



ASIAN HOUSE

• LOUNGE • RESTO-CLUB • MUSIC CAFE •
• BOUTIQUE •

MENU



SOUPS



SWEET CORN SOUP

Tender corn kernels with vegetables with a choice of Veg/Chicken/Seafood

219/239/259

TOM YUM SOUP

Thai soup flavored with lemongrass, lime leaves, homemade paste, chilli. Choice of Veg/Chicken/Prawns

219/239/259

TOMATO BASIL SOUP

Ripe tomatoes, fragrant basil, garlic, and a touch of cream for a comforting and flavorful delight.

219

TOM KHA KAI SOUP

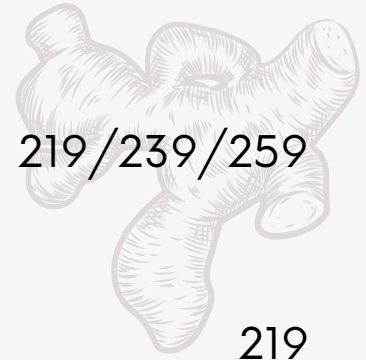
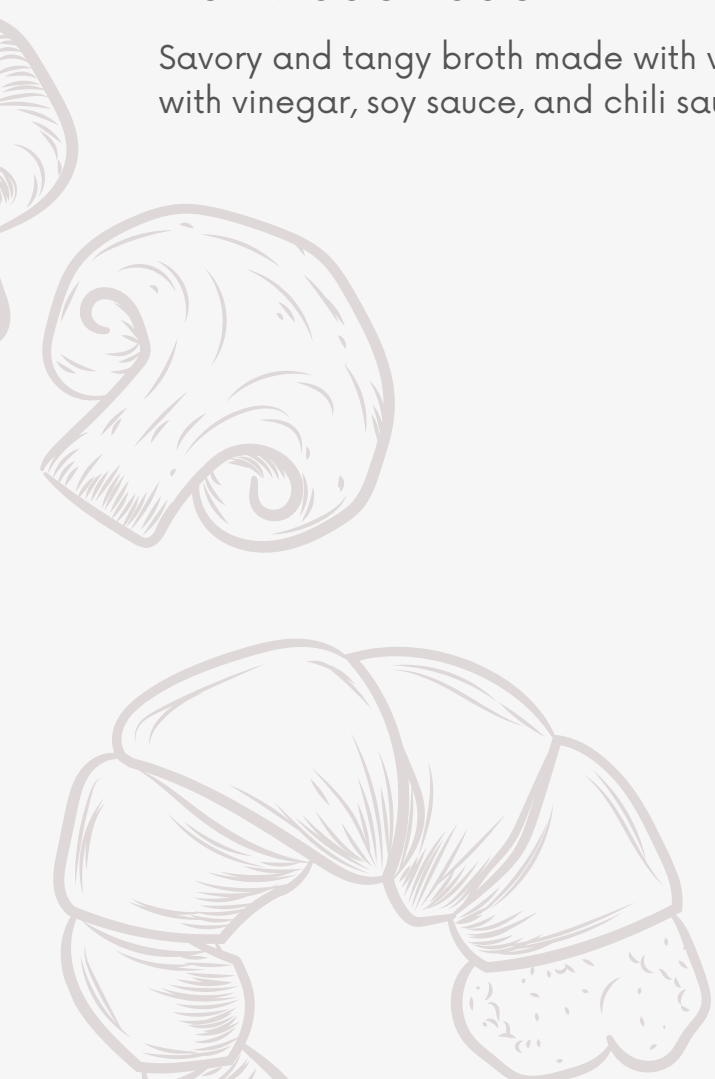
Coconut milk, lemongrass offering a blend of creamy, sweet, and tangy flavors. Choice of Veg/Chicken

289

HOT & SOUR SOUP

Savory and tangy broth made with veg/chicken, seasoned with vinegar, soy sauce, and chili sauce

219/239



SALADS



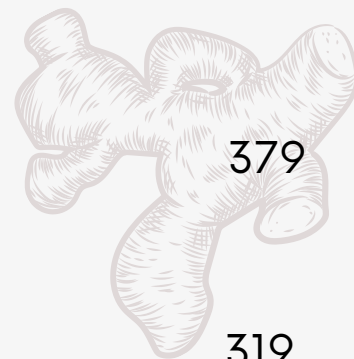
CAESAR SALAD

A salad with crisp romaine lettuce, Parmesan cheese, crunchy croutons, chicken and a creamy dressing

319/349

TANDOORI POT SALAD

Tender tandoori chicken served on a bed of mixed greens, vegetables, chickpeas, and a creamy yogurt dressing



379

THAI VEG SALAD

Ripe tomatoes, fragrant basil, garlic, and a touch of cream for a comforting and flavorful delight.

