



San Qi, the three energies, pulsates with the spirit of new Asia, offering you an eclectic culinary adventure through some of the most popular cuisines of the East - Japanese, Chinese, Thai and Indian. To ensure taste and freshness, we serve your meal dish by dish and prepared à la minute.






San Qi to you!

SAN:Qi







# SIGNATURES & WINE RECOMMENDATIONS


## CHINESE

Peking duck: Whole/Half	4,000/2,000
Cantonese crab (ginger, onion sauce / Schezwan chili sauce)	3,800
Dongpo style braised pork belly	3,500
Hunan style steam Chilean Sea bass (120 g)	2,500
Spicy and sour fish, fresh coconut shell	1,800
 Pan fried tofu with asparagus and zucchini, fresh chilli black bean sauce	1,050
 Truffle edamame dumpling	775
 Cheung fun Prawns/Vegetables	775
 <b>Donnhoff, Trocken, Nahe, Germany, Riesling</b>	
 <b>Jacquesson Champagne, Cuvee No. 736</b>	



## THAI

<b>Goong Mang Korm Phad Char</b> Stir fried lobster with thai spicy herbs	2,500
<b>Pla Krapong Sauce Ma Kham</b> Fried seabass with tamarind sauce	2,200
 <b>Kao Soi Gai, Pak</b> North curry noodles Chicken/Vegetable	1,200
 <b>Poh Taet</b> Vegetable/ Seafood spicy soup	700/ 800
 <b>St. Urbans - Hof, Mosel, Germany, Riesling</b>	
 <b>Miguel Torres, 'Vina Esmeralda', Catalunya, Spain, Gewurtztraminer - Moscatel</b>	

## INDIAN

<b>Raan kebab</b> Oven roasted baby leg of lamb	3,200
<b>Highway murg tikka</b> Hung-curd marinated chicken, chillies, garlic, ginger	1,600
 <b>Bharwan malai paneer</b> Tandoor smoked, stuffed cottage cheese	1,150
 <b>Cloudy Bay, Marlborough, New Zealand, Sauvignon Blanc</b>	
 <b>Saint Claire, Marlborough, New Zealand, Pinot Noir</b>	

## JAPANESE

<b>Black Cod Sumibiyaki</b> Charcoal grilled sake, mirin, tamari, ginger marinated black cod, seared asparagus	1,800
<b>Chasyu</b> Slow roasted pork belly slice, cabbage, karashi, mayonnaise and cha-syu sauce	1,750
<b>Kaisen Don</b> Sushi rice topped with variety of sashimi, miso soup, pickle	1,350
 <b>Sake Ginjyo Namacho Tantan</b>	
 <b>Paul Jaboulet, Domaine de Thalabert, 'Crozes Hermitage', France, Syrah</b>	

## DESSERTS

### TIMELESS CHOCOLATE

Warm fondant, sous-vide mandarin, spices, chocolate soil, mandarin-star anis sorbet, mint, mandarin gel	795
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Subject to service charge and applicable taxes

# SET MENUS

## INDIAN

(Non-Vegetarian) 3,200


**Galawati kebab** Lucknowi minced lamb

**Tandoori jheenga lehsuni** Jumbo prawns, garlic

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**Murg Makhni** Tandoori chicken, fenugreek, tomato- butter sauce

 **Nizami Handi** Mixed vegetables, tomato gravy, nutmeg

 **Dal Makhni** Black lentils, butter sauce

Steamed rice, assorted Indian breads

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Home made paan ice-cream

(Vegetarian)  2,800

**Hara Kebab** Grilled spinach patty, cardamom, cloves

**Tandoori achari kumbh**, button mushroom, hung curd, pickle

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**Paneer Ki Khurchan** Cottage-cheese, bell peppers, onions, tomatoes

**Hing dhaniya ke chatpate aloo** potato, asafoetida, coriander

**Dal Makhni** Black lentils, butter sauce

Steamed rice, assorted Indian breads

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## JAPANESE

(Non-Vegetarian) 3,200

San:Qi sushi selection

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Prawn or chicken tempura

Stir-fried noodles, prawn, chicken, vegetables, butter-soya sauce

Miso soup, salmon, vegetables

Japanese steamed rice

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Green Tea ice cream

(Vegetarian)  3,000

San:Qi sushi selection

\*\*\*

Vegetable tempura

Stir-fried noodles, vegetables, butter-soya sauce

Miso soup, vegetables

Japanese steamed rice

\*\*\*

Green Tea ice cream

## CHINESE

(Non-Vegetarian) 3,200


Prawn Har gao or Chicken shu mai

Hot and sour soup, tofu, vegetables (seafood/chicken)

