



WOKS FOOD MENU

SOUP

Manchow Shrimp Wok Stir Fried Garlic and Finely Chopped Vegetables	NGN10,800
Manchow Chicken Wok Stir Fried Garlic and Finely Chopped Vegetables	NGN 9,000
Sweet Corn Soup Cream of Corn with Light Soya Sesame Oil	NGN 9,000
Woks Noodles Shrimps Clear Noodles with Bok Chay, Bean Sprouts,Cilantro,Spring Onions and Shiitake Mushrooms	NGN 11,760
Woks Noodles Chicken Clear Noodles with Bok Chay, Bean Sprouts,Cilantro,Spring Onions and Shiitake Mushrooms	NGN 9,500
Tom Ka Soup Prawns Traditional Thai Coconut Milk Soup	NGN 11,000
Tom Ka Soup Chicken Traditional Thai Coconut Milk Soup	NGN 9,500
Tom Ka Soup Vegetables Traditional Thai Coconut Milk Soup	NGN 8,600
Tom Yum Soup Prawns Traditional Thai Soup,Spicy and Tangy	NGN 11,000
Tom Yum Soup Chicken Traditional Thai Soup,Spicy and Tangy	NGN 9,500
Tom Yum Soup Vegetables Traditional Thai Soup,Spicy and Tangy	NGN 8,600

SAI ADS

Samosa Chaat (V) Fried Potato Pastry Smashed then Tapped with Vegetables and Yogurt Mint Sauce	NGN 9,500
Crispy Chicken Salad Fresh Crispy Leuce Mixed with a Thai Dressing	NGN 13,300
Mango Salad Tangy Julienned Green,Mango and Peanuts,Red Onion,Mint , Coriander and Plum Lime Dressing	NGN 11,800
Peanut Lime Chicken Shredded Chicken in Peanut Lime Sauce with Cabbage Mix	NGN 12,200



APPETIZERS	
Crispy Honey Shrimp Our Signature Shrimp pops	NGN 16,600
Fish Tawa Fish Fillet Marinated with Mustard Oil and Indian Spices	NGN 16,100
Crispy Baby Corn (V) Lightly Battered Baby Corn Tossed with Onion, Chili and Garlic	NGN 11,800
Chili Chicken Battered Chicken Tossed with Soya and Chili Sauce	NGN 11,800
Chili Fish Battered Fried Fish Tossed with Mustard Seed, Ginger andd Curry Leaves Vegetarian Manchurian	NGN 15,800
Fried Cabbage, Dumplings Cooked with Onion Soya Sauce	NGN 9,400
Salt & Pepper Lobster Crispy Lightly Fried Baby Lobster Tossed in S & P with Green Onions	NGN 26,000
Drums of Heaven Battered Fried Chicken, Lillipops Tossed in Schezwan Sauce and Garlic Fresh Coriander and Spring Onion	NGN 13,300
Honey Chili Potato Smashed Potatoes in Honey Chili Sauce	NGN 11,000
Seafood Plantain Pops Mildly Sweet Plantain Pops Stuffed with our Seafood Mix	NGN 14,600
Crispy Honey Chicken Our Signature Chicken Pops	NGN 13,300
Vegetable Samosa A Triangular Shaped Puff Pastry Stuffed with Potatoes and Green Peas Vegetable Pakoras	NGN 8,200
Bite Sized Pieces of In-Season Vegetables Crisp Fried in a light Batter Bite Sized	NGN 9,500
Paneer Cashew Tikka Cottage Cheese, Potatoes and Cashew Pattes Mixed with spices	NGN 10,100
Paneer Koliwada Succulent Garlic King Prawns Dipped in spiced Batter and Crispy Fried	NGN 9,600
Onion Bhaja Our Version of Onion rings	NGN 8,200
Prawn Koliwada Succulent Garlic King Prawns Dipped in Spiced Batter and Crispy Fried	NGN 16,600



