



# IIMA'S SUPPER MENU

## 10.00PM-2.00AM

### JAPANESE

#### DONBURI

**1 UNA-DON \$12.90**

BBQ EEL FILLET WITH TERIYAKI SAUCE SERVED ON RICE

**2 TERIYAKI CHICKEN-DON \$10.90**

CHICKEN WITH TERIYAKI SAUCE SERVED ON RICE

**3 KARAAGE-DON \$10.90**

CRISP FRIED CHICKEN THIGH PIECES MARINATED IN MIRIN, MILD CHILLI PASTE AND SOY SERVE ON RICE

**4 KATSU-DON \$11.90**

A BOWL OF RICE TOPPED WITH A CRISP FRIED BREADED PORK, EGG AND CONDIMENTS

#### RAMEN-EGG NOODLES

**5 SHOYU RAMEN \$9.90**

ROASTED PORK IN SOY BROTH

**6 TERIYAKI CHICKEN RAMEN \$10.90**

PAN FRIED CHICKEN IN SOY BROTH

**7 KOGASHI NINNIKU RAMEN \$10.90**

ROASTED PORK AND CAREMELISED GARLIC IN SOY BROTH

**8 KARAAGE RAMEN \$10.90**

CRISP FRIED CHICKEN IN SOY BROTH

**9 CHA SHU RAMEN \$12.90**

SHOYU RAMEN WITH EXTRA ROASTED PORK IN SOY BROTH

**10 MISO RAMEN \$9.90**

ROASTED PORK IN MISO PASTE BROTH

**11 SPICY MISO RAMEN \$10.90**

ROASTED PORK IN SPICY MISO BROTH INFUSED WITH FRESH CHILLI AND CHILLI OIL

**12 SHIO RAMEN \$9.90**



ROASTED PORK IN SALTED PORK BROTH

**13 SHIO BUTTER CORN RAMEN \$10.90**

ROASTED PORK, BUTTER AND CORN IN SALTED PORK BROTH

**14 SPICY TAN-TAN RAMEN \$12.90**

GROUND PORK IN CHILLI AND SESAME PASTE BROTH

**15 HAKATA TONKOTSU RAMEN \$9.90**

ROASTED PORK AND PICKLED VEGETABLES IN PORK BROTH

## **UDON- THICK WHEAT NOODLES**

**16 PLAIN UDON \$8.90**

WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

**17 EBI TEN UDON \$12.90**

WITH TEMPURA PRAWNS, FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

**18 TERIYAKI CHICKEN UDON \$10.90**

PAN FRIED CHICKEN WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

**19 KARAAGE UDON \$10.90**

CRISP FRIED CHICKEN WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

**20 KAISEN UDON \$12.90**

SEASONAL SEAFOOD WITH FISH CAKE , SHIITAKE MUSHROOMS, EGG AND SEAWEED

**21 YASAI TEN UDON \$10.90**

TEMPURA VEGETABLES WITH FISH CAKE , SHIITAKE MUSHROOMS,EGG AND SEAWEED

**22 YAKI SOBA \$10.90**

FRIED EGG NOODLES WITH CHICKEN, PICKLED GINGER AND AO NORI IN A SMOKY BARBEQUE SAUCE

**MISO SOUP \$2.50**

**STEAM RICE \$2.50**

**TEA \$2.50 PER PERSON**

-THAI JASMINE TEA

-JAPANESE GREEN TEA

# **THAI**



**23 CHICKEN WITH CASHEW NUTS \$12.00**

CHICKEN OR TOFU WOK TOSSED WITH ROASTED CASHEW NUTS SEASONED WITH CHILLI JAM AND SHALLOTS.

**24 PAD GRAPAO GAI SUP \$10.00**

SPICY STIR-FRY OF GROUND CHICKEN, HOLY BASIL, FRESH CHILLI AND GREEN BEANS

**25 MOO SAMUN PAI \$12.00**

GARLIC AND PEPPER MARINADED PORK SHOULDER STIR FRIED WITH LEMONGRASS, KAFFIR LIMES LEAVES AND GALANGAL

**26 KAI RA BURT \$10.00**

CRISP FRIED EGGS WITH A SAUCE OF GROUND CHICKEN, TOMATOES AND SHALLOTS.

