

TK'S stands for Teppanyaki kitchen and features seven hot grills where guest can not only savour the taste of delectable far eastern cuisines, including Japanese, Thai and Mongolian specialties, but can also enjoy the ambience of this special venue.

The restaurant was designed by US-based Hirsch Bedner Associates. Its concept has been incorporated in four islands with grills, state of the art exhaust, air conditioned hoods with dented copper finish, separate dessert bar counter, as well as bamboo with hidden cove lightning emphasizing its beauty.

Cooking is my life, food is imbued with feelings and personality, which is why I always use something special for food, my "kokoro", as the Japanese say it.

I strive to tempt your senses taking you on a journey to discover creativity, aroma and lastly, the simplest pleasure of all taste. TK'S cuisine is characterized by the freshest and highest quality ingredients.

Welcome to TK'S! I look forward to walking you through it again and again.

Amit Rohilla

 Vegetarian



TK'S signature dish

 Non Vegetarian

All prices are in INR, Service charge 10% and government taxes as applicable  
If you have any dietary restrictions, allergies, food intolerance or special considerations,  
please let us know in advance.

## Appetizer

 Prawn tempura, green tea salt, soya, mirin, ginger, radish	1510
 Lat ma gai chicken	1365
 Duck spring roll, roasted duck, soya, cucumber, plum sauce	995
 Minced chicken salad, kaffir lime, garlic, chili	1075
 Pork gyoza, ponzu dressing	1055
 Vegetables gyoza, ponzu dressing	995
 Edamame bean, shichimi spice, garlic	925
 Crispy vegetable, sweet chili sauce	875
 Rock corn tempura cake, wasabi mango sauce	875
 Vegetable tempura, green tea salt, tempura sauce	865

## Yakitori

 Prawn, spring onion	1325
 Pork belly, shichimi	1095
 Chicken, leek	1125
 Bell pepper, cottage cheese, onion	925

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## Salad

-   Chef's special Thai style raw papaya, raw mango salad 915

## Soup

-  Udon tempura noodle soup 1255
-  Okinawa soba noodle soup 1255
-  Spicy sriraja chicken soup, spring onion 790
-  Miso shiru 625

## Seafood teppanyaki à la carte

-  Rock lobster tail, tomato, pak choi, chili oyster sauce 2195
-  Teppanyaki style sliced sole **1615**  
Broccoli, shitake spring onion, lemon, butter soy sauce
-  Sautéed black tiger prawn, spinach, Oriental yellow curry 2030
-  Grilled white pomfret, mustard chili sauce 1865
-  Seared sea tuna, bean sprouts, spring onion, basil coriander sauce 1855
-  Phuket style sea bass, lemon grass, bell pepper, onion 1775
-   Banana leaf wrapped Cochin snapper fillet, coriander, chili, kaffir lime 1595
-  Steamed seabass, lemon grass, garlic, ginger, leek, spring onion 1515
-  Sliced sole, spring onion, red onion, sake oyster sauce 1415

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## Meat teppanyaki à la carte

■ Flambéed , Australian lamb chop, sliced onion, bean sprout, chili oyster sauce	2725
■ Pork belly, potato, onion, scallion ginger soy	1795
■ Shredded chicken, onion, spring onion, black bean sauce	1495
■ Corn fed chicken, onion, spring onion, shiitake, teriyaki sauce	1495
■ Sliced lamb, potato, onion, chili, oyster sauce	1490
■ Tenderloin steak, spring onion, bean sprouts, yakiniku sauce	1485
■ Sautéed sliced duck breast Thai red curry Spinach, broccoli, onion, coconut milk, spring onion	1695
■ Grilled duck spicy hoisin sauce Onion, bell pepper, scallion	1695

## Vegetable teppanyaki à la carte

■ Silken tofu, wrapped in banana leaf, coriander, chili, kaffir lime	1395
■ Teppan grilled asparagus, broccoli, onion, garlic, mustard sauce	1345
■ Assorted grilled mushroom, spring onion, barbecue sauce	1275
■ TK'S seasonal vegetable, Thai green curry	1085
■ Spinach, pak choi, silken tofu, bean sprouts, black bean sauce	1085
■ Seared cottage cheese, broccoli, asparagus, snow peas, Thai basil, coriander sauce	1085
■ Ganmo tofu steak, spinach, bell pepper, bean sprouts, sweet spicy sauce	1085
■ Teppanyaki style tofu, shitake mushroom, spring onion, Thai red curry	1150