APPETIZERS	
Prawn Roll 4 Pcs of Prawn Rolls Served with Sweet Chilli Sauce	NGN 18,000
Sweet Chili Prawns Stir Fried Prawns in Sweet Chilli Sauce	NGN 16,100
Satay Thin Strips of Chicken Marinated in Coconut Milk Served with Peanut Sauce	NGN 11,400
Vegetable Wonton Known as Golden Bag Wonton, Minced Vegetables Deep Fried in Rice Paper Parcel	NGN 9,500
Corn Cake Deep Fried Corn Cake with Thai Spices Served with Sweet and Sour Dip	NGN 10,300
All Appetizers come with One Free Bottle of Bigi	

TANDOOR	
Paneer Tikka Homemade Cottage Cheese Marinated in Yoghurt and Spice	NGN 10,600
Malai Paneer Tikka Homemade Cottage Cheese Marinated in Cashew Nut Paste, Yoghurt and Mild Indian Spices	NGN 11,000
Chicken Achari Tikka Boneless Pieces of Chicken Marinated in Mix Pickle and Unique Indian Spices	NGN 13,100
Mutton Seekh Kebab Minced Lamb Infused with Fresh Herbs, Variety of Aromatic Spices, Baked on Skewers	NGN 13,700
Tandoor Chooza Half Chicken Bone Chicken Marinated in Yoghurt and Barbequed in the Tandoor	NGN 16,600
Tandoor Chooza Whole Chicken Bone Chicken Marinated in Yoghurt and Barbequed in the Tandoor	NGN 30,200
Chicken Tikka Boneless Chicken Marinated in Yoghurt and Barbequed in the Tandoor	NGN 13,900
Green Herb Chicken Boneless Tender of Chicken Marinated in Green Herbs	NGN 13,800
Black Pepper Chicken Skewered Boneless Pieces of Chicken, Coarse Black Pepper	NGN 14,300

TANDOOR	
Tandoori Prawns King Prawns Marinated with Whole Spices, Yogurt and Skewered with Onions	NGN 20,800
Tandoori Fish Tikka Fish Fillet Marinated in Mixed Tandoori Spices and Masala Sauce	NGN 16,900
Chicken Malai Kabab Supreme of Soft Chickenn Marinated with Mild Spices	NGN 14,600
Garlic Chicken Kabab Boneless Chicken Pieces Marinated in Garlic and Mild Spices	NGN 14,300
Tandoori Fish Spicy Whole Crooker Fish Prepared with Selected Indian Herbs and Spices	NGN 20,500
Tandoori Vegetarian Platter Assorted Grilled Vegetables Marinated in Achari Masala	NGN 22,300
Tandoori Mix Grill Platter Mixed Grill of Chicken, Prawns, Fish and Meat Marinated I Herb Yogurt and Served with Mint Garlic Sauce	NGN 32,400

CURRY	
Prawn Red Thai Curry A Superb Coconut Milk Sauce with Fiery Red Curry	NGN 18,000
Egg Curry Boiled Egg Cooked in Special Indian Spices and Gravy	NGN 9,700
Green Thai Curry Lamb Traditional Green Curry made with Garden Fresh Green	NGN 14,300
Green Thai Curry Chicken Traditional Green Curry made with Garden Fresh Green	NGN 12,600
Green Thai Curry Vegetable Traditional Green Curry made with Garden Fresh Green	NGN 11,000
Chicken Curry Chicken Cooked in Gravy with Traditional North Indian Spices	NGN 12,600
Butter Chicken Most popular Dish from the Indian Kitchen, Boneless Chicken Cooked in Butter, Coriander, Tomato & Ginger	NGN 19,000