319

GREEK SALAD

Lettuce, juicy tomatoes, cucumber slices, red onions, olives, and crumbled feta cheese, tossed with herbs



319

SHRIMP COCKTAIL

Chilled jumbo shrimp, complemented with crisp greens and tossed in a tangy cocktail sauce

389

CHEF SPECIAL BEEF SALAD

Fresh greens, honey lemon, garlic, sautéed beef and Kalamata olives, tossed in a zesty vinaigrette

389



VEG STARTERS



MASALA PEANUTS WITH PAPAD

219

A snack featuring crunchy masala-coated peanuts paired with crispy papad for a spicy treat.

HONEY CHILLI LOTUS STEM

Crispy lotus stem tossed in a tangy chili sauce with a hint of honey and spices.

FRIES FACTORY

Fresh homemade potato fries or wedges with a choice of Peri-Peri/Loaded Cheese/Tomato Garlic Topping

NACHOS WITH SALSA

Crispy tortilla chips loaded with melted cheese, topped with zesty salsa

ITALIAN CHEESE BALLS

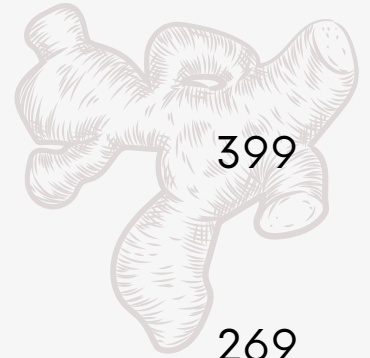
Golden-brown spheres filled with a decadent mixture of Italian cheeses, herbs, and spices

BABYCORN FINGERS

Golden-fried baby corn coated in a flavorful seasoned batter

CHILLI BABYCORN

Crispy baby corn stir-fried with a spicy chili sauce, garnished with fresh herbs.



399

269



299

329



VEG STARTERS



CRISPY CHILLI PANEER

339

Cottage cheese lightly fried to perfection and tossed in a spicy and tangy chili sauce

MUSHROOM CROQUETTES

Crispy croquettes filled with a savory mix of sautéed mushrooms and herbs. Seasoned and fried to perfection.

MUSHROOM CANAPES

Delightful bite-sized treats featuring a savory mushroom topping on crispy, toasted bread.

VEG MANCHURIAN

A mixture of finely chopped vegetables, formed into balls, fried and tossed in a tangy and spicy sauce

PANEER SATAY

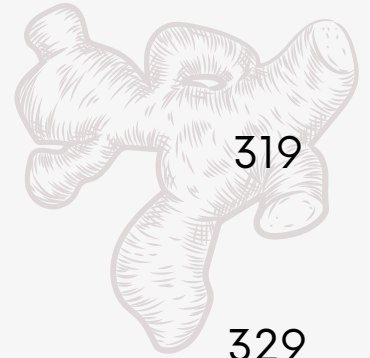
Marinated in a fragrant blend of spices, skewered, and grilled to perfection, served with a peanut sauce

CRISPY CAJUN SPICY CORN

Tender corn kernels coated in Cajun spices, fried to perfection for a crunchy texture.

CHEESY GARLIC BREAD

Crispy, golden-brown bread topped with a rich garlic butter spread and melted mozzarella cheese. Perfectly baked to oozy perfection



319

329



329

389

329

259



NON-VEG STARTERS



CHILLI EGG

349

Tender boiled eggs coated in a spicy chili sauce, served with a touch of freshness.

CRAB LOLLIPOP

crab meat shaped into lollipops, crispy fried and served with a zesty dipping sauce.

