fried.*

### **Cauliflower Manchurian (Dry) \$15**

*Cauliflower saute w/ onion garlic, ginger & chili in soy base sauce.*

## APPETIZERS(NON VEG.)

### **Lamb Samosa \$10**

*2pcs. of crispy pyramids stuffed with minced lamb with spices.*

### **Malaysian Chicken Satay \$15**

*Skewered grilled Chicken (marinated w/fish sauce, Lemongrass, Sugar & lime).*

### **Chicken Wings \$10**

*Fried chicken wings w/ salt & pepper.*

### **Sweet Chili Fish(Salmon) \$20**

*Tangy flavor fish w/Garlic &Spring onion.*

### **Lot Mai Kai \$15**

*Deep fried diced chicken marinated w/garlic pepper & cooking wine.*

## FROM THE CLAY OVEN(TANDOOR)

### **Paneer Tikka(Dry) 18**

*Cottage cheese with dice sweet pepper, onion and tomatoes marinated in yogurt with tandoori spices & grilled in clay oven.*

### **Tandoori Malai Cauliflower 15**

*Healthy yogurt, cream, cashews & cardamom marinated cauliflower grilled in clay oven.*

### **Tandoori Chicken \$15**

*2 pcs. leg quarter chicken marinated w/yoghurt, spices & grilled in tandoor oven.*

### **Chicken Tikka Dry \$ 18**

*Tender Pieces of chicken marinated in yogurt with spices & grilled in tandoor oven.*

### **Chicken Malai Kebab \$ 18**

*A delicious & creamy cardamom flavour tender chicken pcs. marinated in a blend of yogurt cream, cashews and spices.*

### **Fish Tikka Dry (Snapper \$25)**

*Tender fish Pieces marinated in yogurt with spices & grilled in tandoor oven.*

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## VEGAN main dishes

### **Dal Fry(v) \$20**

Yellow lentils cooked w/ onion, tomatoes cumin seeds, garlic & cilantro.

### **Aloo Gobhi(v) \$20**

Cauliflower & potatoes cooked w/ onion, tomatoes & spices.

### **Mushroom Masala(v) \$20**

Mushroom & green peas cooked in curry tomato sauce.

### **Chana Masala(v) \$20**

Delicious chick peas cooked in exotic blend of North Indian spices.

### **Baigan Masala(v) \$20**

Eggplant cooked with onion, tomato and Curry sauce

### **Saag Aloo(v) \$20**

A combination of spinach & potato cooked in curry sauce w/ spices & coconut milk.

### **Aloo-Bhindi Masala(v) \$20**

Okra sautéed with onions, tomatoes (prepared in north Indian style.)

## Main Dishes Veg.

### **Dal Makhani \$20**

*Delicately assorted whole black lentils cooked w/ tomatoes, butter cashew creamy sauce.*

### **Mumbai Baigan \$20**

very popular eggplant in Mumbai cooked with peanuts, coconut, Onion, Tomatoes & cream based sauce.

### **Veg. Korma \$20**

Assorted vegetables cooked in rich cashews creamy sauce w/ coconut milk.

### **Paneer Kolhapuri \$25**

Cubes of cottage cheese simmered in a hot' n spicy curry sauce.

### **Saag Paneer \$25**

Cubes of Cottage Cheese w/spinach cooked in curry creamy sauce.

### **Shahi Paneer \$25**

Rich creamy cashew nut sauce w/ spices.

### **Paneer Tikka Masala \$25**

Grilled cottage cheese w/rich cashew creamy sauce & onion tomato.

## Thai & Chinese Veg Dishes

### **Garlic Mild Veg \$ 20.00**

Stir fried Chinese vegetables w/garlic.

### **Cauliflower Manchurian (Gravy) \$20**

Cauliflower saute w/ onion garlic, ginger & chili in soy base sauce.

### **Black Bean Baigan/ Paneer \$20 / \$25**

Eggplant/Cottage Cheese cooked in black bean flavor sauce.

### **Sweet & Sour (Tofu/Cauliflower) \$20**

Tangy sweet & sour flavor w/ pineapple, tomato, bell pepper & spring onion.

