

VIVANTA  
CONNEMARA CHENNAI  
BY TAJ

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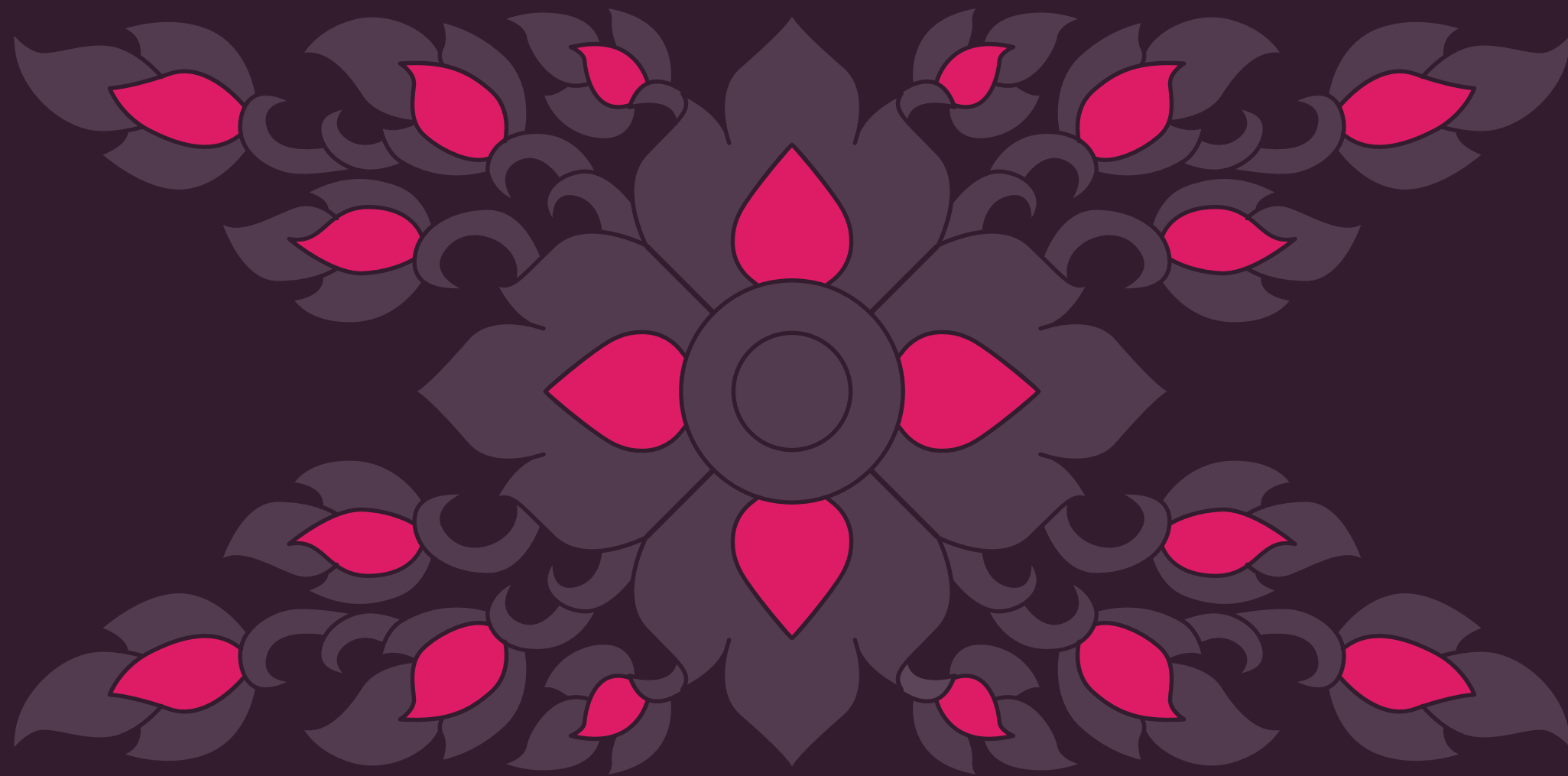
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From the shores of the Pacific rim islands to the undulating paddies of Indochina, from paddle-boats meandering the myriad waterways of the Mekong to merchant vessels cruising the Strait of Malacca, the richest, most diversely delicious cuisine from East Asia finds its way to your table here.

Savour the very best of Japanese, Vietnamese, Thai and Malaysian fare along with our multiple-award winning wine service, with an outstanding selection of wines from across the world presented in harmony with the menu.

