

# Starters

## Seafood

-  **Singapore black pepper prawns** (*Singapore*) 325  
Tender prawns cooked with a tempting mixture of garlic, chillies, lots of freshly crushed black pepper, butter, and oyster sauce.
-  **Garlic-peppered prawns** (*Koong Pad Kra-tiem Prikthai - Thailand*) 325  
Juicy, succulent prawns marinated in a wonderful mix of garlic and white pepper, deep-fried. Served with a chilli-shrimp paste.
-  **Fragrant prawns** (*Udang Wangi - Malaysia*) 325  
Prawns stir-fried in an aromatic sauce made from red chilli, turmeric, ginger, lemon grass, and curry leaves.
-  **Thai Prawn/ Fish cakes** (*Tod Mun Koong / Pla – Thailand*) 325 / 245  
Finely minced prawn or fish meat combined with our own red curry paste and lime leaves, and deep-fried.
-  **Tiger Prawn satay** (*Satay Koong – Thailand*) 500  
Four large tiger prawns in the shell, marinated in fragrant lemongrass, yellow curry paste, and coconut milk, grilled in their own juices.
- Five-spice fish** (*China*) 245  
Fish fillets marinated in aromatic five-spice powder and pan-fried. Five-spice powder is a special mixture of fennel, cinnamon, cloves, star anise, and Sichuan peppercorns.
-  **Spiced fish grilled in banana leaves** (*Otak Otak - Singapore*) 245  
A mixture of pounded fish, aromatic herbs and spices, and coconut milk is wrapped in banana leaves and either steamed or grilled depending on your taste.
-  **Crispy fish in three-flavour sauce** (*Pla Tod Sahn Rod – Thailand*) 245  
Crisp fish fillets in a delicious sauce of tamarind, chilli, garlic and palm sugar, topped with deep-fried basil leaves. Hot, sweet, sour, and salty all at once.

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# Chicken & Beef

**Chicken satay** (*Satay Ayam - Malaysia*) 195  
Chicken strips marinated in a sweet and aromatic mixture of soy sauce, coriander, lemon grass, and galangal. Served with our home-made peanut sauce.

✎ **Lemongrass chilli chicken** (*Kai Pad Tom Yam Haeng – Thailand*) 195  
Chicken chunks cooked in a hot and aromatic mixture of garlic, shallots, chillies, dried shrimp, lemongrass, galangal and lime leaves.

**Chicken Golden baskets** (*Krathong Thong - Thailand*) 195  
Finely chopped chicken and soft sweet corn are stir-fried with a fragrant mixture of garlic, coriander roots, white pepper and soy sauce. Served in golden-crisp baskets. Perfect finger food.

**Crispy chicken in ginger-garlic sauce** (*China*) 195  
Chicken chunks, crispy outside, soft inside are served with a mild, flavourful sauce of ginger, garlic, soy sauce and sesame oil.

✎ **Chicken in peanut chilli sauce** (*China*) 195  
Fried chicken is tossed with a mixture of chillies, garlic, and roasted crushed peanuts.

✎✎ **Drunken beef** (*Neua Phat Kee Mao - Thailand*) 195  
Perfect to accompany your drinks, tender beef is quickly stir-fried with a spicy mixture of pounded chillies, garlic and basil. One of our best-selling dishes.

**Malaysian beef satay** (*Satay Daging- Malaysia*) 225  
Beef strips marinated in a sweet and aromatic mixture of soy sauce, coriander, lemon grass, and galangal. Served with our home-made peanut sauce.

## Soups

✎✎ **Tom Yam** (*Thailand*)  
Thailand's famous hot, sour, and herbal soup brimming with the flavour of lemongrass, galangal and Kaffir lime leaves. It will clear your sinuses and blow your cold away. Just don't ask for it "mild".  
Chicken / Prawns 100/150

**Ginger wine chicken and corn soup** (*China*) 100  
A light and tasty way to begin the meal, this delicate soup is infused with the flavour of ginger and Chinese rice wine.

