

The yellow[®] turtle

Modern Asian Dining & Cafe

A CULINARY JOURNEY ACROSS SOUTH ASIA



THE STORY OF

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IN ANCIENT ASIAN FOLKLORE, THE LO SHU TURTLE IS BELIEVED TO HAVE EMERGED FROM SACRED WATERS CARRYING A MYSTICAL SQUARE UPON ITS SHELL. THE LO SHU MAGIC SQUARE HOLDS PERFECT BALANCE — EVERY ROW, COLUMN, AND DIAGONAL ADDS UP TO THE NUMBER 15, A SYMBOL OF HARMONY, FORTUNE, AND COSMIC ORDER. ACROSS MANY ASIAN CULTURES, THE TURTLE REPRESENTS WISDOM, LONGEVITY, AND PROSPERITY. THE COLOR YELLOW STANDS FOR WEALTH AND GOOD FORTUNE. INSPIRED BY THIS LEGEND, THE YELLOW TURTLE TRAVELS ACROSS THE STREET MARKETS OF ASIA, GATHERING FLAVOURS, STORIES, AND TRADITIONS FROM EVERY STOP ALONG THE JOURNEY



SOUPS

VEG MEAT MIXED

		Hot & Sour Soup	185	205	235
Mushroom Tofu Ginger Notes					
		Night Market Laksa	205	225	265
Laksa Coconut Broth Kaffir Lime Chilli Oil					
		Shanghai Sweet Corn Soup 	185	205	235
A Silky Mash Of Sweet Corn Elevated With A Hint Of Truffle Oil And Finished With Fresh Spring Onion					
		Seoul Soft Tofu Soup 	225		
An Asian Twist With Silken Tofu Simmered With Lemongrass, Bold Gochujang, Brightened With Kaffir Lime Leaf					
		Lemon Coriander Soup	185	205	235
Fresh Coriander Lemon Vegetable Broth					

Spanning The Diverse Landscapes Of South Asia, Our Menu Brings Together Regional Specialties Shaped By Culture, Tradition, And Local Flavour. Each Dish Offers A Taste Of A Different Corner Of The Subcontinent.
JAPAN, CHINA, MALAYSIA, THAILAND, KOREA, INDONESIA



Our Signature Creations

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DIMSUM

VEG MEAT

- 
Kathmandu Veg Jhol Gyoza  285
 A Soulful Japanese-Nepalese Fusion, Served In A Sweet-Spicy Miso Broth, Lifted With A Hint Of Sweetness And Lime
- 
Charcoal Cheese Veg Dimsum  305
 In Thai Green Curry
 A House Creation Of Charcoal Infused Dimsums Stuffed Cheese And Fresh Vegetables, Served Over A Silky Thai Green Curry
- 
Turtle's Crystal Vegetable Dimsum 325
 Assorted Vegetables | Butter | Homemade Dips
- 
Truffle Edamame Dimsum 325
 Edamame | Vegan Oyster-No Onion No Garlic

VEG MEAT PRAWN

- 
Kathmandu Non Veg Jhol Gyoza  345
 A Soulful Japanese-Nepalese Fusion Of Chicken Filled Gyoza Served In A Sweet-Spicy Miso Broth, Lifted With A Hint Of Sweetness And Lime
- 
Charcoal Cheese Chicken Dimsum  365
 In Thai Green Curry
 A House Creation Of Charcoal Infused Dimsums Stuffed Cheese And Chicken, Served Over A Silky Thai Green Curry
- 
Turtle's Favourite Crystal Chicken Dimsum 365
 Juicy Chicken | House Favourite | Homemade Dips
- 
Thai Chicken Dimsum 365
 Juicy Chicken | Thai Herbs | Spicy Notes
- 
Guangzhou Prawn Hargow 455
 Fresh River Prawn | Gochujung | Chilli Oil
- 
Sesame Butter Prawn Dumpling 455
 Butter Prawn Filling | Sesame | Ginger Notes

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MARKET STYLE BAOS

Inspired by the bustling night markets of south asia, each bao in this collection is a tribute to the bold flavours, vibrant aromas, and unforgettable street-side experiences of the region. Every filling is thoughtfully crafted to capture the unique essence of a different street, delivering its own distinctive story in every bite.



