

Chef Gurmehar Sethi fell in love with Asian culture and flavour while travelling across Asia. He then honed his culinary skills further by learning the art of Asian cuisine at the world renowned Le Cordon Bleu in Thailand where he picked up secrets of Asian cooking from the locals in different cities. He gathered industry experience by working at some of the finest kitchens in the world among which are Nobu (Atlantis The Palm, Dubai), The Mayfair Hotel (London), Banyan Tree Resort (Phuket) and The Leela Palace Kempenski (New Delhi & Udaipur).

ZiuKo is Chef Gurmehar's product of passion, love and expertise; a true treat for connoisseurs of the cuisine, looking for authentic Asian Food with a hearty, modern twist. He hopes to tantalise discerning gourmands' taste buds and take them on a gastronomical journey through food paradise.

"Ziu" means cultivated, and "Ko" stands for Knockout giving ZiuKo its meaning and purpose of an authentic Pan-Asian café.

"Peppy, vibrant and dynamic. The focus is to provide a good experience and food, using fresh and organic products and great beverages, made by experts, together to create a place like no other."

- Chef Gurmehar Sethi



Veg 22 AED

Chicken 28 AED

Prawn 33 AED



Spicy & sour soup

TOM KHA SOUP

Mild spicy coconut milk soup

FA YUEN HOT N SOUR

Traditional hot & sour soup, shitake, bamboo shoot

GLASS NOODLE SOUP

Clear soup with vegetables, glass noodles & burnt garlic

SWEETCORN SOUP

Traditional corn kernel soup

MISO SOUP 33 AED

Japanese soy bean paste broth



SOM TAM

Raw/Crispy Green Papaya in chilli lime dressing

VEG 22 AED | PRAWNS 33 AED

THAI POMELO

Pomelo tossed in chilli tamarind sauce
33 AED

CRAB SALAD

Julienne crab sticks, cucumber, carrots tossed in tobiko and chilli mayonnaise

39 AED

RAW MANGO SALAD

Spicy Green mango salad in a tangy garlic dressing

22 AED

LAAB GAI

Thai Style minced salad tossed with mint & coriander in roasted sticky rice dressing

TOFU 28 AED | CHICKEN 33 AED

ASIAN SESAME GRILLED CHICKEN SALAD

Grilled chicken tossed with mixed salad greens in lime chilli dressing

33 AED

Curry Tiffin

Curry bowls served with jasmine rice, fried onions & peanuts Veg 33 AED | Chicken 39 AED | Lamb 44 AED | Prawn 44 AED



PANANG CURRY





MASAMAN CURRY







Chef's Signature Brown Rice Crackers (5 pcs) with your choice of toppings

SPICY TRUFFLE TOFU

Tofu tossed in thai spices & truffle oil

22 AED

BASIL CHICKEN

Minced Chicken in Basil Sauce

28 AED

TANGY ASIAN GREEN

Asian greens, water chestnut in a homemade tangy tamarind & topped with crispy fried garlic

22 AED

TUNA TARTAR IN SPICY MAYO

Tuna with spring onion in spicy mayo & topped with crispy fried garlic

39 AED



5 pieces per basket served with homemade chilli garlic paste



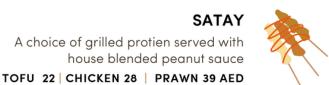
Appetizers



EDAMAME

Steamed or Wok tossed in Chilli Garlic Japanese Soy beans

STEAMED | CHILLI GARLIC 17 AED



PRAWN CRACKERS

Crispy fried prawn crackers 17 AED





CRISPY CIGAR ROLLS

Crispy cigar rolls served with homemade smoky sauce

VEG 22 AED | CHICKEN 28 AED







VEG TEMPURA

Crispy fried asian vegetables in japanese tempura batter **22 AED**



28 AED

33 AED



HONEY CHILLI MUSHROOM

Deep fried mushroom tossed with honey chilli, spiring onions & seasme seed **28 AED**



Crispy Fried Squid dusted in Cornflakes **39 AED**





DYNAMITE PRAWNS

Crispy batter fried prawns drenched in a spicy japanese mayonnaise sauce **39 AED**



Crispy diced lamb with cumin, scallions & red chilli







PRAWN TEMPURA

Fried & crispy prawns coated in japanese tempura batter **39 AED**

SMOKED PRAWNS

Kaffirlime & red pepper smoked chilli prawns **39 AED**





PRAWN SALT & PEPPER

Prawns tossed with balck pepper & salt **39 AED**

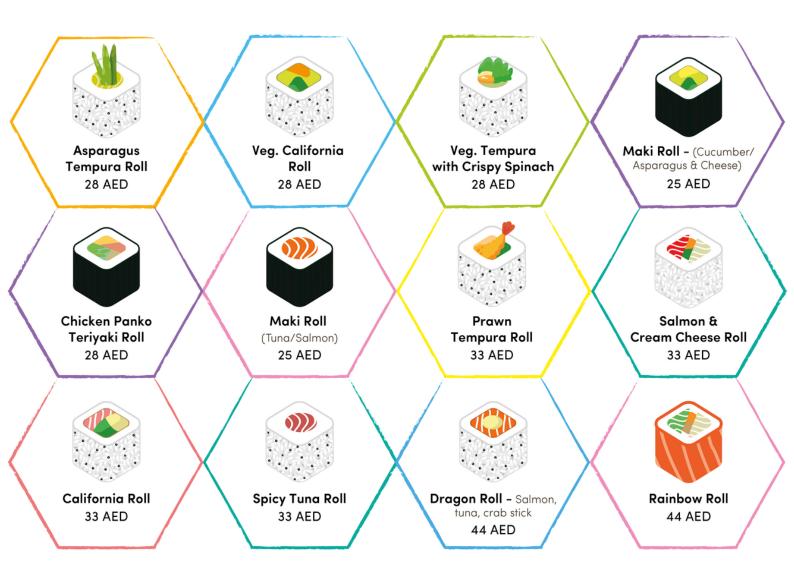
BANGKOK CHICKEN WONTON

Pan fried Chicken wonton **28 AED**





Ziu's authentic Sushi (8 pcs) served with wasabi, ginger & soy sauce.