**Thai coconut soup** (Tom Kha - Thailand)

A creamy soup with the hearty flavour of galangal and the sweet flavour of coconut milk.

Chicken / Prawns

100 / 150

**Minced chicken and celery soup** (*Kaeng jued – Thailand*)

100

A tasty yet light soup with bits of minced chicken, celery, chinese cabbage, and black mushrooms.

## Curries

✦ **Thai Red Curry** (*Kaeng Ped - Thailand*)

A Thai classic, the red curry with its intriguing medley of flavours is recommended. The hot flavour of red chillies plays with the herbal flavours of lemongrass, galangal and lime leaves.

Chicken / Beef / Prawns

225/250/350

✦ **Chicken curry Lombok style** (*Opor Manuk - Indonesia*)

225

Chicken is cooked with a sauce that's fragrant and earthy with cinnamon bark, cloves, galangal, ginger, and peppercorns.

✦ **Spiced creamy prawn curry** (*Udang Lemak - Malaysia*)

350

Large prawns are cooked in a spice mixture of chillies, lemongrass, shallots, garlic, tamarind and palm sugar with coconut milk mellowing out the flavour.

✦ **Sumatra Fish curry** (*Gulai Ikan - Indonesia*)

275

A herbal fish curry from Sumatra made from simmering fish pieces in a creamy spice paste of turmeric, chillies, shallots, and garlic, infused with the flavour of basil leaves.

✦ **Prawn and pineapple curry** (*Kaeng Kua Saparot Koong - Thailand*)

350

Mildly spicy and tart at the same time, juicy prawns are immersed in an orange-coloured curry that contrasts wonderfully with the sweetness of pineapple.

✦✦ **Thai Green curry** (*Kaeng Kiow Wahn - Thailand*)

Herbal and bursting with flavour (with plenty of bite), green curry is also among the hottest of Thai curries.

Chicken / Beef / Fish / Prawns

225/250/275/350

✦ **Mussaman curry** (*Kaeng Mussaman – Thailand*)

This is a sweetly aromatic, spicy curry with lots of character. It combines fragrant Thai herbs, peanuts, and Indian spices like cardamom, cloves, and nutmeg.

Chicken / Beef

225/250

- Panang curry with beef** (*Panang Neua – Thailand*) 250  
 A rich, creamy, thick curry of beef in a fragrant Thai spice paste with the nutty flavour of peanuts and the fragrance of basil leaves.
- Chicken in coconut lemongrass sauce** (*Ayam Masak Lemak - Malaysia*) 225  
 A creamy Malay curry with Asian herbs, fresh chillies, perfumed with lime leaves, and garnished with fried shallots.
- Thai Yellow curry** (*Kaeng Karee – Thailand*)  
 Indian spices meet Thai flavours in this southern Thai curry that's a blend fresh herbs with fresh turmeric and roasted spices.  
 Chicken / Beef / Prawns 225/250/350

(All curries contain coconut milk)

## Stir-fried, steamed, grilled, and fried

### Seafood

#### **Crispy seafood in a range of special sauces**

Enjoy fried fish or prawns in delicious sauces from the Far-east. Each sauce has its own unique character and flavour.

Prawns / Tiger Prawns (4 pc) / Fish fillets 325/475/245  
 Or Whole fish (*as per weight*) Rs. 100 per 100 gm

- Drunken style** (*Pad Kee Mao – Thailand*)  
 A delicious and aromatic sauce made from chillies, garlic, and basil, with white pepper and oyster sauce.
- Choo Chee Curry sauce** (*Thailand*)  
 A strongly flavoured Thai sauce with a gingery red curry coconut flavour, basil leaves, and the citrus scent of Kaffir Lime leaves.
- Roasted chilli paste** (*Nam Prik Pao – Thailand*)  
 Our homemade roasted chilli tamarind paste has chillies, garlic, shallots, tamarind, palm sugar, fish sauce, and dried shrimp. Try it.

Sweet and sour sauce (*Priao Wan – Thailand*)

A combination of garlic, pineapple, vinegar, palm sugar, tomato and a touch of chilli to give you a great sweet and sour flavour without any cloying sweetness.

