



ASIAN HIVE

ASIAN INSPIRED RESTAURANT

HERE'S EVERYTHING WE LOVE SERVING YOU!

WHERE EVERY MEAL FEELS LIKE HOME!



Asian Hive began in 2020, during a time when the world slowed down, and comfort took on new meaning. What started as an idea during Covid, has over the last five years, grown into a space where people gather over food they genuinely enjoy. From day one, our focus has been simple; to serve flavourful dishes inspired by Asian kitchens, made with care and consistency.

For us, food is more than what's on the plate. It's about familiar flavours, shared meals, and the comfort of coming back to something you enjoy. Our space reflects that thought; modern yet welcoming, relaxed yet lively, and a place that works just as well for family dinners as it does for long conversations and casual gatherings.

Our menu brings together a thoughtful mix of dishes inspired by Asian flavours, from handcrafted dim sums and baos to comforting rice and noodle dishes, along with well-crafted vegetarian options. Every dish is prepared with balance in mind, letting ingredients and flavours take the lead without overcomplication.

This approach was recognised with the Best Thai 2025 and Iconic Thai 2025 awards by Times Food & Nightlife, a proud milestone for us within just one year.

At Asian Hive, we believe in getting the simple things right; flavour, warmth, and consistency. We're grateful to everyone who's been part of this journey so far, and we look forward to many more years of welcoming you back to the table.

Founder

SOUPS



TOM YUM SOUP

A clear, spicy, and sour broth infused with fragrant herbs like lemongrass, kaffir lime leaves, and galangal

VEG ₹250 | CHICKEN ₹270 | SEAFOOD ₹300

TOM KHA SOUP

Silky coconut-based Thai soup with galangal and kaffir lime leaves, delicately spiced

VEG ₹250 | CHICKEN ₹270 | SEAFOOD ₹300

HOT & SOUR SOUP

A fusion of spicy, sour, and tangy Flavours with fresh vegetables and your choice of protein

VEG ₹250 | CHICKEN ₹270 | SEAFOOD ₹300

CLASSIC WONTON SOUP

A comforting clear soup with delicate wontons with filling of your choice

VEG ₹250 | CHICKEN ₹270 | SEAFOOD ₹300

SEAFOOD LAKSA SOUP

Malaysian style rich, spicy coconut milk broth with seafood and noodles

₹300

CHILI GARLIC SOUP

Savoury soup with meat of your choice with a burst of garlic & chili flavours

CHICKEN ₹250 | PRAWN ₹270 | CRAB ₹300

THAI BASIL SOUP

A spicy thick soup with rich Flavours

VEG ₹250 | CHICKEN ₹270 | SEAFOOD ₹300

SALADS



THAI BEEF SALAD

Thin slices of medium-rare beef paired with crisp cucumber, mint, bell peppers, and roasted peanuts, topped with a refreshing lime-coriander dressing

₹450

YUM WOON SEN

Delicate glass noodles with a medley of Thai herbs, chili, and lime dressing, creating a light and savoury salad

VEG ₹400 | PRAWN ₹490

LARB GAI

A traditional Thai chicken salad, infused with zesty lime juice, fresh herbs, and signature Thai spices

₹460

SOM TAM

Freshly shredded raw papaya, tossed in a tangy lime and crushed peanut dressing, offering a burst of flavours in every bite

VEG ₹350 | PRAWN ₹400

ASIAN STYLE CUCUMBER SALAD

Fresh, chilled cucumbers and crushed peanuts in a tangy soy-sesame dressing with a hint of heat

₹350

HANDCRAFTED DUMPLINGS

HAR GOW PRAWNS

Steamed dumplings Filled with succulent prawns,
encased in a translucent, delicate wrapper

₹510

THAI BASIL CHICKEN DUMPLING

Savoury soup with meat of your choice with
a burst of garlic & chili flavours

₹500

WILD MUSHROOM DUMPLING

A delicate dumpling Filled with a medley of three types of
wild mushrooms, offering earthy and rich flavours

