



SIAN

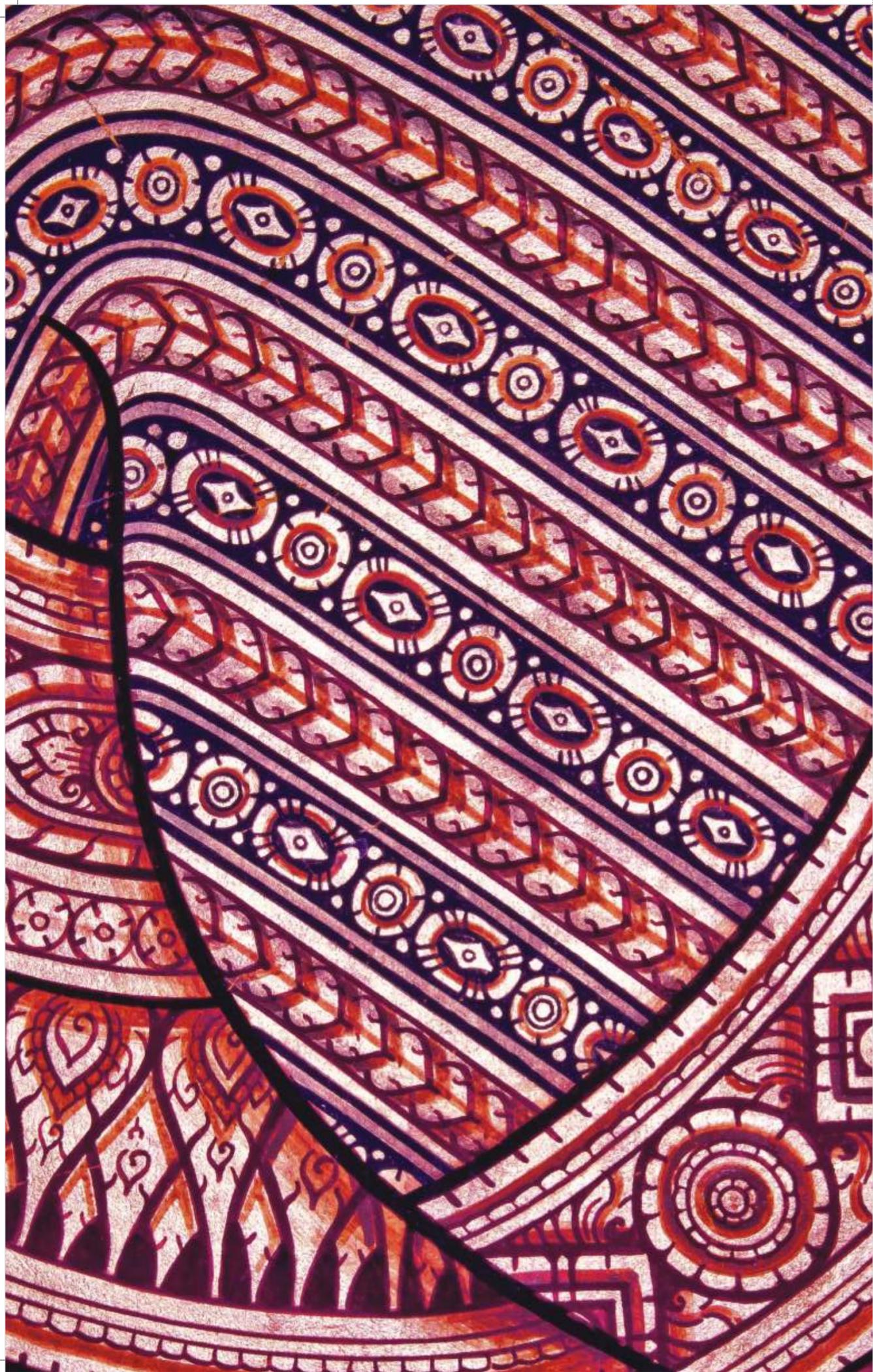
THE GATEWAY HOTEL  
IT EXPRESSWAY CHENNAI



## CHINA

the chinese province of sichuan is famed across the world for the intensity of flavour its best known denizen - the szechwan pepper - packs in its tiny torso. but while this little fellow is highly regarded land rightly so] by aficionados, szechwan cuisine is also elevated by a confluence of the seven basic flavours - sour, pungent, hot, sweet, bitter, aromatic, and salty. watered by the river yangtze, this southwestern chinese province is a cradle for fresh, crunchy vegetables that form the basis of every szechwan meal. each delicacy prepared by our chef melds vibrant hues, varied textures and subtle flavours. but words don't do our authentic szechwan cuisine justice. savour these epicurean delights for yourself.

please inform our associates if you are allergic to any of the ingredients. all prices are in indian rupees and subject to government taxes.  
food can be cooked without monosodium glutamate.