### **Thai RedCurry Veg / Tofu \$20**

*Savory red curry w/coconut milk, fresh Thai basil, Egg plant & bell pepper.*

### **Thai Green Curry Veg. / Tofu \$20**

*Rich green curry w/coconut milk, fresh Thai basil, beans, Egg plant & pepper.*

### **Thai Yellow curry Veg. / Tofu \$20**

*Smooth yellow curry w/coconut milk, onions, carrots & Egg plant.*

**ALL MAIN COURES SERVE WITH STEAM BASMATI OR JASMIN RICE**

## **Indian Main dishes Chicken**

- Butter Chicken** \$25  
Grilled chicken w/ rich creamy cashew tomato sauce.
- Chicken Tikka Masala** \$25  
Grilled chicken w/ onion tomato & rich cashew creamy sauce .
- Chicken Korma** \$25  
Grilled chicken w/ rich creamy cashew sauce & coconut milk.
- Chicken Rashida** \$25  
Grilled chicken in mint flavor sauce w/ onion tomato & rich cashew creamy sauce.
- Chicken Muglai** \$25  
Grilled chicken in rich cashew creamy sauce w/ egg.
- Chicken Sag** \$25  
Chicken w/ Spinach cooked in curry creamy sauce

## **THAI CURRY CHICKEN**

- Chicken red curry** \$25  
*Savory red curry w/ coconut milk, fresh Thai basil, Egg plant & bell pepper.*
- Chicken Green Curry** \$25  
*Rich green curry w/ coconut milk, fresh Thai basil, beans, Egg plant & pepper.*
- Chicken Yellow Curry** \$25  
*Smooth yellow curry w/ coconut milk, onions, carrots & Egg plant.*
- Chicken Massaman Curry** \$25  
*Massaman curry w/ coconut milk, onions, carrots, potatoes & topped with roasted peanuts.*

## **Chinese Main dishes Chicken**

- Chili Chicken** \$25  
Soy base sauce w/ diced bell pepper, chili & garlic
- Chicken Sweet & Sour** \$25  
Tangy sweet & sour flavor w/ pineapple, tomato, bell pepper & spring onion.
- Black Bean Chicken** \$25  
Black bean & soy flavor sauce w/ diced bell pepper & onion.
- Chicken Manchurian** \$25  
Chicken saute w/ onion garlic, ginger & chili in soy base sauce.
- Kung Pao Chicken** \$25  
Diced bell pepper, onion, peanuts in garlic soy sauce & cooking wine.
- Five Spice Chicken** \$25  
Chicken cooked w/ bell pepper, onion w/ five spices.

## **LAMB Dishes Indian**

- Lamb Curry** \$32  
*A delicately spiced curry sauce.*
- Lamb Kolhapuri** \$32  
Lamb simmered in a hot' n spicy curry sauce.
- Lamb Rashida** \$32  
Lamb cooked in mint flavor w/ onion tomato & rich cashew creamy sauce.
- Lamb Madras** \$32  
South Indian flavor sauce w/ coconut, onion, tomato, spices & coconut milk
- Lamb Rogan Josh**  
tender pcs lamb in aromatic tomato based sauce with spices
- Lamb Tikka Masala** \$32  
Lamb tikka masala with Onion, Tomatoes, Cashew and rich creamy sauce

**ALL MAIN COURES SERVE WITH STEAM BASMATI OR JASMIN RICE**



## **THAI & CHINESE LAMB**

### **Lamb Red Curry \$30**

*Savory red curry w/coconut milk, fresh Thai basil, Egg plant & bell pepper.*

### **Lamb Yellow Curry \$30**

*Smooth yellow curry w/coconut milk, onions, carrots & Egg plant.*

### **Lamb Massaman Curry \$30**

*Massaman curry w/coconut milk, onions, carrots, potatoes & topped with roasted peanuts.*

### **Peking Lamb \$ 30**

*Garlic oyster sauce w/ beans, baby corn, mushrooms, bell pepper & spring onion*

### **Five Spice Lamb \$30**

*Lamb cooked w/ bell pepper, onion w/ five spices.*

### **Garlic Onion Lamb \$30**

*Garlic, spring onion & cooking wine.*

### **Sweet & Sour Lamb \$30**

*Tangy sweet & sour flavor lamb w/ pineapple, tomato, bell pepper & spring onion.*

