

ASIAN MEN UN

SCO 25, SECTOR 26
MADHYA MARG,
CHANDIGARH

PAN ASIAN HEALTHY SOUPY

MUST TRY ●● CANTONESE VEGGIES AND NOODLES BROTH SOUP 🍜

This soup has a delicate and velvety smooth texture and is Substantial enough to be eaten as a light meal.

(SPL. ADDITION)

425/-
525/-

MUST TRY ●● VEGAN NOODLES VS BOK CHOI SOUP

The broth is the key to this delicious and memorable thick soup. Unfortunately achieving this wondrous broth often takes hours to prepare.

375/-

●● SWEET CORN SOUP

An Indochinese style soup made with mixed veggies sweet corn kernels and pepper.

375/-
425/-

●● ASIAN MAN CHOW SOUP

All Asian vegetables chopped soup. Served with coriander and brown garlic crispy noodles.

375/-
425/-

MUST TRY ●● TIBETAN THUKPA SOUP 🍜

Cantonese clear soup made with vegetable stock. Served with veggies and noodles and dumplings (2 Pcs)

(SPL. ADDITION)

425/-
525/-

●● TOM YUM SOUP 🍜

Clear soup from Thailand, made from fresh red chillies, vegetables with Thai spicy paste and seasonings.

425/-
525/-

●● TOM KHA SOUP 🍜

Broth balanced with salt & pepper seasoning with coconut milk flavour.

425/-
525/-



PAN ASIAN SALAD IN STYLE

• SOM TOM SALAD 🌶️

445/-

Julienne carrot and raw papaya mix in a sweet, sour and spicy dressing with crushed roasted peanuts and cherry tomato as a garnish.

(SPL. ADDITION)

• KOREAN JAPCHAI GLASS NOODLES SALAD 🌶️

525/-

Carrot, spring onion, bell pepper, dressed in chilly vinegar sauce.

MUST TRY • SNOW PEA AND ASPARAGUS SALAD

525/-

Thai coconut milk reduction with burnt garlic, fried onion and roasted peanuts.

(SPL. ADDITION)

MUST TRY • THAI FRUIT SALAD 🌶️🌶️

645/-

Threads of canto green leaf with all thai fruits and gochujang spicy sauce.

(SPL. ADDITION)

BAO OPEN FACED BUNS (3 Pcs)

MUST TRY • CHILLI BASIL TOFU BAO 🌶️🌶️

475/-

(SPL. ADDITION)

• TBE SPECIAL PANEER BAO 🌶️

450/-

• KASTU CHICKEN BAO 🌶️🌶️

475/-

(SPL. ADDITION)

• TRUFFEL MUSHROOM BAO 🌶️🌶️

450/-

MUST TRY • PRAWN TEMPURA BAO

525/-

(SPL. ADDITION)

• TERIYAKI CHICKEN BAO 🌶️

475/-

(SPL. ADDITION)





DIM SUM (5 Pcs per basket)

(Served with tomato, Sesame dip, Blackbean sauce, Ginger scalene dip and chilli oil)

- MUST TRY** • CHICKEN SHU MAI FINE 🌿 665/-

Minced chicken thigh with carrot, fresh red chili, water chestnut, spring onions and coriander root with pok choi seasoning.
(SPL. ADDITION)
- CORN AND WATER CHESTNUT DIM SUM 475/-
- MUST TRY** • VEGETABLES CRYSTAL DIM SUM 475/-

Potato starch wrapping with exotic veggies.
(SPL. ADDITION)
- TOFU AND EXOTIC VEGGIES DIM SUM 475/-
- MUST TRY** • TRUFFLE EDAMAMI CREAM CHEESE DIM SUM 675/-

Dlecta cream cheese, fine chopped edamami with signature seasoning.
(SPL. ADDITION)
- BUTTER PEPPER GARLIC MUSHROOM DIM SUM 475/-
- MUST TRY** • CHICKEN CHILLI OIL DIM SUM 525/-

Fine chopped chicken thigh with water chestnuts and coriander roots made in chilly seasoning and garnished with spring onions.
(SPL. ADDITION)
- PRAWN HAR GAO DIM SUM 665/-
- CHICKEN GYOZA 525/-
- CRUNCHY CHICKEN DIM SUM 525/-
- DUMPLING PLATTERS (12 Pcs) 1225/-
VEG/ 1425/-
NON-VEG





JAPANESE SUSHI

(Served with wasabi, pickled ginger and kikkoman soya)

URAMAKI SUSHI (8 Pcs)

MUST TRY • ASPARAGUS TEMPURA ROLL 725/-

Sushi stuffed with tempura fried Asparagus and topped with sesame seeds & Japanese mayo.