## starters

### vegetarian

- *tofu tossed with chinese sea salt* 400
- *crispy chilli potato* 400
- *lotus stem - chengdu style* 375  
*crunchy fresh lotus stem with szechwan wild peppers*
- *szechwan chilli baby corn* 350
- *crispy okra with pepper salt* 350
- *vegetable spring roll* 350
- *konjee crispy shitake mushroom* 350

### non-vegetarian

- *butter chilli garlic prawns* 650
- *salt and pepper prawns* 650
- *traditional crispy golden fried king prawns* 950
- *szechwan chilli prawns* 650
- *nanjing spiced crispy east coast squids* 475  
*crispy squid wok-tossed with onions and five spice powder*
- *pan-fried chilli fish* 450
- *crispy lobster salt and pepper* 1200
- *duck roll* 650  
*roasted duck meat stuffed in phyllo pastry and crispy fried, served with hoisin sauce*
- *chicken spring roll* 450
- *chilli mountain chicken* 550  
*chef's specialty, tender chicken morsels, crispy fried, tossed with dry pepper, sesame seeds and chinese wine*
- *five spice chicken* 550  
*served with a ring of crunchy spinach*
- *diced chicken flavoured with star anise and oyster sauce* 550
- *crispy lamb chilli barbeque sauce* 575  
*thick slices of lamb tossed in a spicy barbeque sauce*



## dimsums

### vegetarian

- chingkao - wotib 500  
crunchy broccoli with corn kernel  
assorted mushroom with hint of ginger  
pakechoy and sesame
- sui mai 475  
crunchy broccoli with corn kernel  
assorted mushroom with a hint of ginger
- wanton - steamed or fried 450
- vegetable kothe 450

### non vegetarian

- prawn hargao 595  
the original see through dimsum
- chingkao - wotib  
chicken 550  
prawn 595
- sui mai  
chicken 500  
prawn 550
- wanton - steamed or fried  
chicken 500  
prawn 550
- steamed rice paper roll  
chicken 500  
duck 550



## *soups*

### *vegetarian*

- *vegetable coriander clear soup* 250
- *spicy lemon garlic vegetable broth* 250
- *lung fung vegetable soup* 250
- *sour and pepper soup* 250
- *sweet corn soup* 250
- *silken tofu and vegetable noodle clear soup* 275
- *vegetable talumein soup* 250

### *non - vegetarian*

- *spicy seafood coriander soup* 300
- *shangshi crabmeat soup* 275
- *lung fung chicken soup* 275
- *tomato egg drop soup* 275
- *chicken coriander clear soup* 275
- *chicken sour and pepper soup* 275
- *sweet corn soup with chicken* 275
- *chicken talumein soup* 275



## seafood

- ▣ steamed whole fish fillet in a sauce of your choice 900  
*ginger wine, cantonese soya and ginger spring onion*
- ▣ fried fish szechwan style 575
- ▣ slice fish in chilli bean sauce 575
- ▣ lobster in a sauce of your choice (100gm) 300  
*oyster, black bean or fresh chilli*
- ▣ prawn in a sauce of your choice 950  
(3 jumbo prawns per portion)  
*butter garlic, chilli mustard, hot bean sauce or black pepper sauce*
- ▣ squids cooked in a sauce of your choice 650  
*in pickle chilli or hot chilli sauce*
- ▣ fried fish chilli oyster sauce 575



## duck

- ▣ pineapple flavoured duck 850
- ▣ stirfried roast duck with pickle chilli 850
- ▣ peking duck 3000  
*served in three classical courses*
- ▣ braised duck in tobandjan sauce 850

## chicken

- ▣ szechwan chilli chicken 650  
*tender chicken cubes tossed in spicy chilli dressing*
- ▣ kung pao chicken 650  
*diced chicken with szechwan chillies and roasted cashew nut*
- ▣ general tso's favourite chicken 650  
*diced chicken morsels in dry red chilli and oyster sauce*
- ▣ chicken hong kong 650  
*diced chicken tossed with red chillies and szechwan pepper*
- ▣ lemon chicken 650  
*fried golden chunks of chicken blended in lemon flavoured sauce*
- ▣ chicken chilli mustard sauce 650  
*chicken slices with button mushrooms in homemade mustard sauce*
- ▣ steamed chicken @ black bean, celery  
and fresh chilli 650
- ▣ honey chicken 650  
*crispy fried, tossed with dry red pepper and honey sauce*
- ▣ sweet and sour chicken 650  
*fried chicken tossed with pineapple, tomatoes and bell peppers*