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## Rice and noodle

	<input type="checkbox"/> Chef's special sticky fried rice, chicken, prawn, egg	970
	<input type="checkbox"/> Sautéed udon noodle, assorted green, chicken /prawn, soy	895
	<input type="checkbox"/> Sautéed udon noodle, assorted green, onion, soy	895
	<input type="checkbox"/> Vegetable fried rice, onion, shiitake, spring onion Chinese cabbage, bamboo shoot	885
	<input type="checkbox"/> Soba noodle, assorted green, teppanyaki sauce	865
	<input type="checkbox"/> Vegetable fried noodle, onion, shiitake, spring onion	850
	<input type="checkbox"/> Steamed Japanese sticky rice	395

## Teppanyaki set menu

<input type="checkbox"/>	<b>Umi</b>	<b>5125</b>
	<b>10 Course non vegetarian menu</b>	
<input type="checkbox"/>	 Crab wasabi California	
<input type="checkbox"/>	Ebi tempura, tempura sauce, radish, ginger	
<input type="checkbox"/>	Sautéed black tiger prawn, spinach, oriental yellow curry	
<input type="checkbox"/>	Fresh river sole, red onion, spring onion, chili oyster sauce	
<input type="checkbox"/>	Sea bass, leek, bean sprouts, lemon butter soy sauce	
<input type="checkbox"/>	Seasonal vegetable, ginger, hoi-sin sauce	
<input type="checkbox"/>	Misoshiru, shrimp, wakame, spring onion	
<input type="checkbox"/>	Japanese sticky fried rice (shrimp/vegetable)	
<input type="checkbox"/>	Warm chocolate almond cake, vanilla ice cream	
<input type="checkbox"/>	Tea / coffee	

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**Mori** 5125  
**10 Course non vegetarian menu**

- Spicy minced chicken salad, kafir lime, garlic, chili
- Pork gyoza, chili yuzu dressing
- Shredded chicken, onion, spring onion, black bean sauce
- Tenderloin steak, onion, bean sprouts, spring onion, yakiniku
- Australian lamb chop, spring onion, chili oyster
- Seasonal vegetable, green curry
- Spicy sriraja chicken soup
- Asian vegetable fried noodle (chicken/ vegetable)
- Choice of sorbet (any two)
- Tea/Coffee

## Chef's special

**Dojo** 3965  
**8 Course vegetarian menu**

- Cucumber maki
- Crispy vegetable, sweet chili sauce
- Japanese ganmo tofu, spinach, bean sprout, bell pepper  
Spicy sweet soy
- Seared cottage cheese, broccoli, asparagus, snow peas  
Thai basil, coriander sauce
- Seasonal vegetable, Thai green curry
- Asian vegetable fried noodle
- Miso shiru, silken tofu, wakame, spring onion
- Choice of ice cream (any two)
- Tea / coffee

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 **Yokoso** 5935  
**11 Course non vegetarian menu**

-  Minced chicken salad, kaffir lime, garlic, chili
-  Spicy sriraja chicken soup
-  Duck spring roll, roasted duck, soya, cucumber, plum sauce
-  Ebi tempura, radish, ginger, sauce,
-  Corn fed chicken, spring onion, onion, black bean sauce
-  Tenderloin steak, onion, bean sprouts, spring onion, yakiniku sauce
-  Rock lobster tail, tomato, pak choi, chili oyster sauce
-  Seasonal vegetable, Oriental green curry
-  Teppanyaki style sliced sole, shitake spring onion, lemon, butter soy sauce
-  Non vegetarian fried rice (sea food, chicken)
-  Warm chocolate almond cake, vanilla ice cream
-  Tea/Coffee

## Dessert

- |   |  |     |
|---|--|-----|
|    | Warm chocolate almond cake, vanilla ice cream                        | 930 |
|  | Flambeed chocolate tart with, vanilla ice cream                      | 895 |
|  | Flambéed seasonal fruit, brandy, orange caramel<br>vanilla ice cream | 795 |
|  | Selection of homemade sorbet<br>Per scoop                            | 210 |
|  | Selection of homemade ice cream<br>Per scoop                         | 210 |

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