













APPETIZERS

 TAK Combo For 2 (S, N) 478 cal	79
Chicken satay, vegetable spring rolls, Calamari rings, prawn dumplings	
Fresh Rice Paper Roll (V, N) 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


Som Tam Thai, Tom Yam Goong, Mie Goreng, Seafood Pad Char, Green Chicken Curry	278
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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	
Eggplant, Thai sweet basil, red big chili Chicken Beef Prawns Vegetables	44 49 46 42
 Roasted Duck Red Curry 390 cal	64
Cherry tomatoes, pineapple, lychees, Thai sweet basil	
Massaman Curry (N) 239 cal	
Potatoes, peanuts, fried shallots Chicken Beef Prawns Vegetables	44 49 46 42
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