CHICKEN DRUMETTES

Chicken drumettes marinated in a flavorful blend of spices, baked or fried to crispy perfection

ASIAN HOUSE SIGNATURE 🍣

Meat deep fried in special batter and sauted with home-made asian sauces. Choice of Chicken, Beef, Prawn

FISH & CHIPS

Crispy battered fish served with golden fries and tangy tartar sauce.

CHILLI ORANGE PRAWNS 🍣

Juicy prawns sautéed to perfection, tossed in a zesty orange glaze with a kick of fiery chilli.

PRAWN TEMPURA 🍣

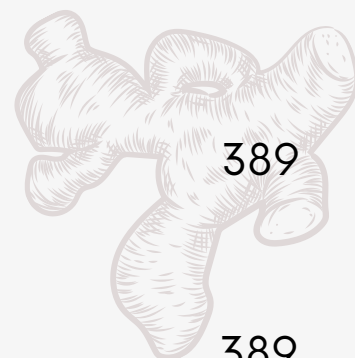
Tantalizing Japanese-inspired crispy prawns deep fried to golden with a satisfying crunch

BEER BATTERED PRAWNS

Succulent prawns coated in a light, crispy beer batter and deep-fried to golden perfection.

CRISPY CHILLI MEAT 🍣

Fresh meat tossed with sweet spicy hot & tangy chilli sauce with a choice of chicken/beef/pork



389

389

389/449/499



549

499

499

429

389/489

NON-VEG STARTERS



FIERY CHICKEN WINGS

389

Spicy and succulent chicken wings, seasoned to perfection and served with a tangy dipping sauce.

DRAGON CHICKEN

Tossed in a fiery blend of spicy and tangy sauce infused with Asian flavors

KOREAN CHICKEN 🍷

Chicken pieces marinated in a sweet and spicy sauce infused with homemade korean paste

OH FISH FINGER?

Crispy, golden-brown strips of tender fish fillets, lightly breaded providing a satisfying seafood snack

ASIAN STIR FRY 🍷

Meat stir fried with our secret pan-asian sauce. Choice of chicken/beef/prawns

TAWA FISH FRY

599

King Fish gently seared on a hot tawa offering a delightful Indian-inspired seafood flavour

BARBEQUE CHICKEN

389

Juicy chicken marinated in a tangy and savory barbecue sauce, then smoked

KADHA KADHA PEPPER CHICKEN/MUTTON

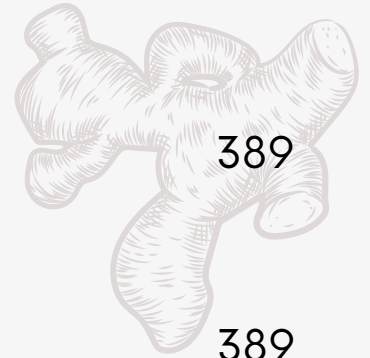
389/489

Chicken/mutton cooked in a aromatic gravy infused with fragrant spices and freshly ground black pepper

SQUID PEPPER FRY

499

Tender squid cooked with aromatic spices and peppers, creating a flavorful and satisfying starter.



389/459/499



NON-VEG STARTERS



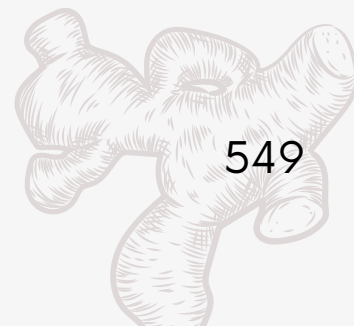
GỎI CUỐN ROLL

Flavorful Vietnamese rolls filled with a colorful medley of crisp vegetables, herbs and choice of chicken/prawns

389/499

PEPPERY BEEF

Tossed in a fiery blend of spicy and tangy sauce infused with Asian flavors



549

WHOLE FISH TAWA FRY 🍴

A whole fish marinated in a blend of aromatic spices and herbs and pan fried. The price depends on the weight.

749/1199

MEXICAN CHICKEN FAJITAS 🍴

chicken strips marinated in Mexican spices, served sizzling with bell peppers and onions, warm tortillas



459

CHICKEN POPCORN

Bite-sized tender chicken, breaded and fried to crispy perfection, served with our spicy dipping sauce.