(SPL. ADDITION)

MUST TRY • AVOCADO ASPARAGUS ROLL 725/-

Sushi stuffed with tempura fried Asparagus and topped with creamy avocado, togarashi mayo and unagi sauce with tanuki flakes.

(SPL. ADDITION)

MUST TRY • MISO MARINATED CRUNCHY SALMON ROLL 785/-

Sushi stuffed with crab sticks, avocado and cucumber with miso sauce. Topped with Japanese mayo, red tobiko and spring onions.

(SPL. ADDITION)

MUST TRY • PRAWN TEMPURA ROLL 785/-

Sushi stuffed with tempura fried prawns, salmon, togarashi mayo and unagi sauce. Topped with tanuki flakes.

(SPL. ADDITION)

• CALIFORNIA ROLL 785/-

Sushi roll featuring a stuffing of crab sticks, avocado, and cucumber, topped with vibrant red tobiko.

(SPL. ADDITION)

MUST TRY • DRAGON ROLL 785/-

Sushi stuffed with crab stick, salmon, red tuna, avocado, cucumber rolled topped with red, black and green tobiko served with pickled ginger wasabi kikkoman soya.

(SPL. ADDITION)

MUST TRY • SIRACHA SALMON ROLL 785/-

Sushi stuffed with cucumber, salmon, crab sticks and spring onion mixed with siracha sauce.

(SPL. ADDITION)

MUST TRY • RAINBOW ROLL 665/-

Sushi and beet root rice stuffed with crunchy tempura fried kaaki haaki & Japanese vegetables topped with pickled bell peppers, Japanese salsa and spring onions.

(SPL. ADDITION)

MUST TRY • MELON CHEESE ROLL 665/-

Sushi stuffed with cream cheese, watermelon and topped with black & white sesame seeds.

(SPL. ADDITION)

MUST TRY • MANGO GLICHING ROLL 665/-

Sushi stuffed with mango, cucumber, avocado and mango slices, Japanese mayo, gliching sauce and sesame seeds.

(SPL. ADDITION)

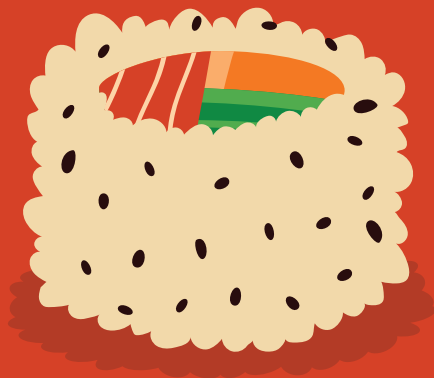
TYPES OF SUSHI



Nigiri sushi is that familiar style of sushi made up of an oval-shaped mound of rice with a slice of topping.



Maki is a style of sushi where the rice is inside with the stuffing.



Uramaki sushi is a style of sushi that goes against the usual norm of wrapping the roll of rice from the outside.



MAKI SUSHI (8 Pcs)

● KAPA MAKI ROLL

Sushi stuffed with cream cheese, cucumber and seaweed seeds.

(SPL. ADDITION)

665/-

● FUTO MAKI ROLL

Sushi stuffed with all Japanese vegetables and seaweed seeds.

(SPL. ADDITION)

665/-

● SPICY TUNA MAKI ROLL

Sushi stuffed with red tuna, chilli mayo and seaweed seeds garnished with togarashi powder.

(SPL. ADDITION)

785/-

NIGRI SUSHI (6 Pcs)

● AVOCADO NIGRI

Sushi stuffed with avocado and sushi rice with Japanese mayo and togarashi mayo and topped with avocado.

(SPL. ADDITION)

625/-

● ASPARAGUS NIGRI

Sushi stuffed with sushi rice and asparagus, topped with gadean mayo & siracha sauce.

(SPL. ADDITION)

625/-

● SAKE NIGRI

Sushi stuffed with salmon and sushi rice, topped with Japanese mayo and red tobiko.

(SPL. ADDITION)

675/-

● SPICY MAGURO NIGRI

Sushi stuffed with red tuna and sushi rice, topped with Japanese mayo and black tobiko.