₹460

JHOL MOMO

Typical Nepali style soupy chicken Momo

₹450

SPICY CHILI CORIANDER CHICKEN DUMPLING

Classic Asian Hive special inhouse style chicken dumpling
Wild Mushroom Dumpling

₹480

JAPANESE CHICKEN GYOZA

Pan-fried dumplings Filled with seasoned chicken,
served with a tangy dipping sauce

₹470

BROCCOLI, CORN & WATER CHESTNUT DIM SUM

Steamed dumpling with a delightful crunch & goodness of vegetables

₹450

CHICKEN SUI MAI

Steamed open dumplings Filled with savoury chicken and wrapped in wonton sheets

₹460

ASSORTED DIMSUM BASKET

Har gow prawns, Chicken Sui Mai, Spicy coriander chicken,
Wild mushroom, Broccoli and water chestnut

₹1250

STEAMED BAO BUNS



KATSU CHICKEN BAO

Fluffy steamed bao Filled with crispy, crumb-fried chicken,
dressed with a tangy sauce

₹490

CHILI GARLIC COTTAGE CHEESE BAO

Soft bao Filled with succulent cottage cheese
tossed in a chili garlic sauce for a bold flavour

₹490

RED CURRY BAO

Tender meat cooked in aromatic red curry,
encased in a pillow-soft steamed bun

CHICKEN ₹490 | SEAFOOD ₹540 | BEEF ₹540

SHIITAKE MUSHROOM CHILI BASIL BAO

A perfect balance of shiitake mushrooms, stir fried
with chili and basil, served in a fluffy bao bun

₹480

KOREAN PRAWN BAO

Juicy prawns glazed in a bold Korean-style sauce, tucked inside a soft,
pillowy bao and finished with fresh crunch for a perfectly balanced bite

₹550

NON-VEG APPETIZERS

ASIAN HIVE BANANA LEAF PRAWNS

Fresh prawns marinated in a sweet-savoury chili-coconut glaze, sealed in banana leaf parcels, and fired over high heat

₹530

SINGAPORE PRAWNS

Lightly-fried prawns tossed in a Singaporean- style sweet and spicy sauce

₹530

KANTHARI FISH

Fresh Fish cubes marinated in bird's eye chili and cooked in creamy coconut milk

₹530

GOLDEN CRUNCH PRAWNS

Golden-fried panko prawns that stay crisp with every bite, served with a creamy chipotle mayo

₹530

THAI GRILLED PRAWNS

Fresh prawns marinated in coconut milk, red chili, cilantro and garlic infused with rosemary

₹540

CHICKEN SATAY

Grilled chicken skewers with Thai spicy peanut sauce

₹500

SRIRACHA SQUID

Crispy-fried squid tossed in sweet and spicy sriracha sauce

₹500

XO PRAWN

Wok-fried prawns in spicy XO sauce with garlic and chilli.

₹575

KUNG PAO

Stir-fried meat with peanuts, dried chilli, and savoury Kung Pao sauce.

CHICKEN ₹475 | BEEF ₹480 | LAMB ₹490

GOLDEN FRIED SQUID

Crispy, tender squid fried to a perfect golden crunch with a hint of sea salt and lemon served with chipotle mayo sea salt and lemon

₹500

HIVE SPECIAL GOJUJANG CHICKEN

Tender chicken glazed with a sweet-spicy Korean chilli, sauce, caramelized and finished with sesame and scallions

₹500

HIVE STYLE MANGOLIAN BEEF

Juicy beef cooked over a hot wok and coated in Asian Hive's Mongolian-style sauce - a perfect balance of sweet, savoury and a little kick. Always a crowd favourite soft and flaky inside, and served with a squeeze of fresh lemon

₹510

DRUNKEN BEEF

Stir-fried shredded beef tossed with chili, basil and oyster sauce

₹510

THAI STIR FRIED CHICKEN

Stir-fried chicken tossed with fragrant Thai basil, chillies, and a rich, savoury sauce