389

CHICKEN SATAY

Skewered chicken marinated in a fragrant blend of spices, served with a creamy peanut sauce

389



YOU LOVE ASIAN



MAKE YOUR OWN CHINESE DELIGHT

BASE	STYLE	PROTEIN	
FRIED RICE	SCHEZWAN	VEG	289
NOODLES	SINGAPOREAN	CHICKEN	349
	HAKKA	PRAWNS	399
	THAI		

ADDONS

PANEER	80
CHICKEN	80
SEAFOOD	130

PAD THAI NOODLES 🍲

Flat Rice Noodle with Sweet, Sour, Spicy Sauce.
Vegetables/Chicken/Prawns

329/429/479

NASI GORENG

Indonesian fried rice cooked with a medley of spices, vegetables and chicken with a side of chicken satay

459

AMERICAN CHOP SUEY

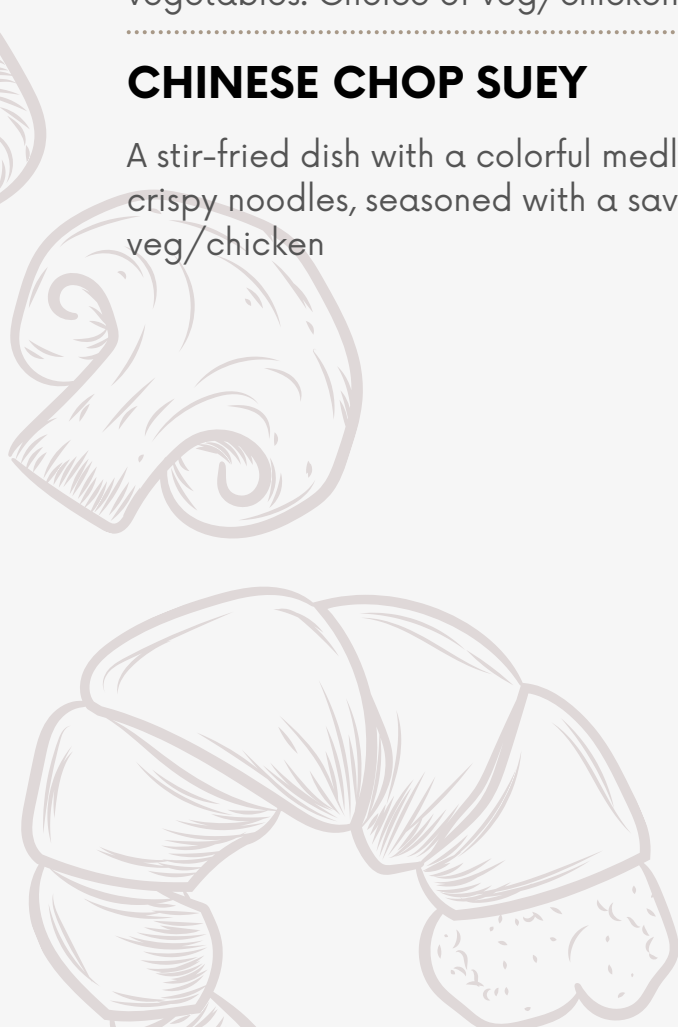
Crispy noodles with hot n tangy sauce loaded with vegetables. Choice of veg/chicken

329/459

CHINESE CHOP SUEY

A stir-fried dish with a colorful medley of vegetables, crispy noodles, seasoned with a savory sauce. Choice of veg/chicken

329/459



TASTE OF INDIA



SALEM GUGAI CHICKEN BIRYANI 🍗

349

Chicken pieces, basmati rice, and a blend of aromatic spices making it an awesome meal to have

SALEM GUGAI MUTTON BIRYANI

Mutton pieces, basmati rice, and a blend of aromatic spices making it an awesome meal to have

SALEM GUGAI EGG BIRYANI

Egg, basmati rice, and a blend of aromatic spices making it an awesome meal to have

SALEM GUGAI PRAWN BIRYANI

Prawns, basmati rice, and a blend of aromatic spices making it an awesome meal to have

CURD RICE

Rice with yogurt (curd), seasoned with mustard seeds, curry leaves, green chilies

JEERA RICE

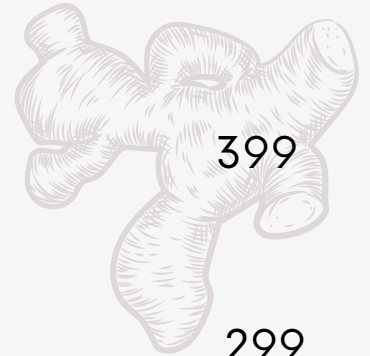
Basmati rice cooked with a variety of spices, jeera and coriander

KAJU SAFFRON PULAO

Basmati rice cooked with cashews and infused with saffron for a rich and aromatic dish.