(SPL. ADDITION)

675/-

● TBE SPECIAL SUSHI PIZZA

Sushi pizza with tortilla base, topped & stuffed with Japanese and togarashi mayo, unagi sauce with cucumber, avocado, sesame seeds, sushi rice and Japanese spices.

(SPL. ADDITION)

995/-

1925/-

● AVOCADO SUSHI PIZZA (6 Pcs)

Spicy tortilla base topped with avocado thick paste, togarashi seasoning & black seami seeds with onions, avacado slices, fresh red chillies and garlic chips, garnished with micro greens.

(SPL. ADDITION)

995/-

● TBE SUSHI BOAT (VEG 16 Pcs)

4 Types of sushi on the boat. Avocado & aparagus roll, futo maki roll (4 Pcs), mango gliching roll (4 Pcs), avacado nigri (4 Pcs).

(SPL. ADDITION)

1285/-

● TBE SUSHI BOAT (NON VEG 16 pcs)

4 Types of non veg sushi on the boat. Prawn tempura roll (4 Pcs), California roll (4 Pcs), sake nigri (4 Pcs), maguro nigri (4 Pcs)

(SPL. ADDITION)

1485/-





PAN ASIAN STARTERS (VEG)

MUST TRY

• NUTTY BUTTY

Crispy fried silkin tofu tossed in Asian spices & seasonings.

(SPL. ADDITION)

575/-

• WOK TOSSED CHILLI PANEER 🌶️🌶️

Wok tossed crispy paneer with garlic chilli and bell peppers.

485/-

• THAI FLAVOUR CRISPY CHILLI POTATO 🌶️🌶️

Scallions tossed in bell pepper with Thai & Chinese spices.

475/-

• LOTUS ROOT FRIES 🌶️

Crispy lotus fries tossed in home made seasoning.

475/-

MUST TRY

• JAPANESE STYLE CRISPY CORN 🌽

Corns served with Japanese seasonings.

(SPL. ADDITION)

475/-

• ASIAN STYLE SPRING ROLL

Roll made from lampang fried to perfection.

475/-

MUST TRY

• SPICY CRISP LOTUS STEM 🌶️🌶️

Lotus stem made in sweet chilly spicy Korean sauce.

(SPL. ADDITION)

475/-

• SHANGHAI STYLE VEGETABLES 🌶️🌶️

Exotic vegetables tossed in schezwan pepper.

(SPL. ADDITION)

475/-

MUST TRY

• CRISPY TANGY BUTTON MUSHROOMS 🌶️🌶️

Crispy fried mushroom tossed with onions, garlic, fresh red chilly and basil.

(SPL. ADDITION)

475/-

• CRISPY CHEESE AIRY POCKETS 🌶️🌶️

Airy pockets filled with melted cheese, chillies, spring greens and barbecue dust.

475/-





(NON-VEG)

- **BULLET CHILLI CHICKEN**   575/-

1990's chilli chicken wok tossed with garlic chilli, soya & bell peppers.

(SPL. ADDITION)

- **KUNG PAO CHICKEN**  575/-

Shallow fried Thai chicken wok tossed with dried red chillies and peanuts.

- **CHICKEN BULGOGI**   575/-

Shallow fried Thai chicken wok tossed with broccoli and spring onions in Asian spices.

- **CHILLI BLACK BEAN CHICKEN**   645/-

Thai chicken Wok tossed with black bean sauce & bell peppers.

(SPL. ADDITION)

- **SLICED FISH IN HOT BASIL SAUCE**   675/-

Marinated sole fish, stir fried with chillis, fresh basil, onions and bell-peppers.

- **SINGAPURI WOK TOSSED CHILLI FISH**   675/-

Fried crispy sole fish with bell-peppers and spring onions tossed in Singapuri sauce.

(SPL. ADDITION)

- **SPICED TOGARASHI CRUSTED FISH**  685/-

Marinated sole fish wok tossed with spring onions, fried garlic and onions in Japanese spices.

(SPL. ADDITION)

- **SPICY SUNDRIED CHILLI FISH** 625/-

Fish cooked with the combined heat of chillis & nanjing sun.





• SINGAPURI CHILLI PRAWN 

725/-

Stir fried and slow cooked prawns with fresh red chilli in Singapuri style.