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**Kung pao** chicken

Wok fried diced Chicken, home town chili sauce

 Stir fry Broccoli, braised mushrooms and water chestnut

Yang chow fried rice, barbecued pork, shrimp

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Jasmine infused tiramisu, orange ice-cream

(Vegetarian)  2,800

Vegetable Crystal dim sum

Hot & sour soup, tofu, vegetables

\*\*\*

Szechuan Mapo tofu

Stir fried tao seasonal vegetables, garlic sauce

Vegetable fried rice, soya

\*\*\*

Jasmine infused tiramisu, orange ice-cream

## THAI

(Non-Vegetarian) 3,200

**Tom Kha Gai** Tom kha chicken

**Goong Thod Greau Kra Taem Grob** Deep-fried prawns, crispy garlic

 **Som Tam** Green Papaya salad


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**Ja Ra Med Sam Ros**

Deep fried Pomfret, sweet chilli sauce

**Keng Phed Gai** Red curry chicken

**Pad Pak Kra Tame**

 Stir-fried vegetables, garlic sauce

Jasmine Rice

\*\*\*

Lemongrass pancakes, chocolate chilli ice-cream

(Vegetarian)  2,800

**Tom Kha Pak** Tom kha vegetables

**Phor Phia Pak** Thai vegetables spring roll

**Som Tam** Green Papaya Salad

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**Pad Toa Hoo Prio Wan** Stir Fried Tofu in Sweet n Sour sauce

**Keng Phed Pak** Red curry veg

**Phad Gra Teum Rak Bouy**

Asparagus Stir- fried lotus root, asparagus, garlic sauce

Jasmine Rice

\*\*\*

Lemongrass pancakes, chocolate chilli ice-cream



chinese / thai



# CHINESE

## Soup

Hot & Sour soup, tofu, vegetables (Seafood/ chicken)	750
Sweet corn soup (vegetarian/ chicken)	750
Pumpkin Soup (vegetarian/ prawns)	750
Wonton noodle soup (prawn/ chicken)	750
Spicy crab meat soup	750
Wild mushroom & vegetable clear soup	700

## Appetisers

Crispy Duck, Chef's special sauce	1,800
Soft shell crab, salt and pepper	1,100
Szechuan prawns, shitake mushrooms, bamboo shoot	1,100
Shanghai crispy chicken, Yu Xiang sauce	950
Chong ging chicken	950
Turnip cake, fried shallots, garlic, chilli paste	800
Wok-fried potato, spicy calamansi butter sauce	750
Mock duck salad	750

## Mains

Wok fried lobster in butter garlic sauce	3,400
Stir fried pork ribs	1,850
Home style Sichuan lamb shank	1,800
Lamb clay pot, broccoli	1,600/800
Fujian style crackling rice with vegetables and seafood	1,350
Wok fried prawn, asparagus in XO sauce	1,300/700
Jiang bao chicken with bamboo shoot and potato, yellow bean sauce	1,300/700
Kung pao chicken	1,300/700
Shuei zhu chicken	1,300/700
Mapo tofu	950/700
Schezwan style mixed vegetables	950/700
Stir fry broccoli, water chestnut and asparagus	950/700
Braised eggplant with garlic soya	950/700
Oyster mushroom, ginger spring onion sauce	950/700

## Rice & Noodles

Stir fried noodles, chicken, cabbage, carrots, sprouts, peppers, onion, home style	1,300/700
Yang chow fried rice	1,300/700
Spicy seafood fried rice, X.O sauce	1,100/600
Wok fried wheat noodles, chicken, beans sprout, spinach	900/500
Spinach noodles with broccoli, asparagus and shimeji	900/500
Vegetable fried rice, soya	700

## Dim Sum

### Steamed




Prawn, bamboo shoot, spinach roll, black bean sauce	750
Prawn <b>har gao</b>	750
Prawn <b>shu mai</b> , tobiko	750
Steamed chicken dim sum	750
Chicken <b>shu mai</b>	750
Chicken <b>char siew</b> buns (3 pcs)	750
Pork <b>char siew</b> buns (3 pcs)	750
Pork broth dim sum	750
Vegetable chives dim sum	700
Vegetable crystal dim sum	700
Steamed vegetable dumpling	700
Lotus root and asparagus dumpling	700