Also refreshing you will be our Tea Sommelier, with a travelling trolley of 23 exotic infusers - from Global tea, Tisane, Herbal, Chinese and Japanese to decaffeinated and flavoured teas, all, freshly infused at your table.

It's an inspiring take on the very essence of the Orient, in the current times. It's 'Hip' Asia.



# Thailand

■ Non-Vegetarian ■ Vegetarian 🌶️ Spicy 🌶️🌶️ Very Spicy








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\*Please inform your server in case you are allergic to any ingredient. Some food preparations contain monosodium glutamate. Please inform our associates in case you would like your food prepared without it.







# Appetisers





## Non-vegetarian

-   **Poo phad kratiem prik thai** 725  
crispy soft-shell crab tossed with garlic and pepper
-   **Koong nam prik pow** 700  
prawns with sweet roast chilli paste
-   **Pla kapong samrod** 625  
sliced deep-fried fish, topped with tangy chilli sauce
-  **Kai hoh bai toey** 475  
marinated chicken morsels wrapped in pandana leaves and deep fried

## Vegetarian




-  **Thai honey chilli artichoke** 350  
wok-tossed artichoke with honey, chilli and basil
-  **Poh pia je** 350  
thai spring roll stuffed with glass noodles and shiitake mushrooms
-   **Tofu moon prai** 350  
deep-fried bean curd tossed with chilli and oyster sauce

# Salads




-  **Yum talay** 240  
mixed seafood salad with coriander dressing
-  **Som tam** 240  
raw papaya salad with a combination of sweet, sour and spicy dressings
-  **Pra hed** 200  
mushroom and baby corn with tangy dressing
-  **Yum mamuang** 200  
thai green mango salad with water chestnut

# Soups

## Non-vegetarian

-  **Tom kha kai** 225  
spicy chicken soup cooked in coconut milk infused with lemongrass, thai ginger and kaffir lime leaves
-   **Tom yum koong / kai** 225  
spicy prawn / chicken soup flavoured with lemongrass, lime and chillies

## Vegetarian

-   **Tom yum phak** 200  
spicy vegetable soup flavoured with lemongrass, lime and chillies
-  **Tom kha phak** 200  
spicy vegetable soup cooked in coconut milk infused with lemongrass, thai ginger and kaffir lime leaves



# Mains

- Goong mang gorn radd prig thai dum 1300  
lobster in black pepper sauce with thai herbs
- Koong phad kapprao 750  
stir-fried prawns with chilli, garlic and holy basil
- Poo phad pong kari 850  
curry-flavoured crab meat cooked in red curry paste
- Pla rad prik 675  
crispy fried fish topped with a tangy sauce and thai herbs
- Pla nueng manao 675  
steamed basa fillet with cold chilli-coriander sauce
- Pla muek thord 650  
stir-fried squid with chillies and holy basil

# Seafood

- Gaeng kiew wan 750  
the famous spicy thai green curry
  - koong (prawns) 675
  - pla (fish) 575
  - kai (chicken) 425
  - je (vegetables)
- Gaeng phed 750  
mildly spiced thai red curry
  - koong (prawns) 750
  - pla (fish) 575
  - kai (chicken) 425
  - je (vegetables)
- Gaeng massaman 750  
a southern thai sweet and spicy curry
  - poo (soft-shell crabs) 1100
  - pe (new zealand lamb chops) 425
  - je (vegetables)

# Curries

# Meat & Poultry

- Ped noy 1200  
classic thai-style roasted duck on a bed of spinach
- Pe phad prik thai 600  
crispy lamb tossed with green peppers
- Nuea phad prik sod vollappa 600  
succulent tenderloin with thai herbs, bird's eye chillies and basil
- Kai phad med mamuang 575  
stir-fried chicken with cashew nuts, onions and bell peppers
- Kai phad bai kaapow 575  
wok-stirred ground chicken with holy basil and bird's eye chilli

# Vegetables

- Grajiab tod 420  
crispy fried okra with spicy bean sauce
- Phad phak 420  
vegetables stir fried in a light sauce
- Phad kra prao khao phad warn 420  
baby corn and mushrooms tossed with chillies and basil

# Rice & Noodles

- Phad thai 325  
spicy, sweet and sour stir-fried rice noodles with roasted peanuts
  - koong (prawns)
  - kai (chicken)
  - je (vegetables)
- Khao phad 325  
thai-style fried rice
  - koong (prawns)
  - kai (chicken)
  - je (vegetables)
- Khao phad nam prik prao 325  
spicy thai fried rice with roasted curry paste and basil
  - koong (prawns)
  - kai (chicken)
  - je (vegetables)
- Khao phad king 325  
stir-fried rice with ginger
  - koong (prawns)
  - kai (chicken)
  - je (vegetables)
- Khao prao 325  
steamed jasmine rice