• CRISPY BUTTER GARLIC PRAWN 

725/-

Prawns wok tossed in Beijing sauce.

(SPL. ADDITION)

 • CONJEE CRISPY LAMB 

625/-

Traditional crispy lamb with bell peppers, spring onions and Chinese spices.

(SPL. ADDITION)

• DOUBLED ROASTED LAMB 

625/-

Crispy lamb with bell peppers, spring onions & Asian spices.

(SPL. ADDITION)

ASIAN PLATTERS

 • VEG ASIA PLATTER 
(4 types of starters)

1285/-

Asian style spring roll, Nutty butty tofu, Wok tossed chilli paneer and Lotus root fries.

(SPL. ADDITION)

• NON VEG ASIAN PLATTERS 
(4 types of starters)

1485/-

Bullet chilli chicken, Double roasted lamb, Crispy butter garlic prawn and Spicy sundried chilli fish.



PAN ASIAN MAIN COURSE

MUST TRY ● PAN- FRIED- NOODLES 🌶️🌶️🌶️ 575/-

Crispy pan fried noodles with brocoli, baby corn, mushroom, pok choi, chinese cabbage with black bean sauce.

(SPL. ADDITION)

665/-
745/-

● SPICY BANGKOK BOWL CHICKEN 🌶️🌶️ 665/-

Similar to Boi ka Pao, with spices and herbs over garlic & chillies, served with sticky rice and boiled egg.

● HUNAN POT 🌶️🌶️ 575/-

Glass noodles and asian greens doused in flamed dry hunan spice served with sticky rice and noodles (choose one)

665/-
745/-

● KHAO SOI 🌶️ 565/-

Soft and crispy noodles in yonggon herbed coconut broth.

665/-
745/-

MUST TRY ● PAD THAI NOODLES 🌶️🌶️ 525/-

Thai hawker's flat noodles with bean sprouts and peanuts.

(SPL. ADDITION)

575/-
625/-

MUST TRY ● KHEE MAO NOODLES 🌶️🌶️ 525/-

Flat noodles stir fried with an array of thai spices.

(SPL. ADDITION)

575/-
625/-

● MINCED BASIL CHICKEN WITH RICE 🌶️🌶️🌶️ 665/-

Minced Thai chicken wok tossed with fresh red chillies and basil.

● THAI RED CURRY 🌶️🌶️🌶️ 565/-

Creamy coconut flavoured Thai curry with sticky rice with som tum salad.

665/-
745/-





• **THAI GREEN CURRY** 🌶️🌶️

Creamy coconut flavoured thai curry with sticky rice with som tum salad.

575/-

MUST TRY • **MAPO TOFU** 🌶️🌶️

Shallow fried silken tofu, shitake mushroom and vegetables in doubanjiang sauce.

(SPL. ADDITION)

575/-

MUST TRY • **JAPANESE CHILLI NOODLES** 🌶️🌶️🌶️

Made with Indonesian sauce and tossed in hakka style.

(SPL. ADDITION)

475/-

575/-

• **#TBE SPECIAL HOT SIZZLING BOWLS** 🌶️🌶️🌶️

Asian greens doused in flamed dry hunan spice served with sticky rice or noodles (choose any one)

575/-

665/-





CHANDIGARH

SCO 25, Madhya Marg
Sector 26 | Ph- 7851000008

MOHALI

SCO 4-5, Sector 80
Ph - 7872363636

CHANDIGARH

3rd Floor, Elante Mall, Phase -
Industrial Area | Ph-7851000003

LUDHIANA

Sarabha Nagar, Malhar Road
Ph- 9115999661

PATHANKOT

Downtown 44, Pathankot
Ph - 9703640004

PATIALA

Bhupindra Road, Ranbir Marg,
Ph- 7851000004

ZIRAKPUR

2nd Floor, Oxford street,
Zirakpur, Ph-9885140004

PANCHKULA

SCO351, Sector 9
Ph- 7851000005

SHIMLA

The Ridge Behind Christ Church
Ph- 7851000006

YAMUNA NAGAR

Near pnb bank, Model Town,
Yamuna Nagar, Haryana
Ph - 9703540004

KARNAL

Grand trunk Road, Near
Suvarnabhumi Highway Petrol
Pump, Karnal
Ph- 9647599000

DEHRADUN

158, Euphopia Shopping Complex,
4TH Floor, Rajpur Road
Ph - 2235316008
9160840004

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