STEAMED RICE

Long-grain Basmati rice cooked by steaming, resulting in fluffy and aromatic grains



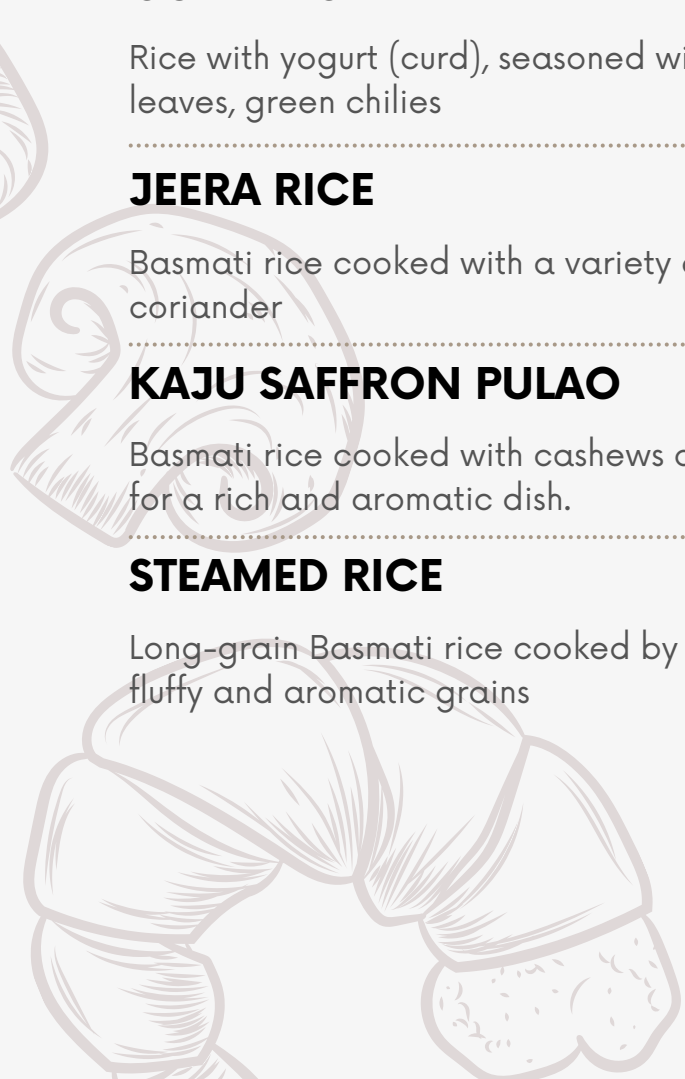
399

299



399

259



TASTE OF ASIA

VEG

THAI CURRY WITH JASMINE RICE 🍛

Choice of Sauce: Red/Green. Cooked in a creamy coconut based sauce, infused with aromatic Thai spices

499

KADAI PANEER

Cottage Cheese cooked with bell peppers, onions, tomatoes, and aromatic spices, served in a kadai

PANEER BUTTER MASALA

A rich dish consisting of paneer cooked in a velvety tomato puree infused with butter and a blend of spices

ALOO MUTTER MASALA

A classic dish featuring tender potatoes and green peas simmered in a tomato-based gravy

MUSHROOM MUTTER MASALA

A flavorful masala made with mushrooms and green peas cooked in a spiced tomato-based gravy.