VEG MEAT PRAWN

■	Shilin Night Market Tofu Bao	285
	Fried Tofu Basil Kaffir Lime Vegan Oyster	
■	Dotonbori Tempura Bao	265
	Crunchy Tempura Vegetables Spicy Mayo	
▲	Yokohama Teriyaki Chicken Bao	305
	Teriyaki Chicken Sesame Japanese Mayo	
▲	Chatuchak Chicken Bao	305
	Zesty Chicken Thai Herbs Bellpepper	
▲	Shinjuku Chilli Mayo Shrimp Bao	325
	Shrimp Sriracha Mayo Oyster	

KUSHIYAKI GRILLS

Juicy skewers, hibachi-grilled to perfection in house-made sauces, paired with fragrant jasmine rice and a fresh house salad. This signature creation from the yellow turtle arrives on a handcrafted wooden platter, infused with subtle charcoal aromas that elevate its smoky, playful character. Served in teriyaki, miso glaze or spicy hoisin sauce

VEG MEAT

■	Tofu Yakitori	345
■	Mushroom Yakitori	355
▲	Chicken Yakitori	405

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APPETIZERS

VEG MEAT PRAWN

- | | |
|---|-----|
| <div> <div>■</div> <div> Crispy Chilli Babycorn
 Crispy Babycorn Chilli Garlic Palate Pleaser </div> </div> | 265 |
| <div> <div>■</div> <div> Parmesan Blossom
 Parmesan Cheese Assorted Vegetables
 Spring Rolls Sweet Chilli Dip </div> </div> | 295 |
| <div> <div>■</div> <div> Thai Style Fried Tofu Cake 
 Crisp Silken Tofu Cakes Infused With Thai Herbs
 And Kaffir Lime, Served In Fragrant Takrai
 Sauce With A Sweet-spicy Kick </div> </div> | 375 |
| <div> <div>■</div> <div> Turtle's Spinach Mushroom Pizzetta 
 A House Created 3-Inch Baked Pizzetta Layered With
 Spinach Mushrooms, And Molten Mozzarella, Infused
 With Signature Asian Fusion Flavours That
 Bring Together Comfort, Richness
 And A Subtle Hint Of Intrigue </div> </div> | 355 |
| <div> <div>■</div> <div> Sesame Kissed Asian Veggies
 Stir Fried Asian Greens Garlic Soy </div> </div> | 275 |
| <div> <div>▲</div> <div> Laksa Chicken Prawn Spring Rolls 
 Thai-Style Poh Pia Tod Stuffed With Chicken And
 Prawns, Kissed With Fragrant Laksa Spices And
 Served Alongside A Vibrant Sweet Chilli Dip </div> </div> | 345 |
| <div> <div>▲</div> <div> Takrai Chicken
 House Favourite Kaffir Lime Thai Aroma </div> </div> | 355 |
| <div> <div>▲</div> <div> Crispy Chicken Teriyaki
 Teriyaki Glaze Sake Sesame </div> </div> | 345 |
| <div> <div>▲</div> <div> Katsu Chicken
 Japanese Fried Chicken Panko Crust Katsu Sauce </div> </div> | 425 |
| <div> <div>▲</div> <div> Tangra Style Dry Chilli Chicken
 Tangra Spices Onion Bell Pepper </div> </div> | 335 |
| <div> <div>▲</div> <div> Gochujang Chicken Bites
 Flaked Gochujang Dip Cajun </div> </div> | 335 |