₹480

HONEY GLAZED SESAME CHICKEN

Crispy-fried chicken infused with sticky sweet honey topped with sesame seeds

₹480

JAVA CHICKEN LOLLIPOP

Jumbo Chicken wings with a tangy sauce

₹480

THAI CHILLI

Crispy meat stir-fried with fresh chilli, garlic, and fragrant Thai herbs in a bold, savoury-spicy sauce

CHICKEN ₹475 | BEEF ₹490 | LAMB ₹500

POR PIA TOD GAI

Crispy spring rolls Filled with seasoned chicken, glass noodles, vegetables & Thai spices with crunchy flavours in every bite

₹470

FIRECRACKER CHICKEN

Crispy, tender chicken encased in a light spring roll wrapper, offering a crunchy bite

₹480

TERIYAKI CHICKEN SKEWERS

Grilled chicken skewers with teriyaki sauce

₹500

ZING ZANG

Slow-fried sliced meat with roasted cumin, coriander and capsicum

BEEF ₹480 | LAMB ₹490

TAI CHIEN

Crispy-fried chicken with spicy sauce, onion and red chili

CHICKEN ₹470 | PRAWN ₹530

DYNAMITE CHICKEN/PRAWNS

Light batter-fried meat tossed with our secret hot, spicy and tangy sauce

₹470 | ₹530

PANDAN CHICKEN

Tender chicken wrapped in pandan leaves, offering a subtile, fragrant aroma, served with sweet chili sauce

₹480

VEG APPETIZERS



DYNAMITE TOFU

Crispy batter-fried tofu tossed with our secret and spicy tangy sauce

₹440

CRISPY-FRIED LOTUS STEM

Fried lotus stem, sauteed in plum sauce and sambal sauce

₹440

PANDAN PANEER

Soft paneer infused with the gentle aroma of pandan, lightly tossed in a fragrant sauce that brings together subtle sweetness and savoury warmth

₹440

ASIAN BARBEQUE COTTAGE CHEESE

Deep fried cottage cheese marinated in a Flavourful bbq sauce offering a savoury and smoky taste

₹420

ASIAN BHEL

Crispy fried noodles tossed with Manchurian sauce, yogurt, mint chutney

₹410

POR PIA TOD PHAK

Crispy spring roll Filled with a mix of vegetable, herbs and seasoning

₹400

KANTHARI POTATO

Sliced potato marinated in bird's eye chili and cooked in coconut milk

₹400

THAI BASIL TOFU

Tofu fried and seasoned with Thai Flavours

₹420

STIR FRIED VEGETABLES / TOFU

Crisp vegetables/tofu, wok-tossed in a savoury soy-garlic sauce
Fresh, colourful, and full of balanced flavours

₹390 | ₹420

MAIN COURSE VEGETARIAN

TAO HOO PAD KRAPOW

Spicy stir-fried tofu with Thai basil, served with jasmine rice for a light yet hearty meal

₹450

EIGHT TREASURE VEGETABLE

Braised vegetables cooked in red bean sauce

₹410

COTTAGE CHEESE IN HOT BEAN SAUCE

Fresh cottage cheese slow-cooked with broccoli, served in a spicy hot bean sauce

₹410

TERIYAKI VEGETABLES & WILD MUSHROOMS

A stir fry of seasonal vegetables and wild mushrooms, cooked in a rich teriyaki sauce

₹410

STIR FRIED EXOTIC VEGETABLES

Mixed vegetables tossed with tangy chili coriander sauce

₹410

MIXED VEG IN KIM YUM SAUCE

Stir-fried mixed vegetables in tangy, spicy Kim Yum sauce

₹410

MAIN COURSE NON-VEGETARIAN



STIR FRY OYSTER BEEF

Tender beef stir fried with fresh chilies, scallions, and oyster sauce for a rich and savoury flavour

₹530

SPICY WOK TOSSED PRAWN

Wok-tossed prawn with red chilies, garlic and bell peppers

₹530

BEIJING CHICKEN

Crispy chicken cubes, wok-tossed in a sweet and savoury sauce with bell peppers and onions

₹470

GAI PAD MED MAMUANG

Wok-fried chicken, cashew nuts, onion, roasted chili, spring onion and capsicum

₹470

CHUMKI CHICKEN

Crunchy chicken shreds wok-tossed with aromatics, fresh chillies, and savoury sauces-spicy, crisp, and addictive.