# Malaysia

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# Appetisers

## Non-vegetarian

- **Ketumbar ketam** 725  
crispy fried soft-shell crab with fresh coriander and black pepper
- **Satay udang** 700  
char-grilled prawns marinated in spring onion paste and malaysian spices
- **Sambal ikan** 625  
deep-fried fish tossed in sambal (a chilli-based sauce)
- **Sotong pedas** 575  
stir-fried squid tossed with peppers, bird's eye chillies and shallots
- **Satay ayam** 475  
char-grilled chicken with peanut sauce and chillies

## Vegetarian

- **Cendawan sambal** 350  
crispy fried mushrooms tossed in sambal
- **Sayur-sayuran sate** 350  
malaysian-spiced marinated vegetable satay, grilled on a lava stone

# Salads

- **Salad makanan laut** 240  
spicy seafood salad with tamarind dressing
- **Rojak** 200  
traditional malaysian salad - tofu, vegetables and fruits in a tamarind dressing
- **Mango kerabu** 200  
spicy coriander-flavoured raw mango salad

# Soups

- **Makanan laut sup pedas** 225  
spicy seafood soup flavoured with celery, shallots and ginger
- **Ikan sup** 225  
mild-spiced fish soup
- **Sup sayur** 200  
curry-flavoured thin soup with diced vegetables
- **Sup panas dan masam** 200  
chilli-tamarind flavoured soup with diced vegetables



# Mains

- ▣ Udang manis dan masam 750  
deep-fried prawns tossed with pineapple
- 🌶️▣ Sambal ketam 850  
crab meat cooked in spicy sambal
- 🌶️▣ Ikan kukus 675  
steamed basa fish with sambal sauce

# Meat & Poultry

- ▣ Rendang daging 600  
tenderloin chunks cooked in coconut milk infused with exotic herbs
- ▣ Kambing panas dan masam 600  
stir-fried lamb in tangy-sweet sauce
- 🌶️▣ Ketumbar ayam 575  
crispy fried chicken with fresh coriander and black pepper
- 🌶️▣ Ayam sambal 575  
deep-fried chicken tossed with bell peppers in sambal

# Seafood

- 🌶️▣ Sayur dengan sambal 420  
stir-fried vegetables with spicy sambal
- 🌶️▣ Tauhu dengan sambal 420  
bean curd tossed in sambal
- 🌶️▣ Mee goreng 325  
noodles tossed with chicken and spicy sambal
- ▣ Nasi goreng 425  
spicy seafood fried rice served with chicken satay, grilled prawns and fried eggs
- ▣ Steamed jasmine rice 325

# Vegetables

# Rice & Noodles





# Vietnam

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# Appetisers

## Non-vegetarian

- Scallops with chilli-garlic butter and oyster sauce 1050
- Butter-garlic soft-shell crab 725
- Lemongrass and coriander prawns 700
- Grilled chicken with lemon leaves 475  
lemongrass-lemon leaf flavoured chicken thighs grilled on a lava stone
- Vietnamese rice paper roll with shrimp or chicken 475  
vietnamese rice sheets stuffed with rice vermicelli, basil, iceberg lettuce, shrimp or chicken

## Vegetarian

- Honey-chilli lotus stem 350
- Rice paper rolls with braised tofu and vegetables 350  
vietnamese rice sheets stuffed with rice vermicelli, basil, iceberg lettuce, tofu and vegetables
- Crispy fried vegetables flavoured with sesame, chillies and garlic 350

# Soups

- Asparagus and crab meat soup 225
- Chicken, mushroom and garlic soup 225
- Vegetable clear soup with rice noodles 200
- Corn kernels and tofu soup 200



# Mains

- ▣ Lobster in butter-garlic sauce 1300
- ▣ Prawns in tamarind sauce 750
- 🌶️▣ Fish in saigon chilli sauce 675
- ▣ Squids with scallion sauce 650

# Meat & Poultry

- ▣ Stir-fried tenderloin with soya and ginger 600
- 🌶️▣ Stir-fried lamb with mint and chillies 600
- ▣ Duck with plum sauce 1200
- ▣ Deep-fried chicken tossed with black bean and chillies 575
- ▣ Stir-fried chicken with hoisin sauce 575

# Vegetables

- ▣ Stir-fried greens with garlic sauce 420
- 🌶️▣ Stir-fried button and shiitake mushrooms with saigon chilli sauce 420
- ▣ Steamed tofu with black pepper sauce 420