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APPETIZERS

VEG MEAT SEAFOOD

- ▲ Roast Chicken Barbecue Pizzetta  385
A House Created 3-Inch Baked Pizzetta Layered With Barbeque Chicken, And Molten Mozzarella Infused With Signature Asian Fusion Flavours That Bring Together Comfort, Richness, And A Subtle Hint Of Intrigue
- ▲ Pan Fried Chilli Fish With Crispy Leeks 365/555
Glazed | Tender | Tangra Style
- ▲ Butter Pepper Garlic Fish With Crunchy Beans 365/555
Thin Coated | Lightly Seasoned | Dry Tossed
- ▲ Prawn Tempura 455
Japanese Speciality | Chilli Mayo | House Favourite
- ▲ Dynamite Shrimp 455
Sriracha | Kewpie Mayo | Sweet Chilli
- ▲ Crispy Soft Shell Crab  755
Premium Soft-Shell Crab, Delicately Fried To Tender Yet Crispy Perfection, Served With Fresh Garden Greens And Complemented By Our Signature Secret Sauce
- ▲ Salt & Pepper Calamari 395
Crispy Calamari | Salt Pepper Seasoning Herbs

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SIGNATURE CURRIES & BOWLS

CLAYPOT KITCHEN

A collection of speciality bowls and curries inspired by diverse Asian cooking traditions, bringing together the bold flavours of Thailand, the refined balance of Japanese cuisine, the smoky richness of Indonesian street kitchens, and the comforting depth of Cantonese cooking. Each handcrafted bowl showcases a unique kitchen technique, layered with exclusive fusion touches to celebrate soulful comfort food from every corner of Asia

VEG MEAT SEAFOOD

- | | | |
|---|--|-----|
| ■ | Sapo Tahu Claypot | 315 |
| | Paneer Assorted Vegetables Vegan Oyster | |
| ■ | Mushroom Asparagus Claypot | 315 |
| | Button Mushroom Sambal Oelek
Slow-Braised | |
| ▲ | Sliced Chicken Claypot | 345 |
| | Bakchoy Butter Garlic Earthenware | |
| ▲ | Thai Green Curry Chicken Claypot | 455 |
| | A Rich, Slow-Cooked Thai Green Curry | |
| ▲ | Laksa Seafood Claypot | 535 |
| | A Rich Laksa Curry With Prawns, Bhetki And
Squid Served With Fragrant Thai Jasmine Rice
Sautéed Mushroom And House Salad | |

TURTLE'S SPECIALITY BOWL

VEG MEAT SEAFOOD

- | | | |
|---|---|-----|
| ■ | Mama's Katsu Curry Tofu Bowl | 435 |
| | Tofu Katsu Golden curry Steamed Rice | |
| ▲ | Mama's Katsu Curry Chicken Bowl | 455 |
| | Katsu Chicken Golden Curry Steamed Rice | |
| ▲ | Mee Goreng | 375 |
| | Miso Yakitori Stick Homemade Fresh
Prawn Crackers Sambal Aroma Noodles | |
| ▲ | Nasi Goreng | 375 |
| | Miso Yakitori Stick Homemade Fresh
Prawn Crackers Sambal Aroma Rice | |



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THAI CURRIES

VEG MEAT SEAFOOD

Thai Red Curry Served With Jasmine Rice	315	345	385
Thai Green Curry Served With Jasmine Rice	315	345	385
Jakarta's Laksa Curry Squid, Prawn, Bhetki Served In Laksa Curry With Two Kinds Of Noodles	355	445	525
Burmese Khow Suey Creamy Coconut Curry Noodles Infused With Fragrant Asian Spices, Topped With Crunchy Condiments For A Rich, Comforting, And Flavorful Bowl	385	415	455

SIZZLERS

A bold fusion of Indo-Japanese-Cantonese flavours – sizzling platters layered with smoky sauces, wok-tossed vegetables, aromatic noodles or rice, and fire-grilled proteins, served hot on cast iron for an indulgent, flavour- packed experience



VEG MEAT SEAFOOD

Mushroom Sizzler Mushroom Yakitori Mushroom Sautéed In Mild Garlic Sauce	525
Paneer Sizzler Paneer Yakitori Paneer Sautéed In Hot Garlic Sauce	555
Chicken Sizzler Chicken Yakitori Chicken Sautéed In Hoisin Sauce	555
Fish Sizzler Fish Yakitori Fish Sautéed In Black Bean Sauce	735