VEG KADAI MASALA

A fragrant spicy gravy which is a blend of vegetables and pondicherry spices

CHOICE OF DAL

Dal Tadka or Dal Makhani, lentils tempered with a mixture of spices

389

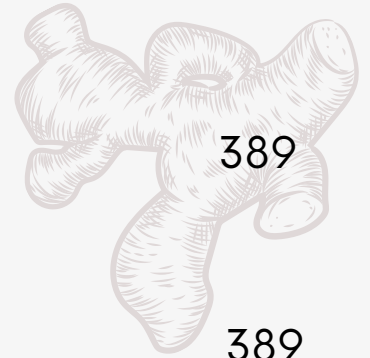
389

339

359

339

339



TASTE OF ASIA

NON-VEG



THAI CURRY WITH JASMINE RICE

559

Choice of Sauce: Red/Green. Cooked in a creamy coconut based sauce, infused with aromatic Thai spices and chicken

KADAI GHOST 🌀

Tender pieces of lamb cooked with bell peppers, onions, and aromatic spices in a rich tomato-based gravy.

EGG MASALA

Hard-boiled eggs simmered in a flavorful masala sauce with onions, tomatoes, and a blend of spices

BUTTER CHICKEN MASALA

Tender chicken cooked in a rich tomato-based sauce, infused with butter and traditional Indian spices.

PONDICHERRY FISH CURRY 🌀

A spicy and tangy curry made with fresh fish and traditional Pondicherry spices.

ERAL CHETTINAD CURRY

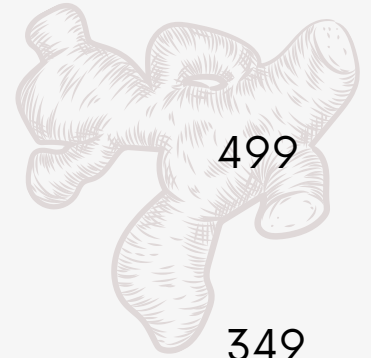
499

Spicy and aromatic curry featuring prawns cooked with chettinad spices, coconut, and curry leaves.

PRAWN AND CHILLI GARLIC CURRY 🌀

499

Prawns cooked in a flavorful curry with a blend of spicy chili, aromatic garlic, and traditional Indian spices.



499

349



419

449



CONTINENTAL



STEAK AU POIVRE 🍷

749

French dish featuring tender steak coated with cracked black pepper, pan-seared to perfection

GARLICY CHICKEN BREAST

Juicy chicken breast seasoned with garlic and herbs, grilled to perfection

SIZZLE LIKE A SIZZLER 🍷

599/699/749/849

Sizzling platter with vegies accompanied by rice or fries, served with a savory sauce. Veg/Chicken/Beef/Seafood

HERB CRUSTED CHICKEN

Tender chicken breast coated with a flavorful blend of herbs and breadcrumbs baked to a golden perfection.

PARMIGIANA 🍷

Breaded chicken topped with marinara sauce, melted mozzarella, and Parmesan cheese, baked to perfection.

BAMBOO SHOOT

549

Tender slices of chicken cooked with savory mushrooms and crunchy bamboo shoots.

KHEEMA BUTTERY GARLIC BUN 🍷

499/549

Spiced minced meat (kheema) nestled in a buttery, garlic-infused bun. Choice of Chicken/Beef

GRILLED LOBSTER 🍷

1799

Tender grilled lobster accompanied by fresh seasonal vegetables and golden French fries.

GRILLED TIGER PRAWNS

899

Tiger prawns grilled to perfection, served with a side of vegetables and crispy fries.