Grand ZiuKo Sushi Boat

Pick 24 pcs of your favorite Sushi

Min. 8 pcs per choice, Dragon Roll & Rainbow Roll not included

VEG 77 AED | NON-VEG 94 AED

Sizziling Stone Bowls

Make your own yummy sizzling stone bowl by following the steps below:









Noodles



Quinoa

CHOOSE A PROTIEN



Veggies 39 AED



Chicken 44 AED



Lamb 44 AED



Tenderloin 44 AED



Prawn 50 AED

6 CHOOSE A SAUCE



Soy & Garlic



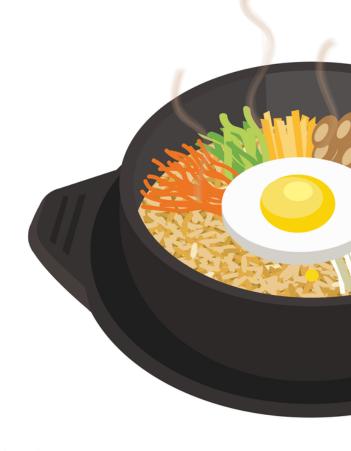
Butter Pepper Garlic



Spicy Basil & Chilli



Sichuan



We will We will Mok You!

A variety of main course dishes freshly cooked on the Wok & brought straight to you!



Asian Greens in Homemade Soybean Sauce

Long Yard Beans in Chilli Burnt Garlic

Morning Glory/Kale in Yellow Bean Sauce

Tofu & Mushroom: 39 AED

Mapo Tofu

Tofu & Waterchestnut in Soy Garlic

Tofu with Basil & Chilli

Assorted Mushroom in Blackbean Sauce

Seafood: 44 AED

Thai Lemon Chilli Fish

Fish with Soy , Ginger & Ginger Sauce

Crispy Chilli Tamarind Fish

Squid with Chilli, Basil & Garlic



Chicken: 39 AED

Thai Style Basil Chicken

Chinese Fayuen Chilli Chicken

Sichuan Chicken

Chicken in Black Bean Sauce

Kung Pao Chicken

Meats: 44 AED

Lamb with Sesame Hoisin Sauce

Lamb in Basil & Chilli

Prawns: 50 AED

Black Pepper Prawns

Green Mango & Chilli Prawns

Sichuan Prawns

XO Prawns



Jasmine Rice 17 AED

Burnt Garlic Fried Rice 22 AED

Asparagus & Mushroom Fried Rice 28 AED

Chicken Egg Fried Rice 33 AED

Wok Tossed Quinoa 28 AED

Young Chow Fried Rice

Stir fried prawns, squid & fish mixed with egg fried rice 50 AED

Nasi Goreng VEG 28 AED | CHICKEN 33 AED | PRAWNS 44 AED

Kimchi Fried Rice
VEG 28 AED | CHICKEN 33 AED | LAMB 39 AED | PRAWNS 44 AED



Noodles

Veg 33 AED | Chicken 39 AED | Lamb 44 AED Prawn 50 AED

Phuket Style Hokkien Noodle

Pad Thai Noodle

Pad Kee Mao

Japanese Chilli Udon Noodles

Garlic Noodles

Burmese Khou Suey
VEG 33 AED | CHICKEN 39 AED | PRAWNS 50 AED



A hearty and comforting bowl of noodle soup served with fresh vegetables & meat in a slow cooked broth with an options of half boiled egg.



Asian vegetables, fresh beansprout, nori sheet, corn kernels, mushrooms in slow cooked vegetable broth

33 AED



Sliced chicken, fresh beansprout, nori sheet, corn kernels, mushrooms, half boiled egg on ramen in slow cooked chicken broth

44 AED



Prawns, fresh beansprouts, nori sheet, corn kernels, mushrooms, half boiled egg on ramen in slow cooked chicken broth

50 AED



Dessert



SELECTION OF ICE CREAM (2 scoops)

Home-made Coconut Jaggery	15 AED
Chocolate	10 AED
Strawberry	10 AED
Pistachio	10 AED



MOLTEN LAVA CAKE

served fresh out of the oven with Vanilla Ice cream

25 AED

Drinks

SOFT BEVERAGE

Coke, Coke Light, Sprite	7 AED
Ginger Ale	7 AED
Sparkling Water	10 AED
Bottle Water (small)	5 AED
Bottle Water (big)	8 AED



TEA & COFFEE

Espresso	12 AED
Cappuccino	12 AED
Cafe Latte	12 AED
Americano	12 AED
Green Tea/Jasmine Tea Pot	15 AED

MOCKTAILS

Home-made Lemon Ice Tea **15 AED**Watermelon Mojito **20 AED**Mint Julep **20 AED**