**27 MOO PADT GABPI \$12.00**

STIR FY OF PALM SUGAR CARAMELISED PORK BELLY WITH SHRIMP PASTE AND KAFFIR LIME LEAVES

**28 EMERALD DUCK \$15**

SLICED FIVE SPICED BARBEQUED DUCK TOSSED WITH SEASONAL GREENS.

**29 KANA MOOGROB \$12.00**

STIR FRY OF CHINESE BROCCOLI AND SLICED CRIST PORK BELLY.

**30 PAD PAK \$10.00**

SEASONAL ASSORTED VEGETABLES LIGHTLY STIR FRIED WITH OYSTER SAUCE

**31 KAI JEAU \$8.90**

OMELETTE OF GROUND CHICKEN AND CORIANDER.

**SALAD AND GRILLS**

**32 GAI YANG \$12.00**

CHAR GRILLED SPATCHCOCK MARINATED IN TURMERIC, GALANGAL, LEMONGRASS AND GARLIC. ACCOMPANIED WITH SWEET CHILLI SAUCE\*.

**33 SOM DTUM \$10.00**

SHREDDED GREEN PAPAYA POUNDED IN THE MORTAR AND PESTLE WITH LIME JUICE, DRIED SHRIMPS, PEANUTS, GREEN BEANS, BIRD'S EYE CHILLI AND CHERRY TOMATOES.

**34 SOM DTUM TEMPURA \$12.00**

A SALAD OF SHREDDED GREEN PAPAYA TEMPURA WITH LIME JUICE, DRIED SHRIMPS, PEANUTS, GREEN BEANS, BIRD'S EYE CHILLI AND CHERRY TOMATOES

**35 KOR MOO YANG NAHM DTOK \$12.00**



CHAR GRILLED PORK SHOULDER SLICED THEN TOSSED LIGHTLY IN LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS AND CORIANDER.

**36 LARB GAI \$10.00**

WARM TOSSED SALAD OF GROUND CHICKEN WITH LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS AND CORIANDER.

**37 OCEAN TROUT NAHM DTOK \$16.00**

FRIED CRISPY TROUT SLICED TO CUBES THEN TOSSED LIGHTLY IN LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS, CORIANDER AND MIXED SALAD.

## **CURRY AND SOUP**

**38 DTOM YUM GOONG \$16.00**

A SPICY PIQUANT SOUP OF 5 KING PRAWNS MADE OF YOUNG COCONUT MILK, KAFFIR LIMES LEAVES CORAINDER AND GALANGAL.

**39 GANG OHM NOK \$15.00**

NORTHERN OF THAILAND FAMOUS CURRY WITHOUT COCONUT CREAM WITH QUAIL CHOPPED. SHALLOT. PEPPER. LIME LEAF, LEMON GRASS. LAOS CORIANDER, MUSHROOMS. CHOY SUM AND STINK WEED

**40 GAENG SOM CHA-OM GOONG \$16.00**

SOUR AND SPICY CURRY OF TAMARIND BASE WITH A PRAWN AND CHICKEN STOCK, GROUND LING FISH AND PRAWNS, ACCOMPANIED AN OMELETTE OF ACACIA LEAVES IMMERSSED IN THE CURRY.

**41 GAENG KEAW GAI \$12.00**

CHICKEN CURRY MADE WITH A SPICY GREEN PASTE OF GALANGAL, KAFFIR LIMES, LEMONGRASS, GARLIC AND LONG GREEN CHILLIES. THE CHICKEN AND AROMATIC PASTE IS COOKED IN COCONUT MILK WITH APPLE EGGPLANTS AND BAMBOO SHOOTS THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND BASIL.