Pepper-garlic sauce (Pad Kratiem Prikthai – Thailand)

Pepper and garlic are wonderful flavours that go well in this assertive sauce that is also flavoured with three herbs.

✦ Chilli-ginger sauce (Prik Khing – Thailand)

A sharp, spicy sauce with chillies, galangal, lemongrass, garlic, and lime peel.

### **Live whole crab**

At Shiok, we believe in getting the freshest seafood we can. Our live crab dishes are made from freshly caught crabs, and this is reflected in the delicate flavour of the meat.

(Price – as per weight – Rs. 100 per 100 gm)

✦ **Black Pepper Crab**

A Shiok signature dish, whole crabs are tossed in this finger-licking good sauce made from freshly roasted black peppercorns, chillies, oyster sauce and garlic. Don't miss it.

✦

### **Crab in Thai yellow curry sauce**

A milder but very flavourful sauce made with Asian herbs and spices, touched up with the flavour of fresh turmeric.

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### **Singapore Chilli Crab**

This popular Singapore dish has whole crab tossed in a mild and delicious chill sauce with tomato, garlic, ginger, and yellow bean sauce.

✦ ✦

### **Prawns / fish in chilli sauce** (*Sambal Udang / Ikan - Indonesia*) 325/ 245

Large prawns or fish fillets are cooked in a spice mixture of chillies, lemongrass, shallots, garlic, tamarind and palm sugar.

✦ ✦

### **Tiger prawns steamed in chilli lime sauce** (*Thailand*) 500

Seafood and steaming make for a healthy combination. 4 large tiger prawns in the shell are steamed with lemongrass, chillies, garlic, fish sauce, coriander roots, and lime juice. (20 minutes)

✦ ✦

### **Lemongrass-chilli prawns** (*Tom Yam Koong Haeng - Thailand*) 325

Fresh prawns are cooked in a hot and sour mixture of garlic, shallots, chillies, lemongrass, galangal and lime leaves.

✦

### **Grilled fish Java style** (*Ikan Pangang - Indonesia*) 225

Fish fillets fish marinated in a mixture of turmeric, chillies, shallots, garlic, lemongrass, galangal, and coconut milk and grilled.

✍ **Calamari in chilli sauce** (*Cili Sotong - Indonesia*) 195  
Calamari lovers will enjoy this dish of tender squid cooked in a spicy chilli-tomato sauce.

**Steamed fish Cantonese style** (*China*) 245  
A delicate dish of fish fillets steamed in a light and flavourful mixture.

✍ **Fish in spicy tamarind sauce** (*Ikan Pedas – Singapore*) 245  
Fish fillets simmered in a tasty sauce made with galangal, fresh turmeric, and tamarind

(All prawn dishes are also available with Tiger Prawns (4 pieces) at Rs. 500 per portion)

## Chicken

✍✍ **Spicy chicken stir-fried with basil** (*Kai Pad Bai Kaprao - Thailand*) 195  
Chillies, garlic, pepper and lots of fresh basil with chicken make a tasty dish that goes great with rice.

✍ **Chicken in pepper-garlic sauce** (*Kai Pad Kratiem Prikthai - Thailand*) 195  
Chicken stir-fried with a sauce of freshly crushed pepper and garlic, enhanced by coriander, mint, and basil.

✍ **Chicken in roasted chilli paste** (*Kai Pad Nam Prik Pao - Thailand*) 195  
Our chilli-tamarind paste has chillies, garlic, shallots, tamarind, palm sugar, fish sauce, and dried shrimp and it goes well with just about anything.

**Nonya chicken** (*Singapore*) 195  
An example of mixed cuisine, the very Malay chilli is combined with the very Chinese dark soy sauce, star anise, and spring onions, and braised in this aromatic mixture.

✍ **Tangy Chilli-fried Indonesian Chicken** (*Ayam Goreng Balado – Indonesia*) 195  
Chicken cubes tossed in a mix of chillies, garlic, shallots, dried shrimp, tomatoes, spiked with lime juice.