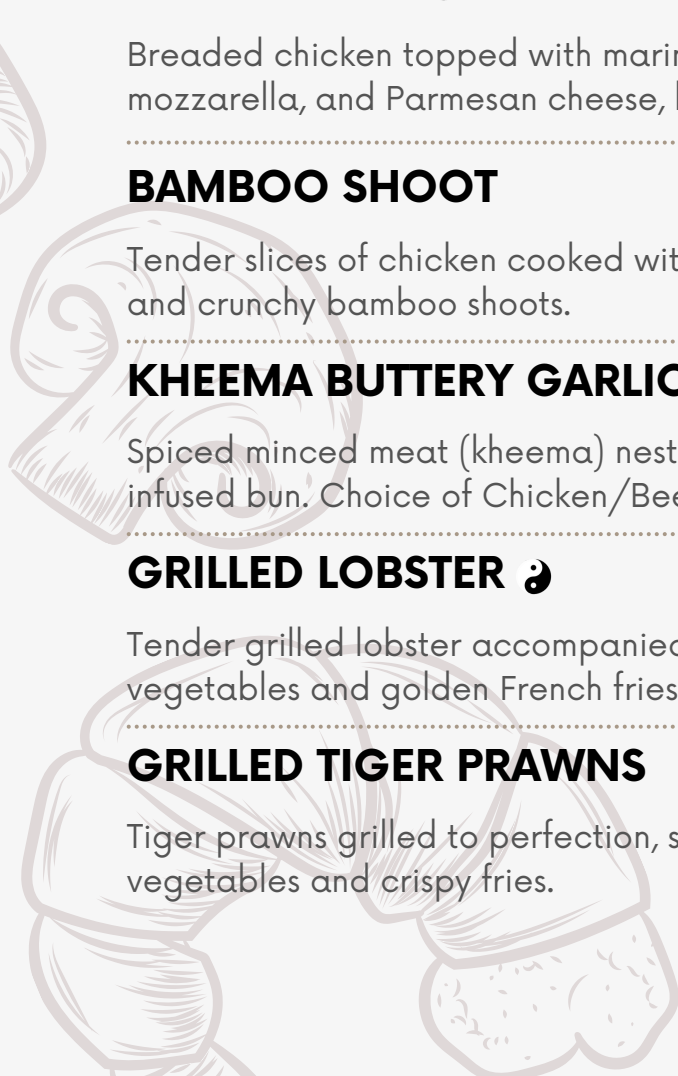


649



549

549



CONTINENTAL



MAKE YOUR OWN PASTA

SAUCE	PROTEIN		ADDONS	
Arabiatta	VEG	399	PANEER	80
Alfredo	CHICKEN	449	CHICKEN	80
Aglio e Olio	PRAWNS	499	SEAFOOD	130
Basil Pesto				
Pink				

MAC AND CHEESE 🍷

Pasta mixed with a creamy cheese sauce, made with cheddar cheese baked. Choice of Veg/Chicken

449/499

LASAGNE

Layers of flat pasta sheets, with rich meat, creamy sauce, and grated cheese, baked. Choice of Veg/Chicken

499/599

TANDOORI

LAL MIRCHI KA TIKKA

Spicy red chili-infused tikka made with marinated paneer, cooked in a tandoor

349

TANDOORI KA MURG

Chicken marinated in a mixture of yogurt and spices and cooked in Tandoor

half/full
549/749

SHEEK KEBAB

Spiced minced meat skewers, grilled to perfection, served with a side of mint sauce. Choice of Chicken/Mutton

399/449

MURGH TIKKA 🍷

Tender pieces of marinated chicken, grilled to perfection, served with mint chutney.

399

SEAFOOD PLATTER

A delectable assortment of fresh seafood delicacies, including seer fish, prawns and squid. Style- Indian/Conti

1099



449/499

499/599

349

half/full
549/749

399/449

399

1099

SANDWICHES



SMOKED COTTAGE SANDWICH

319

Smoky grilled vegetables and paneer tucked between slices of fresh in-house bread.

GOURMET CLUB SANDWICH

Pesto peanut vegetables and creamy peri-peri mayo, sandwiched between layers of toasted bread.

GOURMET CHICKEN SANDWICH 🍗

Southern Fried chicken, fresh lettuce, tomatoes, creamy garlic mayo, all nestled between slices of fresh bread.

PONDICHERRY BEACH CLUB BURGER

Coastal-inspired delight featuring a flavorful mustard beef with fresh bell peppers and a zesty chilli mayo

ITALIAN NIGHT CLUB BURGER

Confit butter garlic double-roasted chicken, tomatoes, basil, oregano, crisp lettuce, and a slice of cheese

VEG CLUB BURGER

Veggie patty stacked with fresh lettuce, tomato, onion, and topped with tangy garlic sauce

BREADS

ROTI

Plain/Butter/Garlic

NAAN

Plain/Butter/Garlic/Cheese

PARATHA

Mint/Methi

KULCHA

Plain/Masala



309

389



389

389

349

99/119/119

99/119/129

139

139

DESSERT



FRIED ICE CREAM

A unique and indulgent dessert featuring a scoop of ice cream coated in a crispy, golden-brown crust

269

PISTACHIO SHAHI TUKRA 🍯

Fusion of saffron-infused milk-soaked bread, topped with crunchy pistachios and a hint of rosewater syrup.