CURRY	
<p>Chicken Tikka Masala Saffron Marinated Chicken Succulently Baked in the Tandoor</p>	NGN 14,600
<p>Chicken Kadai Tender Pieces of Mutton Chicken Cooked in garlic, Butter, Tomatoes</p>	NGN 13,100
<p>Lamb Curry A Delicacy of Kashmir, Tender Baby Lamb Curry</p>	NGN 19,200
<p>Lamb Kadai Tender Pieces of Chicken Cooked in Garlic, Butter, Tomatoes</p>	NGN 15,100
<p>Lamb in Coriander Gravy Mutton Cooked with Sauteed Spices in Thick Gravy and Garnished with Ginger & Green Coriander</p>	NGN 18,000
<p>Fish Curry Goa Delicacy, Fish Fillet in a Spicy Coconut Sauce</p>	NGN 19,000
<p>Prawns Curry Prawns Cooked in Gravy with Traditional Spices</p>	NGN 20,500
<p>Paneer Makhani Indian Cottage Cheese Sauteed with Onion, Green Peppers & Tomatoes</p>	NGN 13,300
<p>Palak Paneer Creamy Spinach & Indian Cottage Chees Cooked with Roasted Cumin Seeds</p>	NGN 14,200

VEGETARIAN SELECTION	
<p>Vegetable Kadai Assorted Vegetables Sauteed in Garlic, Tomatoes & Onions with a Touch of Ginger Coriander</p>	NGN 10,300
<p>Bombay Aloo Potato with Cumin Seeds, Aromatic Spices, Tomatoes & Coriander</p>	NGN 8,600
<p>Dal Tadka A Combination of Yellow Lentils, Garlic, Cumin Seeds and Red Chilies</p>	NGN 7,900
<p>Dal Makhani Black Lentils Cooked on Low Heat with our Unique Spices</p>	NGN 10,000
<p>Tawa Vegetables</p>	NGN 10,800



VEGETARIAN SELECTION	
Kadai Paneer Cubes of Fresh Cottage Cheese Cooked with Capsicum Onions & Tomatoes	NGN 11,600
Mutter Paneer Green Peas & Cottage Cheese in Traditional Onion Gravy	NGN 12,600
Plain Raita Chiled Yogurt to Tone down the Spice	NGN 5,800
Mix Raita A Cooling Combination of Yogurt, Mixed Spices and Chopped vegetables	NGN 6,500

MAIN COURSE	
Malai Kofta Dumplings Stuffed with Cottage Cheese and Dry Fruits Cooked with Indian Spices with Cashewnut Tomato Gravy	NGN 14,600
Paneer Tikka Masala Yogurt Cheese Marinated and Simmered in Nawabi Gravy	NGN 12,600
Mongolian Beef Sweet Soy Glaze, Flank Steak, Garlic ,Snipped Green Onion	NGN 15,800
Crispy Fish in Hot Garlic Sauce Wok Fried Fish Cooked with Chili Garlic Soya Sauce	NGN 23,800
Lamb Chop Keema Masala Stir Fried Lamb Chops Cooked with a Spicy Onion Served with Minced Lamb	NGN 15,800
Salt & Pepper Prawns Crispy Prawns, Aromatics,Chili Peppers	NGN 20,500
Sweet & Sour Shrimp Sweet & Sour Sauce ,Pineapple,Onion,Bell Peppers, Ginger	NGN 20,500
Sweet & Sour Chicken Sweet & Sour Sauce ,Pineapple,Onion,Bell Peppers, Ginger	NGN 18,000
Prawn Chili Basil Stir Fry Stir Fried Prawns with Basil sauce	NGN 19,700
Kung Pao Shrimp Spicy Sichuan Chili Sauce Peanuts, Green Onion, Red Chili Peppers	NGN 16,200
Kung Pao Chicken Spicy Sichuan Chili Sauce Peanuts, Green Onion, Red Chili Peppers	NGN 15,400