**42 GAENG DANG GAI \$12.00**

MADE WITH A SPICY RED CURRY PASTE OF GALANGAL, KAFFIR LIMES, LEMONGRASS, GARLIC AND LONG RED CHILLIES. THE AROMATIC PASTE IS COOKED IN COCONUT MILK, CHICKEN AND GOURD THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL.

**43 DUCK CURRY \$15.00**

BBQ DUCK FILLETS COOKED IN A MILD SWEET AND SOUR CURRY WITH PINEAPPLE,



LYCHEE, BABY CORN AND SNOW PEAS. FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL.

**44 MASSAMAN CURRY \$12.00**

CHUNKY STRIPS OF BEEF, PINEAPPLE, PEANUTS AND POTATOES SLOWLY BRAISED IN A RICH MILD COCONUT MILK, MADE FROM A PASTE OF CARDAMON, TURMERIC, CINNAMON, PALM SUGAR AND TAMARIND.

**SEAFOOD**

**45 GNOB PLA \$15.00**

GRILL LING FILLETS WARP IN BANANA LEAVE POUND WITH RED CURRY, PEEL DRIED CHILLI, LEMON GRASS, GALANGAL, KAFFIR LIME LEAVES, TURMERIC AND EGG

**46 CHOO CHEE BPLA \$26.00**

CRISP FRIED WHOLE SNAPPER IN RICH RED CURRY MADE FROM A SLIGHTLY SWEET PASTE OF GALANGAL, KAFFIR LIMES, LEMONGRASS, PALM SUGAR, GARLIC AND ROASTED RED CHILLIS. FINISHED WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL.

**47 OCEAN TROUT GREEN MANGO SALAD \$16.00**

SHREDDED GREEN MANGO AND ROASTED CASHEWS TOSSED WITH A SPICY DRESSING OF FISH SAUCE, LIME, MINT, CORIANDER, RED ONIONS AND PALM SUGAR.

**48 PLA PAD PRED \$16.00**

SNAPPER SLICED STIR FRIED WITH SPICY WILD GINGER, HOLY BASIL, LONG RED CHILLIES, APPLE EGGPLANTS AND FRESH GREEN PEPPERCORN WITH SWEET BASIL.

**49 SNAPPER SAAM RODT \$16.00**

SWEET, SOUR AND SPICY CHILLI JAM STIR FRY OF CRISP FRIED SNAPPER FILLET

**50 OHR SUUAN \$16.00**

PAN FRIED OYSTER DUMPLINGS ACCOMPANIED WITH A SWEET PICKLED PLUM SAUCE

**RICE & NOODLE**

**51 PAD THAI \$10.00**

A SWEET AND SALTY STIR FRY OF THIN RICE NOODLES WITH CHICKEN, DRIED SHRIMPS, SALTED RADISH, GROUND PEANUTS, EGGS, GARLIC CHIVES AND BEAN SPROUTS.

**52 PAD SIEW \$10.00**

STIR FRY OF THICK RICE NOODLES, CHICKEN, CHINESE BROCCOLI AND EGGS IN A DARK SOY SAUCE SEASONING.



**53 PAD KEMAO \$12.00**

STIR FRY OF THICK RICE NOODLES AND CHICKEN SEASONED IN DARK SOY SAUCE, CHILLI AND HOLY BASIL.

**54 KAO PAD NHAM PRIK RUNG REAR \$14.00**

FRIED RICE WITH CURRY PASTE, CHILLI, GARLIC SERVED WITH CRISPY SALTY FISH, SALT EGG, SWEET PORK, AND GREEN BEAN.

**55 IMMA FRIED RICE \$12.00**

STIR FRY OF RICE, EGGS, CRAB MEAT, BBQ PORK, SHALLOT AND ONION IN A LIGHT SOY SAUCE SEASONING.

**56 CHILLI FRIED RICE \$11.90**

FRIED RICE WITH CHICKEN, CHILLI AND HOLY BASIL TOPPED WITH FRIED EGG.

**STREAM RICE \$2.00 PER PERSON**

**STICKY RICE \$3.00**

**TEA \$2.50 PER PERSON**

-THAI JASMINE TEA

-JAPANESE GREEN TEA