279

CREME BRUELLE 🍯

Classic French dessert with a creamy vanilla custard base and a caramelized sugar crust.

299

BROWNIE A LA MODE

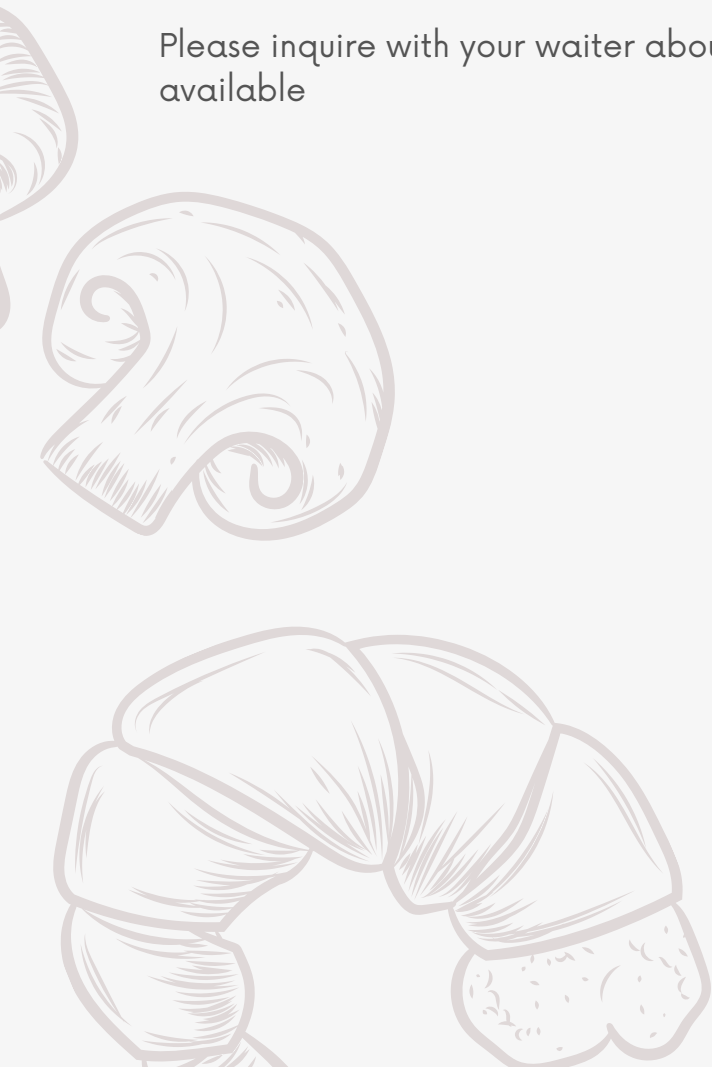
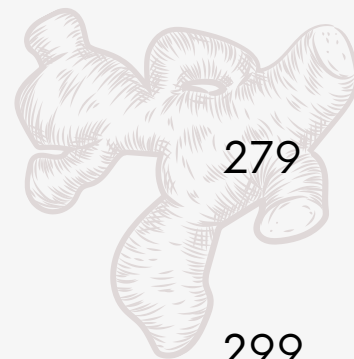
Decadent chocolate brownie served warm with a scoop of creamy vanilla ice cream on top

289

FLAVOURED ICE CREAM

Please inquire with your waiter about the flavors currently available

199

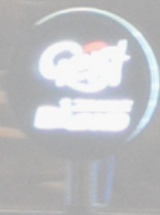


ABOUT ASIAN HOUSE

Established in 2005 as a proud family business, Asian House holds the honor of being Pondicherry's first pub. Our legacy is built on providing an exceptional pub experience in a vibrant and welcoming atmosphere.

Complement your drinks with our delicious appetizers and dishes, thoughtfully created to enhance your time with us. Our dedicated staff is committed to making every visit memorable, affirming our reputation as the top pub in town.

We hope you enjoy great drinks, delicious food, and cherished moments at Asian House!





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asianhouse.in