✍ **Chicken with red chillies in chilli bean sauce** (*China*) 195  
Chicken stir-fried with dried red chillies and a sauce made from chillies and yellow soybean paste.

✍ **Chicken in chilli ginger sauce** (*Kai Pad Prik Khing – Thailand*) 195  
Chicken in a sharp, spicy sauce with chillies, galangal, lemongrass, garlic, and lime peel.

- ✂ ✂
**Indonesian green chilli chicken** (*Ayam Cabai Hijau – Indonesia*) 195  
 Chicken cubes simmered with green chillies, lemongrass, ginger, and tomatoes. This is for the real chilli lovers. May be fatal in large doses (we're kidding!)

## Beef

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**Beef with roasted chilli paste** (*Neua Pad Nam Prik Pao - Thailand*) 225  
 Beef with our home-made chilli-tamarind paste that has chillies, garlic, shallots, tamarind, palm sugar, fish sauce, and dried shrimp.
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**Thai chilli beef** (*Neua Pad Prik - Thailand*) 225  
 Hot and simple, strips of beef stir-fried with chillies and freshly crushed black pepper.
- Stir-fried beef with broccoli and oyster sauce** 225  
 A mild dish that will satisfy those without a craving for chillies.
- ✂
**Beef with ginger, chilli, basil, and crushed peanuts** 225  
 Tender beef with several assertive flavours that nevertheless blend nicely together. The peanuts provide a crunch and a mild contrast to the other seasonings.

## Rice and Noodles

### Noodles

- ✂ ✂
**Drunkard's noodles** (*Kway Tiao Pad Kee Mao - Thailand*)  
 Flat rice noodles are tossed with broccoli florets and either seafood or chicken in a fiery mix of chillies, garlic, basil and oyster sauce.  
 Chicken / Mixed Seafood 150/195
- ✂
**Char Kway Tiao** (*Singapore*) 150  
 A Singapore hawker stall favourite, broad rice noodles are cooked in a delicious and spicy mix of sauces. It also has squid, prawns, fish cakes and bean sprouts.
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**Mee Goreng** (*Singapore*) 150  
 A specialty of Muslims in Singapore, wheat noodles are tossed with minced chicken, potatoes, and bean sprouts, flavoured with chilli, tomato and soy sauces.
- Chicken Hor Fun** (*Malaysia*) 150

Browned braised chicken is cooked with flat rice noodles and a savoury sauce using ginger, sesame oil, soy sauce, and chicken stock.

**Pad Thai** *(Thailand)*

Thailand's famous street dish. Our version is made sweet and fruity-sour using tamarind and palm sugar (with just a bit of chilli), garnished with bean sprouts and crushed roasted peanuts.

Chicken / Prawns/ Mixed Seafood 150/195/195

- ✦ **Hot n' sour rice noodles** *(Kway Tiao Sen Lek Tom Yam Haeng - Thailand)* 150  
Flat rice noodles are stir-fried with minced chicken in a hot and tangy mixture of fish sauce, roasted chilli paste, sugar, and lime juice

**Indonesian style stir-fried noodles** *(Bah Mee Goreng)* 150

Wheat noodles stir-fried with chicken and a flavourful mix of garlic, green chillies, spring onions, sweet soy sauce, and chicken stock.

**Chinese stir-fried noodles**

Chicken / Prawn 150/ 180

## Rice

- ✦ **Nasi goreng** *(Indonesia)*  
Literally meaning "fried rice", this Indonesian dish is made by frying a spice paste of chillies, garlic, and dried shrimp, then adding meat, rice, and sweet soy sauce.  
Chicken / Prawn 150 / 195

- ✦ **Chilli-basil fried rice** *(Khao Pad Bai Krapow - Thailand)*  
A hearty rice dish flavoured with chillies, garlic, and basil.  
Chicken / Prawn 150 / 195

**Chinese fried rice**

Chicken / Egg / Prawn 150 / 110 / 195

**Steamed Rice** 80

Simple steamed long-grain rice is a great companion to our flavourful curries

(A service charge of 10% is applicable on the menu)