### Fried




Crispy mock duck, cucumber roll	700
Pan fried vegetable bun	700

# THAI




## Soup

-  **Poh Taet** Vegetable/Seafood spicy soup 700/800
-  **Tom Yam Goong, Gai, Pak** Tom Yam Prawn/ Chicken/ Vegetables 700
-  **Tom Kha Goong, Gai, Pak** Tom Kha Prawn/ Chicken/ Vegetables 700

## Appetisers

- Goong Thod Kra Taem** Deep fried prawn, garlic sauce 1100
- Yum Gai Yang** Grilled Chicken Salad, Thai Chilly Paste 975
- Lab Gai** Minced chicken salad 975
- Gai Thod Samun Plai** Deep Fried Chicken, Authentic Thai Herb 975
- Yam Som O Kare** Pomelo salad with thai herbs dressing, Lamb 975
-  **Som Tam** Raw Papaya Salad 900
-  **Hed Thod Prink Thai** Fried Mushroom, Black Pepper sauce 900
-  **Phor Phia Pak** Vegetable spring roll 900

## Curries

-  **Keng Phed Gai, Goong, Pak** Red curry Prawn/ Chicken/ Vegetables 1,300/800
-  **Keng Keaw Waan Gai, Goong, Pak** Green curry Prawn/ Chicken/ Vegetables 1,300/800
- Panang Pla Ja Ra Med** Panang curry pomfret 1,300/800
- Kang Leung Pla Krapong** South curry, spicy seabass 1,300/800
-  **Massaman Gai** Massaman curry Prawns/ Chicken/ Vegetable 1,300/800

## Mains

- Pla Nueng Ma Now** Steamed pomfret, spicy lemon sauce 1,550
- Mhoo Grob Taiy Thod Kra Theam** Wok-fried crispy pork belly 1,500
- Phad Gra Prow Gai** Spicy minced chicken, sweet basil 1,250/650
- Gai Phad King** Stir fried chicken with mushroom and ginger 1,250/650
- Koa Phad Tha Ley** Seafood fried rice 1,200/800
-  **Phad Thai Goong, Gai, Pak** Stir-fried rice noodles Prawn/ Chicken/ Vegetables 1,200
-  **Kao Phad Gra Prow** Spicy fried rice with vegetables 1,000
-  **Tofu Phad Gra Prow** Tofu mushroom with spicy sauce 1,000
-  **Phad Gra Teum Rak Bouy** Stir-fried lotus root, asparagus, garlic sauce 900

Subject to service charge and applicable taxes





indian








## Appetisers

<b>Tandoori Seabass Chutneywali</b> Chilean seabass (180 gm), coriander masala	3,150
<b>Tandoori Jhinga lehsuni</b> Jumbo prawns, garlic	2,100
<b>Tandoori Pomfret</b> Crispy tandoor smoked pomfret (whole), sesame oil	2,100
<b>Burrah Kebab</b> Lamb chops, curd, peppercorns, black cardamom	1,800
<b>Tandoori Murg</b> Clay oven roasted spicy chicken (half), chaat masala	1,550
<b>Paperwali Macchi</b> Paper-wrapped pomfret fillet, spices	1,500
<b>Seekh Kebab</b> Lamb skewers, ginger, garlic, chilli, spices	1,250/700
<b>Galawati Kebab</b> Lucknowi minced lamb	1,250/700
<b>Murg Malai Tikka</b> Char-grilled chicken, cream, cashew nuts	1,150/650
<b>Tangadi Mumtaz</b> Chicken drumsticks stuffed with minced chicken	1,200
 <b>Malai Broccoli</b> Char-grilled broccoli, cheese, yoghurt, cream	950/500
 <b>Hara Kebab</b> Grilled spinach patty, cardamom, cloves	950/500
 <b>Tandoori Achari Kumbh</b> Button mushroom, hung curd, pickle	950/500
 <b>Punjabi Paneer Tikka</b> Cottage cheese, carom, yellow chilli, fenugreek	950/500
 <b>Chowk ki Tikki</b> Potato patties, green peas, mango powder	950/500