MAIN COURSE	
Thai Cashewnut Shrimp Stir Fried Tofu and Vegetables with Cashew Nuts, Spring Onions and Capsicum	NGN 19,400
Thai Cashewnut Chicken Stir Fried Tofu and Vegetables with Cashew Nuts, Spring Onions and Capsicum	NGN 15,100
Thai Cashewnut Vegetable Stir Fried Tofu and Vegetables with Cashew Nuts, Spring Onions and Capsicum	NGN 12,600
Buddha Stir Fry Broccoli Stir Fry with Bok Choy	NGN 14,300
Seafood Stir Fry Stir Fried Calamari, Shrimps and Fish	NGN 21,000

BIRYANI & RICE	
Jeera Rice Basmati Rice Tempered with Cumin Seeds	NGN 6,700
Vegetable Pualo Basmati Rice Cooked in a Sealed Pit with Raisins and Nuts	NGN 10,000
Biryani Chicken Traditional Indian Rice	NGN 12,600
Biryani Mutton Traditional Indian Rice	NGN 13,300
Biryani Vegetables Traditional Indian Rice	NGN 11,000
Pineapple Fried Rice Vegetables Fried Rice Baked in Pineapple with Cashew Nuts	NGN 11,000
Pineapple Fried Rice Chicken Fried Rice Baked in Pineapple with Cashew Nuts	NGN 12,600
Pineapple Fried Rice Shrimp Fried Rice Baked in Pineapple with Cashew Nuts	NGN 16,100
Thai Fried Rice Chicken Mixed Vegetables and Thai Spices	NGN 12,600
Thai Fried Rice Seafood Mixed Vegetables and Thai Spices	NGN 16,400
Steamed Basmati Rice	NGN 5,800



NOODLES	
Lo Mein Shrimp Stir Fried Egg Noodles with Peppers and Onions	NGN 21,200
Lo Mein Chicken Stir Fried Egg Noodles with Peppers and Onions	NGN 17,500
Lo Mein Vegetables Stir Fried Egg Noodles with Peppers and Onions	NGN 16,800
Pad Thai Shrimp Traditionally Famous Stir Fried Thai Noodles	NGN 19,400
Pad Thai Chicken Traditionally Famous Stir Fried Thai Noodles	NGN 15,100
Pad Thai Vegetables Traditionally Famous Stir Fried Thai Noodles	NGN 13,700
Singapore Noodles Angel Hair Noodles with Chicken, Eggs and Mixed Vegetables	NGN 13,200

BREAD	
Laccha Paratha Multi layered wheat Bread Cooked in Tandoor with a Brush of Butter Plain Papadam (2pcs)	NGN 2,900
Crispy Lentil Wafer which Compliments all Curries	NGN 2,900
Masala Papadam (2pcs) Crispy Indian Pancake Topped with Chopped Onion and Tomatoes can be Fried or Roasted	NGN 3,200
Chappat (2pcs) Flat Discs of wheat Flour Pancake Cooked in Tawa	NGN 2,500
Tandoori Roti Flat Bread Made out of whole Wheat Flour and Baked in our Clay oven	NGN 2,500
Plain Naan Soft Natural Flour Bread	NGN 2,500
Butter Naan Soft Natural Flour Bread Brushed with Butter	NGN 3,100
Cheese Naan Soft Natural Flour Bread Stuffed with Cheese	NGN 5,400

BREAD	
Garlic Naan Soft Natural Flour Bread Brushed with Garlic and Butter	NGN 3,600
Chili Garlic Naan Soft Natural Bread Brushed with Freshly Minced Garlic and Chili	NGN 3,700
Stuffed Paratha Natural Flour Bread Stuffed with a Choice of "Aloo Mix Veggies, Paneer"	NGN 4,700



DESSERT	
Gulab Jamun Indian Sponge Cake in Rich Syrup	NGN 8,600
Kulfi Traditional Homemade Ice Cream	NGN 8,900
Banana Spring Rolls Fried Banana Rolls with Cinnamon and Vanilla Ice Cream	NGN 8,600
Walnut Lover Caramelized walnuts on Vanilla Ice Cream	NGN 12,200
Ice Cream	NGN 7,900
Fruit Salad	NGN 7,900