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MAIN COURSE

VEG MEAT SEAFOOD

- | | | |
|---|--|---------|
|  | Mushroom & Asparagus In Sambal Oelek Sauce | 295 |
| | Shiitake Mushroom Button Mushroom Water Chestnut | |
|  | Mapo Tofu  | 405 |
| | Silken Tofu In A Semi-Gravy Oyster Garlic Sauce, Delivering Bold Umami With A Smooth Comforting Finish | |
|  | Stir Fried Exotic Veg | 295 |
| | Exotic Vegetables Oyster Garlic Sauce Asian Seasoning | |
|  | Veg Dumpling In Manchurian Sauce | 315 |
| | Vegetable Filling Tangy Notes Salty Umami | |
|  | Cottage Cheese In Choice Of Sauce | 293 |
| | Chilli Hot Garlic Schezwan-Sauce | |
|  | Turtle's Tangra Style Chilli Chicken | 355 |
| | Tangra Spices Bell Peppers Aromatic Broth | |
|  | Kung Pao Chicken | 355 |
| | Roasted Chilli Sweetness Crushed Peanuts | |
|  | Tangra Style Chilli Fish Gravy | 385/495 |
|  | Mirin Fish  | 385/495 |
| | A House Creation Blending The Delicate Umami Richness Of Japanese Mirin Balanced By Bold, Tangy Notes Of Chinese Flavours | |
|  | Chiang Mai-Style Soft Shell Crabs  | 795 |
| | Premium Soft-Shell Crab Cooked To Crispy Perfection, Served With Our House-Crafted Sauce Inspired By The Vibrant Thai Ingredients And Bold Flavours Of The Chiang Mai Region Of Thailand | |
|  | Honey Chilli Kaffir Lime Prawn | 475 |
| | Fresh Prawns Kaffir Lime Honey | |
|  | Butter Garlic Prawn | 475 |
| | Fresh Prawns Butter Garlic Sauce Asian Seasoning | |

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RICE & NOODLES

VEG MEAT MIXED

	Truffle Fried Rice	265		
	Button Mushroom Truffle Oil Assorted Vegetables			
	Burnt Garlic fried Rice	265		
	Edamame Golden Corn Butter			
	 Kaffir Lime Thai Fried Rice	265	305	335
	Kaffir Lime Thai Herbs Spicy			
	 Classic Fried Rice	245	275	305
	Tangra's Favourite			
	 Teppan Egg Fried Rice 	285		
	Jasmine Rice Egg Yolk Spring Onion			
	 Cantonese Pan Fried Noodles	285	325	355
	Pan Seared Assorted Vegetables Soya Butter			
	 Classic Hakka Noodles	255	295	315
	Wok-Tossed Tangra Inspired House Favourite			
	 Garlic Coriander Noodles	265	305	335
	Wok-Tossed Burnt Garlic Cilantro			
	 Banh Canh 	255	295	315
	Udon Noodles Bok Choy Black Bean			

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DESSERT

- | | |
|--|-----|
| ■ Thai Coconut Milk Pudding & Homemade Gelato
Coconut Shell Coconut Richness
House Favourite | 355 |
| ■ Home-made Brownie With Ice Cream | 251 |
| ■ Darsaan With Vanila Ice Cream | 209 |
| ■ Choice Of Ice Cream
As Per Availability | 167 |

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Biryani

◆ C U L T U R E ◆

Bangaleer ektai prem-biryani & Kolkata has tasted it in every glorious form. Biryani Culture-our homegrown brand has crafted the ultimate irresistible biryani. Perfectly specised with the must have aloo & egg combo & served with salad, raita & in-house firni.

INDIAN & TANDOOR

	Subz Biryani Combo (Served With Salad, Raita & In-House Firni)	409
	Chicken Biryani Combo (Served With Salad, Raita & In-House Firni)	524
	Mutton Biryani Combo (Served With Salad, Raita & In-House Firni)	734

FLAMED IN TANDOOR

■ Tandoori Cheese Broccoli 346
(Broccoli Marinated With Cream & Indian Spices,
Skewered With Cheese & Char-Grilled)

■ Atishi Aloo 314
(Char-Grilled Potato Scoopes Filled With
Nuts & Spices)