## Mains

<b>Meen Moilee</b> Pomfret fillet, coconut milk	1,300/950
<b>Konkani Fish Curry</b> Fish, onions, tomato, coconut, kokam	1,300/950
<b>Jheenga Kalimirch</b> Prawn, onions, cream, black pepper	1,300/800
<b>Murg Makhani</b> "Butter Chicken" tandoori chicken, fenugreek, tomato-butter sauce	1,300/800
<b>Dhaba Murg</b> Chicken curry, minced chicken	1,300/800
<b>Rogan Josh</b> Kashmiri lamb, ginger, ground fennel seeds	1,300/800
<b>Bhuna Gosht</b> Baby lamb, onion, tomato	1,300/800
 <b>Baingan Ka Bharta</b> Tandoor roasted eggplant, onions, tomato, garam masala	1,100/650
 <b>Lehsooni Palak</b> Spinach puree, garlic, onions, fenugreek	1,100/650
 <b>Tilwali Tawa Bhindi</b> Stir-fried okra, black cumin, sesame	1,100/650
 <b>Kadai Mushroom</b> Button mushroom, onion, tomato, capsicum, crushed coriander	1,100/650
 <b>Aloo Gobhi</b> Cauliflower, potatoes, tomatoes, cumin	1,100/650
 <b>Hing dhaniya ke Chatpate Aloo</b> Potato, asafoetida, coriander	1,100/650
 <b>Paneer Ki Khurchan</b> Cottage cheese, puréed tomatoes, bell peppers, onions, spices	1,100/650
 <b>Nizami Handi</b> Mixed vegetables, tomato gravy, nutmeg	1,100/650
 <b>Pindi Chana</b> Chickpeas, cumin, pomegranate and mango powder	1,100/650
 <b>Dal Makhani</b> Black lentils, butter sauce	1,100/650
 <b>Dal Tadka</b> Yellow lentils, chilli, cumin	1,100/650

## Sides & Rice

<b>Lucknowi Gosht Biryani</b> Lamb, basmati rice, saffron, cardamom	1,300
<b>Hyderabadi Murg Biryani</b> Chicken, basmati rice, saffron, cardamom, spices	1,300
<b>Jhinga Biryani</b> Prawns, basmati rice, saffron, cardamom	1,300
 <b>Vegetable Biryani</b> Vegetables, basmati rice, saffron, cardamom, spices	1,100
 <b>Jeera Rice</b> Basmati rice, cumin seeds, fresh corriander	500
 <b>Pulao Rice</b> Basmati rice, cumin seeds, onion, whole spices	500
 <b>Steamed Brown Basmati Rice</b>	450
 <b>Steamed Basmati Rice</b>	400

## Breads

 <b>Cheese Truffle Naan</b> Cheese stuffed naan bread, truffle essence	375
 <b>Amritsari Kulcha</b> Potato stuffed naan bread	375
 <b>Multi Grain Roti</b> Multigrain flat bread, flax seeds, pumpkin seeds, oats	250
 <b>Tandoori Roti</b> Whole-wheat flat bread	250
 <b>Laccha Paratha</b> Plain/ Ajwaini/ Kutti mirch "spicy"	250
 <b>Missi Roti</b> Gram-flour flat bread, carom, fenugreek	250
 <b>Naan</b> Plain/ Garlic / Butter/ Onion seeds	250


Subject to service charge and applicable taxes





japanese




## Soups

<b>Miso Soup</b> Salmon, vegetables	550
 <b>Miso Soup</b> Tofu, Wakame, Seaweed	500
 <b>Wakame Soup</b> Clear kombu dashi and soya flavoured soup with wakame and green onion	500

## Appetisers

<b>Wasabi Prawns</b> Fried prawns, wasabi mayonnaise	1,200
<b>Dynamite Prawns</b> Fried prawns, spicy tangy sauce and togarashi	1,200
<b>Tori Tatsuage</b> Deep fried chicken with sake, ginger and soy, mix lettuce mayonnaise	1,000
<b>Grilled Chicken Gyoza</b>	800
 <b>Edamame Truffle</b>	900
 <b>Edamame</b> Plain / Salted / Spicy	800