# Seafood

- Vietnamese yellow curry with
  - ▣ prawns 750
  - ▣ chicken 575
  - ▣ vegetables 420
- Vietnamese red curry with
  - 🌶️▣ prawns 750
  - 🌶️▣ chicken 575
  - 🌶️▣ vegetables 420

# Curries

# Rice & Noodles

- Wok-tossed noodles with a choice of
  - ▣ prawns 325
  - ▣ chicken 325
  - ▣ vegetables 325
- Stir-fried scallion noodles with a choice of
  - ▣ prawns 325
  - ▣ chicken 325
  - ▣ vegetables 325
- Sesame-flavoured fried rice with a choice of
  - ▣ crab meat 325
  - ▣ prawns 325
  - ▣ chicken 325
  - ▣ vegetables 325
- Garlic-flavoured fried rice with a choice of
  - ▣ crab meat 325
  - ▣ prawns 325
  - ▣ chicken 325
  - ▣ vegetables 325
- ▣ Steamed jasmine rice 325



# Japanese

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# Appetisers

- **Ebi tempura** 750  
crispy fried prawns served with tempura sauce
- **Kani kara tempura** 775  
crispy fried soft-shell crabs served with tempura sauce
- **Sakana furai** 750  
assorted panko-crumbed seafood – prawn, squid and fish
- **Toriniku kenshin** 525  
stuffed minced chicken rolls
- **Tamago savoury** 525  
grilled eggs with mixed vegetables and shrimps
- **Yasai tempura moriwase** 425  
crispy fried assorted vegetables served with tempura sauce
- **Shiitake yaki to horenzo hoshitashi no arimogoma** 425  
grilled shiitake mushrooms with spinach and sesame sauce
- **Agedashi tofu** 425  
crisp-fried tofu served with sweet tempura sauce, grated ginger and spring onions

# Salads

- **Kaiwari Salada** 300  
assortment of radish, cucumber, wakame (salad seaweed) and crab stick with sweet vinegar dressing
- **Ae sakana salada** 300  
assorted fresh raw fish salad with tempura crumbs, spring onions and spicy mayonnaise
- **Yuzen ae salada** 250  
shredded iceberg lettuce, carrots, cucumber and tempura crunch with miso (japanese seasoning) and mayonnaise dressing
- **Sunomono salada** 250  
cucumber and wakame with sweet vinegar dressing

# Soups

- **Owan mono miso jiru** 250  
traditional miso-seasoned soup with tofu, seaweed and spring onions
- **Yasai owan mono** 225  
vegetable clear soup

# Sushi

Cooked vinegared rice, usually served in rolls with fillings or toppings

- **Maguro tataki (9 pcs)** 1050  
slightly seared tuna fish served with ponzu (citrus-based soy sauce)
- **Maguro sashimi (6 pcs)** 700  
slices of raw tuna served with wasabi (japanese horseradish mustard)
- **Sashimi moriwase chiku (9 pcs)** 1050  
slices of tuna, sea bass and red snapper
- **Sashimi moriwase edo (16 pcs)** 1800  
slices of sea bass, red snapper, prawn, yellow fin tuna, mackerel, octopus, crab stick and smoked salmon

## Sashimi

Slices of raw fish

## Nigiri

Hand-pressed sushi

- **Bai nigiri (5 pcs)** 600  
tuna, prawns, tamago yaki, seabass and red snapper
- **Syo nigiri (5 pcs)** 900  
grilled eel, octopus, marinated mackerel, yellow fin tuna and smoked salmon

## Makimono

Mat-rolled sushi

- **Karai maguro maki (8 pcs)** 800  
tuna, cucumber, tempura crunch, sesame seeds and spicy mayonnaise
- **Tiger maki roll (6 pcs)** 800  
tiger prawn tempura with avocado, cucumber, lettuce and tobiko (flying fish roe)
- **Ebi tempura maki (8 pcs)** 800  
shrimp tempura, sesame seeds and tempura crunch, topped with teriyaki sauce
- **Kani kara age maki (8 pcs)** 800  
soft-shell crab tempura, tempura crunch and sesame seeds topped with teriyaki sauce