■ Angara Paneer Tikka 398
(Cottage Cheese Skewers Marinated In Yoghurt
Hand Blend Indian Spices, Char-Grilled To Perfection)

■ Mushroom Galouti 451
(Awadhi Delicacy Served From Lucknow With
Spiced Minced Mushroom)

HALF

FULL

▲ Afghani Chicken Tandoori 415 625
(Served With Salad, Raita & In-House Firni)

▲ Peshawari Chicken Tikka 430
(Original From The City Of Peshawar, An Age
Old Delicacy With Boneless Chicken Marinated
In Aromatic Spices In Clay Pot Oven)

▲ Mutton Seekh Kebab 661
(Tender Rolls Of Smooth Minced Of Lamb
Flavoured With Cumin)

BASA

BHETKI

▲ Gondhoraj Fish Tikka 482 608
(Medallions Of Fish Marinated In Yoghurt &
Flavoured With Gondhoraj Lemon)

SALAD

■ Fresh Garden Salad 136
(Fresh Garden Greens Served To The Table)

■ Gondhoraj Green Salad 157
(Diced Cucumber, Onion, Tomato, Carrot Marinated
In Mustard Sauce & Flavoured With Gondhoraj Lime)

■ Raita 157
(Cottage Cheese Skewers Marinated In Yoghurt
Hand Blend Indian Spices, Char-Grilled To Perfection)

	PLAIN	MASALA
■ Papad Busket (Awadhi Delicacy Served From Lucknow With Spiced Minced Mushroom)	83	125

MAIN-COURSE

- | | | |
|---|--|-----|
|  | Kadhai Paneer
(Succulent Piece Of Cottage Cheese, A Fragrant Bellpeper, Fresh Ground Spice Cooked Flavourfully) | 335 |
|  | Paneer Butter Masala
(A Popular Indian Curry Made With Cottage Cheese & Simmered In A Creamy Tomato Based Gravy) | 335 |
|  | Vilayati Subz
(An Indian Gourmet Delight That Has Goodness Of A Variety Of Exotic Vegetable & Indian Spices) | 325 |
|  | Aloo Jeera
(Potatoes & Cumin The Best Ever Comfort Combination) | 293 |
|  | Khumbh Matar Masala
(A Typical North Indian Style Mushroom & Green Peas Cooked In Spicy Gravy) | 356 |
|  | Tandoori Chicken Butter Masala
(Char-Grilled Chicken In Simmered In Creamy Tomato Based Gravy) | 566 |
|  | Murg Rarah
(Tender Chicken Cooked In Spicy Scrumptious Minced Chicken Gravy) | 524 |
|  | Kadhai Chicken
(Tender Chicken, A Fragrant Bellpeper, Fresh Ground Spice Cooked Flavourfully) | 451 |
|  | Mutton Rogan Josh
(A Thick Delicious Red Curry With Delicate Lamb) | 629 |
|  | Prawn Masala
(River Fresh Prawns Cooked In Indian Spices) | 587 |

DAL

- **Yellow Dal Tadka** 241
(The Ultimate Comfort Dish Made With Yellow Dal Tempered With Garlic, Tomato & Coriander)
- **Lasooni Dal Tadka** 251
(Pigeon Pea Lentil Mildly Spiced & Tempered With Garlic & Chillies)
- **Dal Makhani** 293
(From The Region Of Punjab A Combination Of Urad Dal & Rajma Simmered On Slow Flame)

RICE

- **Steam Rice** 146
(Steamed Basmati Rice)
- **Jeera Rice** 251
(Rice Tempered With Cumin & Ghee)
- **Pulao** 283
(Basmati Rice Cooked With Veggies & Spiced With Cumin, Cloves & Turmeric)

BREAD

■ Tandoori Roti	52
■ Butter Tandoori Roti	62
■ Plain Naan	83
■ Butter Naan	94
■ Garlic Naan	115
■ Cheese Garlic Naan	146
■ Masala Kulcha	94
■ Laccha Naan	125

AN UNIT OF THEME SPECIALITY RESTO PVT. LTD.

OUR BRANCHES -
GOLPARK I BAGUIATI

OUR BRANDS



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