## Salads

<b>Crab Avocado Salad</b> Crispy soft shell crab tempura, avocado, lettuce, mustard dressing	1,650
<b>Spicy Seafood Salad</b> Mix seafood, spicy mayo sauce, sesame oil, soy	1,500
 <b>Healthy Avocado Salad</b> Tofu, avocado, lettuce, citrus ponzu dressing	1,250

## Sushi Bar






### Nigiri Sushi (2 pc)

Aburi Chutoro	1,100
Salmon Roe	1,050
Hamachi	875
Tobiko Gunkan	850
Octopus	700
Aburi Salmon	700
Tuna	700
Salmon	650
Tamago	500








### Sashimi (3 pc)

Oily Tuna	1,300
Tuna	950
Hamachi	950
Zuke Maguro	950
Tataki Tuna	950
Tataki Salmon	850
Salmon	850






### Uramaki (6 pc)

Tempura Prawn	700
Salmon Cream Cheese	700
Salmon Avocado	700
Crunchy Tuna	700
 Asparagus Cream Cheese	700
 Tempura Asparagus	600
 Crunchy Avocado	600
 Avocado Cheese	600
 Tomato, Cheese	550

### Vegetable Nigiri (2 pc)

 Inari	750
 Avocado	650
 Asparagus	600
 Shitake Gunkan	600
 Tomato & Cream cheese	550
 Aburi Takenoko	550
 Spicy Tofu Gunkan	550


### Maki Roll (6 pc)

Tekka Maki	800
Salmon	700
Tamago	500
 Kappa	600
 Asparagus	600
 Avocado	600
 Shitake	600
 Kampyo	600




### Futomaki (Fat Roll) (5 pc)

Dragon Roll	1,450
<i>Eel, Tempura Prawn, Avocado, Cucumber, Tobikko</i>	
Philadelphia Salmon,	1,450
<i>Cream Cheese, Crabstick, Cucumber, Avocado</i>	
Kaisen	1,450
<i>Mix Seafood, Prawns, Mayonnaise, Cucumber, Ikura</i>	
Traditional Futomaki	1,250
<i>Prawn, Kampyo, Cucumber, Shitake, Tamago</i>	
California Roll	1,250
<i>Crabstick, Avocado, Tobiko, Cucumber</i>	
Spider Roll	1,100
<i>Soft Shell Crab, Avocado, Cucumber</i>	
 Green Dragon Roll	800
<i>Asparagus, Cucumber, Avocado, Tomato, Mizuna</i>	
 Vegetable Big Roll	800
<i>Avocado, Cucumber, Tomato, Asparagus</i>	





## Tempura

<b>Tempura Moriawase</b> Prawns, Crabstick, Salmon, Soft Shell Crab and mixed vegetables	1,400
Prawn Tempura	1,200
 Mixed vegetables Tempura	800

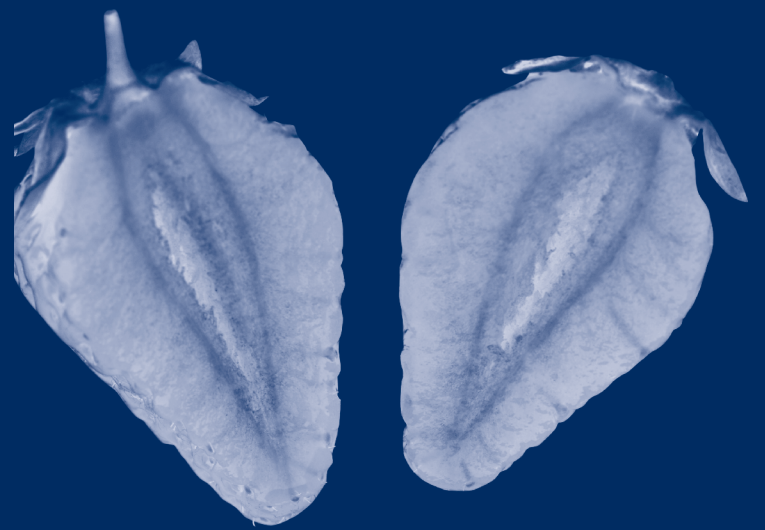
## Rice & Noodles

 Stir-fried noodles, prawn, chicken, vegetables, butter-soya sauce	1,050
 Teppanyaki Garlic rice, Chicken or Prawn Egg mix fried rice	575
 Steamed rice	350