## **FISH and Shrimps Dishes**

### **Fish Curry**

*A delicately spiced curry sauce.*

### **Fish Korma**

*Rich creamy cashew nut sauce & coconut milk.*

### **Goan Fish Curry**

*A combination of slightly savory flavor w/ coconut, tamarind and spices*

### **Fish Green Masala**

*Natural flavor of cilantro, mint & onion, tomato sauce.*

### **Shrimps Tikka Masala**

*Grilled shrimps w/ onion, tomato & rich creamy sauce.*

### **Shrimps Vindaloo**

*combination of shrimps & potato cooked in vinegar flavor sauce w/onion & tomato.*

### **Shrimps Madras**

*South Indian flavor sauce w/coconut, onion, tomato, spices*

### **Shrimps Saag**

*Shrimps coked w/spinach in curry creamy sauce.*

**\$30**

**\$30**

**\$30**

**\$30**

**\$30**

**\$30**

**\$30**

**\$30**

## **FISH / Shrimps (Thai & Chinese)**

### **Sweet & Sour Fish or Shrimps \$30**

*Tangy sweet & sour flavor w/ pineapple, tomato, bell pepper & spring onion.*

### **Black Bean Fish or Shrimps \$30**

*Black bean & soy flavor sauce w/ diced bell pepper & onion.*

### **Kung Pao Fish or Shrimps \$30**

*Diced bell pepper, onion, peanuts in garlic soy sauce & cooking wine.*

### **Red Curry Fish or Shrimps \$30**

*Savory red curry w/coconut milk, fresh Thai basil, Egg plant & bell pepper.*

### **Green Curry Fish or Shrimps \$30**

*Rich green curry w/coconut milk, fresh Thai basil, beans, Egg plant & pepper.*

### **Yellow Curry Fish or Shrimps \$30**

*Smooth yellow curry w/coconut milk, onions, carrots & Egg plant.*

### **Massaman Curry Fish or Shrimps \$30**

*Massaman curry w/coconut milk, onions, carrots, potatoes & topped with roasted peanuts.*

**ALL MAIN COURES SERVE WITH STEAM BASMATI OR JASMIN RICE**

## **Noodles, Rice and Naan Bread**

### **Pad Thai Noodles**

(Veg./Chicken/Shrimps)

**\$16 / \$20 / \$25**

*Thai noodles stir fry w/sweet- savory-sour sauce, scattered w/ beans sprout, spring onion, crushed peanuts & chili flakes.*

### **Jai Thai Noodles**

(Veg./Chicken/Shrimps)

**\$16 / \$20 / \$25**

*Thai noodles stir fry w/Garlic chili, lemon juice, fish sauce w/ spring onion.*

### **Soba Noodles**

(Veg./Chicken/Shrimps)

**\$16 / \$20 / \$25**

*A Japanese delicacy garlic based noodles.*

## **RICE**

**White Rice Basmati or Jasmin \$4**

**Jeera Rice \$6**

*Basmati rice, fried cumin seeds & cilantro.*

**Garlic Rice \$6**

*Aromatic basmati rice w/ crushed sauted garlic.*

**Green Peas Pulao \$6**

*Aromatic basmati rice w/ stir fried green peas and spices.*

**Mushroom Rice \$6**

*Aromatic basmati rice w/ stir fried mushrooms and spices.*

**Ginger Capsicum Fried Rice \$8**

*Aromatic basmati rice w/ crushed sauté ginger ,bell-pepper & spring onion.*

**Fried Rice (Veg./ Egg /Chicken /Shrimps)**

**\$8 / \$10 / \$15 / 20**

*Aromatic basmati rice w/ cabbage, carrot, spring onion & light soy sauce.*

## **Indian bread**

**(Bread baked on the wall lining of the Clay oven)**

**Naan \$3**

**Butter Naan \$4**

Bread baked with butter

**Butter & Garlic Naan \$4**

Bread baked with garlic & butter

**Onion Kulcha \$6**

Bread baked with stuffed onion

**Cheese Naan \$7**

Bread baked with Cheese

**Garlic Cheese Naan \$8**

Bread baked with Cheese & Garlic

**Peshawari Naan \$8**

Bread baked with stuffed dry nuts & coconut

**Tandoori Roti \$3**

Wheat Bread baked in clay oven.