- **California maki (8 pcs)** 800  
crab stick, avocado, cucumber, lettuce and japanese mayonnaise
- **Nimo sake maki (8 pcs)** 900  
smoked salmon, asparagus and japanese mayonnaise
- **Tofu no amai shiitake maki (8 pcs)** 600  
fried tofu and sweet shiitake mushrooms
- **Yasai moriwase maki (8 pcs)** 600  
carrots, asparagus, baby corn, pickled radish and cucumber
- **Kakiage maki (8 pcs)** 600  
assorted vegetable tempura rolls
- **Kappa maki (8 pcs)** 600  
cucumber rolls
- **Osinko maki (8 pcs)** 600  
japanese pickled radish rolls

## Bitsu makimono

Modern decorative rolls

- **Haku maki** 900  
sandwich sushi roll with smoked salmon, eel, crab sticks and tobiko
- **Tako maki** 900  
octopus lettuce, spring onions and sesame seeds in a spicy sauce
- **Dynamite maki** 900  
smoked salmon, avocado paste, jalapeños, togarashi (japanese spice blend), spring onions and asparagus
- **Dragon roll** 900  
shrimp tempura, cucumber, tobiko avocado and crab sticks

## Moriawase

Mixed platters

- **Sushi sashimi moriwase kashi (16 pcs)** 1800  
sashimi: tuna, sea bass and red snapper  
nigiri: prawn, tuna, tamagoyaki (japanese omelette), sea bass and red snapper
- **Sushi and sashimi moriwase misono (24 pcs)** 2700  
sashimi: yellow fin tuna, tuna and sea bass  
makimono: california maki roll and spicy tuna roll  
nigiri: prawn, octopus, red snapper, mackerel, tamagoyaki, tuna and eel



# Main Mains

- **Gyuniku teriyaki** 700  
tenderloin in teriyaki sauce with grilled shiitake mushrooms
- **Hibachi tori** 650  
hibachi-grilled chicken thighs in lemon-butter sauce with grilled vegetables
- **Lamb chops kawasaki** 1250  
new zealand lamb chops tossed with garlic and sweet soya sauce, served with grilled potatoes and onion rings
- **Shoyu punzu eshi ebi yaki** 1300  
lobster tail cooked in soya lemon-butter sauce with mixed greens
- **Hotategai yawaraka-ni** 1300  
soft simmered canadian scallop in lime, mustard and butter glaze with grilled mushrooms
- **Karuma ebi karai** 1050  
jumbo prawns in sweet chilli sauce with grilled asparagus and haricot beans
- **Sake teriyaki** 1050  
norwegian salmon in teriyaki sauce with quick-seared spinach and haricot beans
- **Zusuki yaki** 1050  
australian sea bass in miso glaze with grilled vegetables
- **Karai maguro yaki** 800  
fresh tuna in spicy oyster-garlic sauce with bean sprouts, peppers and onions
- **Ika shoga yaki** 800  
grilled cuttle fish in ginger-garlic sauce with grilled spinach and garlic
- **Gezo yaki** 800  
baby octopus in soya, lemon and butter-garlic sauce with grilled vegetables

# Meat

# Seafood

# Vegetables

- **Yasai itame** 525  
assortment of vegetables with shiitake mushrooms and bean sprouts in tonkatsu sauce (japanese worcestershire sauce)
- **Tofu miyaki** 525  
grilled tofu with shiitake and button mushrooms cooked in soya-garlic butter sauce
- **Gumokome yasai** 525  
grilled vegetables cooked in soya sauce and sesame oil
- **Yasai no nabe-shigi** 525  
assortment of aubergines, okra and potatoes in sweet chilli-garlic sauce

# Japanese hot pot

## Yose nabe udon

japanese steam hot pot with thick noodles, tofu, shiitake mushrooms and assorted vegetables with a choice of

- seafood 800
- beef 700
- chicken 700
- vegetables 625

## Yose nabe zaru soba

japanese steam hot pot with thin noodles, tofu, shiitake mushrooms and assorted vegetables with a choice of

- seafood 800
- beef 700
- chicken 700
- vegetables 625

## Rice

- Gohan** 325  
japanese sticky rice
- Unagi dumbori** 850  
grilled eel served over gohan
- Tendon** 850  
mixed seafood and vegetable tempura topped  
with dumbori sauce over gohan
- Yaki meshi** 350  
sticky fried rice with
  - prawns
  - chicken
  - eggs
  - vegetables

## Noodles

- Yaki udon** 650  
japanese thick buckwheat noodles cooked in tonkatsu sauce  
with a choice of
  - prawns
  - chicken
  - vegetables
- Yaki zaru soba** 650  
japanese thin noodles cooked in tonkatsu sauce with a choice of
  - prawns
  - chicken
  - vegetables

## Desserts

- Pick your favourites from our special dessert trolley 300