## Teppanyaki *Served with 3 sauces- Japanese chilli sauce, ponzu and garlic sauce*

Lobster (500 g)	3,500
Jumbo prawns (200 g)	3,000
Norwegian salmon fillet (180 g)	1,900
 Mixed mushrooms - enoki, eringi, shimeji, black fungus, white jelly fungus, button	1,800
Silver pomfret fillet (180 g)	1,600
Chicken leg boneless (250 g)	1,400
 Silken tofu	1,400
 Asparagus	1,200
 Mixed Vegetables - Exotic vegetables with mushrooms	1,200





dessert



# DESSERT

## **COFFEE & LIQUOR** (eggless, contains alcohol)

*Ladies delight*

Coffee pannacotta, baileys jelly, nutella soil, candied oranges Peel, kalhua gel, tonka bean ice cream, Caramel crunches, spiced bread crostini

795

## **CHOCOLATE OVERLOAD**

*Structures & chocolate variety*

Chocolate mousse, crunchy flour less chocolate sponge, flexible, cherry moss, hazelnut-Guyanduya ice cream, oreo dust, cherry compote

795

## **MANGO-STICKY RICE**

*A wink to Thailand*

Mango bavarois, mango crisps, white sticky rice ice cream, sago pearls, coconut structures

795

## **RHUM & SPICES** (contains alcohol)

*The contemporary way*

Gulab Jamun savarin, Dark rum, spices, pineapple structures, chili, lemongrass, warm tarragon sabayon, pineapple granite

795

## **PASSIONFRUIT-TOFU** (eggless)

*As light & healthy as you can get*

Cheese cake, infused fennel, passion fruit spheres, mint moss, black sesame galette, edible flowers

795

## **JAPANESE EDIBLE STONES**

*Influences*

Vanilla meringue, edible clay, yuzu, shiso, Anglaise-yuzu mousse, lemon caviar, edible gold, almond crumble, Japanese green tea gel

795

## **TIMELESS CHOCOLATE**

*To stay on business demand*

Warm fondant, sous-vide mandarin, spices, chocolate soil, mandarin-star anis sorbet, mint, mandarin gel

795

## **FRESH FRUITS**

*Exotic fresh fruit carvings*

675

## **INDIAN CLASSICS**

Paan Icecream (eggless) 795

Malai Kulfi (eggless) 795


Kesar rasmalai (eggless) 795



# EXPRESS LUNCH

## INDIAN

Served with matar tikki, dal makhni, laccha kachumber salad, steamed basmati rice, tandoori roti/naan and Home made paan ice-cream


 **Kali Mirch ka Paneer** 1,500  
Cottage cheese, onions, cashew nuts, black pepper

 **Amritsari Choley, kulcha** 1,500

**Tariwala Meat** 1,700  
Home-style lamb, onion tomato gravy


**Murg Methi Masala** 1,700  
Chicken leg (boneless), fenugreek, onions, tomatoes, cardamom

**Hyderabadi Murg Biryani** 1,300  
Raita, matar tikki, dal makhni, salad

 **Vegetable Biryani** 1,100  
Raita, matar tikki, dal makhni, salad

## JAPANESE

Bento Box served with miso soup and green tea ice cream

 **Green Peace** 1,500  
Vegetable tempura, kappa maki or tomato cheese maki steamed Japanese rice, udon noodle salad


**Chef Selection** 1,700  
Assorted sashimi, chicken katsu steamed Japanese rice, udon noodle salad

**Katsu Curry** 1,700  
Breaded chicken, japanese curry, steamed Japanese rice

## CHINESE

Served with vegetable wonton, kimchi salad, jasmine rice and Jasmine infused tiramisu, orange ice-cream

 Stir fry broccoli, braised mushrooms, water chestnuts 1,500


 Tofu and black mushroom claypot, black bean sauce 1,500


Wok fried prawns, ginger, chilli & soy 1,700

Stir-fried chicken, peppers, yellow bean sauce 1,700

## THAI

Served with som tam, spring roll, jasmine rice and Lemongrass pancakes, chocolate chilli ice-cream

 Thai green curry, vegetable 1,500

 Wok fried vegetables, black pepper sauce 1,500

Spicy seabass, chilli, sweet basil 1,700

Thai red curry, chicken 1,700

Sautéed prawns, oyster sauce chilli paste 1,700

Subject to service charge and applicable taxes