₹470

HUNAN CHICKEN

Sliced chicken stir-fried with fresh chillies, garlic, and vegetables in a bold, smoky Hunan-style chilli sauce

₹470

CURRIES

(Served with Jasmine Rice)

MALAYSIAN BEEF RENDANG

₹560

CLAY POT CHICKEN RICE

₹520

PAD KRAPOW GAI

CHICKEN ₹520 | PRAWN ₹570

THAI RED CURRY

VEG ₹480 | CHICKEN ₹530 | PRAWN ₹580 | BEEF ₹580

THAI YELLOW CURRY

VEG ₹480 | CHICKEN ₹530 | PRAWN ₹580 | BEEF ₹580

THAI GREEN CURRY

VEG ₹480 | CHICKEN ₹530 | PRAWN ₹580 | BEEF ₹580

CHOP SUEY

ASIAN HIVE SPECIAL CHOP SUEY

Ladled exotic vegetables and meat in sweet and savoury sauce over a bed of fried crispy noodles and topped with egg

VEG ₹390 | CHICKEN ₹430 | PRAWN ₹460

CHINESE CHOP SUEY

Asian green vegetables in white sauce

VEG ₹390 | CHICKEN ₹430 | PRAWN ₹460

RICE & NOODLES

YAKISOBA NOODLE

A popular Japanese stir-fried noodle dish Flavoured with a savoury and slightly sweet sauce

VEG ₹460 | CHICKEN ₹490

NASI GORENG

Indonesian fried rice dish renowned for its rich flavours and vibrant colours

₹520

PEANUT CHILLI OIL NOODLE

Flat noodles tossed in a creamy peanut sauce with chilli oil, garlic and fresh vegetables. Rich, nutty and perfectly spicy

₹430

JAPCHAE NOODLE

A traditional Korean dish made with sweet potato noodles stir fried with colourful vegetables and meat in a sweet and savoury sauce

CHICKEN ₹450 | BEEF ₹490

CHICKEN UDON NOODLES

Thick, chewy Japanese udon noodles served in a savoury broth and topped with fresh vegetables

₹450

JAKARTA CHICKEN FRIED RICE

A Flavourful Indonesian dish with tender chicken garnished with fresh herbs

₹420

BURNT GARLIC FRIED RICE

A delightful combination of crispy, slightly bitter garlic with savoury rice

VEG ₹390 | CHICKEN ₹430 | SEAFOOD ₹440 | BEEF ₹440

PENANG FRIED RICE

A Flavourful Malaysian dish with fragrant rice and distinctive seasoning

VEG ₹400 | CHICKEN ₹430 | PRAWN ₹450

YANGZHOU FRIED RICE

Classic fried rice with meat of your choice, eggs and vegetables, offering a perfect balance of flavours

CHICKEN ₹400 | BEEF ₹430 | SEAFOOD ₹430

CREAMY UDON NOODLE

Creamy, cheesy-style udon noodles wok-tossed with veggies for the perfect cozy bowl

VEG ₹400 | CHICKEN ₹420 | BEEF ₹430 | SEAFOOD ₹430

MIE GORENG

An Indonesian fried noodle dish in a sweet and savoury sauce

VEG ₹400 | CHICKEN ₹430 | PRAWN ₹440

PAD THAI NOODLES

Stir-fried Flat noodles in a savoury-sweet Pad Thai sauce,
topped with crushed peanuts

VEG ₹400 | CHICKEN ₹420 | PRAWN ₹450

PAD KEE MAO NOODLE

Thai Flat noodle tossed with vegetable chili garlic and basil

VEG ₹410 | CHICKEN ₹450 | PRAWN ₹490

KOREAN KIMCHI FRIED RICE

A hearty and Flavourful dish that showcases the bold,
tangy taste of kimchi, a staple in Korean cuisine

VEG ₹390 | CHICKEN ₹430 | SEAFOOD ₹440

TOM YUM FRIED RICE

Long grained rice cooked in rich
flavourful tom yum sauce

VEG ₹390 | CHICKEN ₹430 | PRAWN ₹430

CHOW MEIN NOODLES

Noodles that are typically stir-fried until golden and crispy often tossed
with a medly of vegetables / meat of your choice

VEG ₹390 | CHICKEN ₹430 | BEEF ₹440 | SEAFOOD ₹440

BURNT GARLIC FRIED NOODLES

Stir-fried noodles tossed with crispy, caramelized
garlic with vegetables / meat of your choice

VEG ₹390 | CHICKEN ₹430 | BEEF ₹440 | SEAFOOD ₹440

LO MEIN

Soft, saucy noodles tossed with veggies and our signature stir-fry sauce

VEG ₹390 | CHICKEN ₹420 | BEEF ₹450 | SEAFOOD ₹450

SIZZLERS

ASIAN SIZZLERS

Cooked with black pepper sauce and choice of fried rice or noodles

VEG ₹550 | ₹570 COTTAGE CHEESE

CHICKEN ₹590 | ₹600 PRAWN

MEAL IN A BOWL

BAKSO

Popular Indonesian dish with meatballs served with sticky noodle soup

CHICKEN ₹490 | BEEF ₹510

MISO RAMEN

A delicious Japanese ramen noodle soup that features a rich broth made with miso paste

VEG ₹460 | CHICKEN ₹490 | PRAWN ₹540 | BEEF ₹540

TOM YUM RAMEN

Fusion of Thai and Japanese Flavours, featuring spicy and tangy tom yum broth with tender ramen noodles

VEG ₹460 | CHICKEN ₹490 | SEAFOOD ₹540

HIMALAYAN THUPKA

A hearty Tibetan-style noodle soup with veggies, herbs and a soothing, flavourful broth

VEG ₹480 | CHICKEN ₹500

KHAO SUEY

A rich Burmese dish featuring egg noodles served in a creamy coconut milk broth enriched with spices, topped with fried noodles

VEG ₹490 | CHICKEN ₹520 | PRAWN ₹560 | BEEF ₹560

KOREAN KIMCHI RAMEN

Slurp-worthy noodles in a fiery kimchi-infused broth, layered with sour, spicy, and umami flavours that deliver a true Korean kick

VEG ₹490 | CHICKEN ₹520 | BEEF ₹560 | SEA FOOD ₹560

DESSERTS



for a refreshing Thai dessert
THAPTHIM KROP

Water chestnuts encased in a soft, chewy gel, served in chilled coconut syrup,

₹340

FRIED ICE CREAM
(VANILLA)

₹320

DATES PANCAKE WITH ICE CREAM

₹320

CARAMEL CUSTARD

₹300

ORANGE DARSSAN

Deep-fried Flat noodles drizzled with honey
and fresh orange juice, served with ice cream

₹320

TEA'S & BEVERAGES



HOT

| | |
|--------------------------|------------|
| JASMINE TEA (POT/CUP) | ₹270 / ₹80 |
| PEPPERMINT TEA (POT/CUP) | ₹220 / ₹80 |
| GREEN TEA (POT/CUP) | ₹220 / ₹80 |

COLD

| | |
|-------------------------|------|
| THAI BUBBLE TEA | ₹310 |
| MATCHA GREEN BUBBLE TEA | ₹310 |
| HIBISCUS TEA | ₹220 |
| PEACH ICED TEA | ₹240 |
| SPICED JAMUN MOJITO | ₹240 |
| PINK GRAPEFRUIT MOJITO | ₹240 |
| YUZO MOJITO | ₹270 |
| PASSION FRUIT MOJITO | ₹240 |
| OCEAN BLUE | ₹240 |
| SHIRLEY TEMPLE | ₹240 |
| MINT MOJITO | ₹240 |
| MILO BUBBLE TEA | ₹310 |



SCAN AND FOLLOW US!

**YOUR SEAT HERE IS ALWAYS WAITING,
SEE YOU SOON!**