## **lamb**

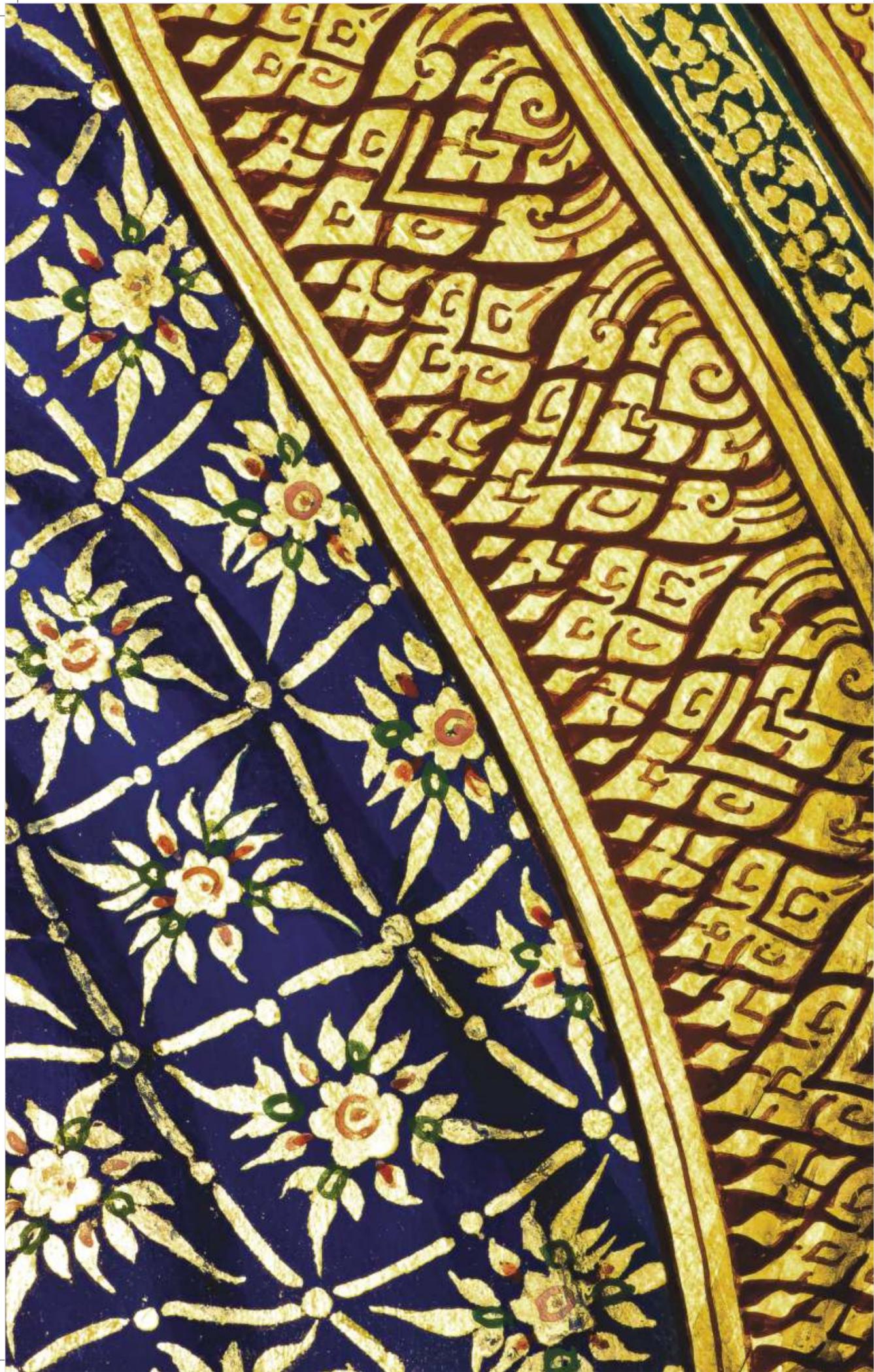
- ▣ sliced lamb in devil's sauce 675  
*a sliced lamb preparation with pungent hot spicy chillies*
- ▣ sliced lamb with beijing onion and pickle chilli 675  
*stir-fried tender slices of lamb with homemade pickle chilli and traditional beijing onion*
- ▣ sian special crispy konjee lamb 700
- ▣ stir-fried lamb with cumin 700
- ▣ shredded lamb hong kong style 700  
*a spicy preparation with dry red peppers*

## **tenderloin**

- ▣ wok tossed tenderloin with greens and garlic 650
- ▣ quick fried tenderloin in butter onion sauce 650
- ▣ tenderloin 650  
*cooked in a sauce of your choice*
  1. black pepper sauce
  2. hot bean sauce

## **pork**

- ▣ kung pao pork spare ribs 700  
*a szechwan preparation with chilli and roasted cashew nut*
- ▣ stir-fried pork in chilli sweet bean sauce 700
- ▣ double cooked pork 700



## vegetables

- chinese greens with chinese olives and nuts 450
- stir-fried assorted mushroom with ginger chilli 450
- golden corn and broccoli in black pepper sauce 475
- broccoli, babycorn and carrot in fresh chilli sauce 450
- crunchy green vegetables and shitake in zesty black bean sauce 475
- tsing hoi potato 450
- tender pakchoi in whole garlic sauce 450
- braised tofu 500  
*fried bean curd with black mushrooms and bamboo shoot in chilli bean sauce*
- rainbow vegetables 500  
*a colourful and flavourful medley of local seasonal vegetables*
- egg plant with chilli bean sauce 450  
*finger strips of eggplant in homemade chilli bean sauce*
- mapo tofu 500  
*minced mushroom with diced tofu in sweet bean sauce*



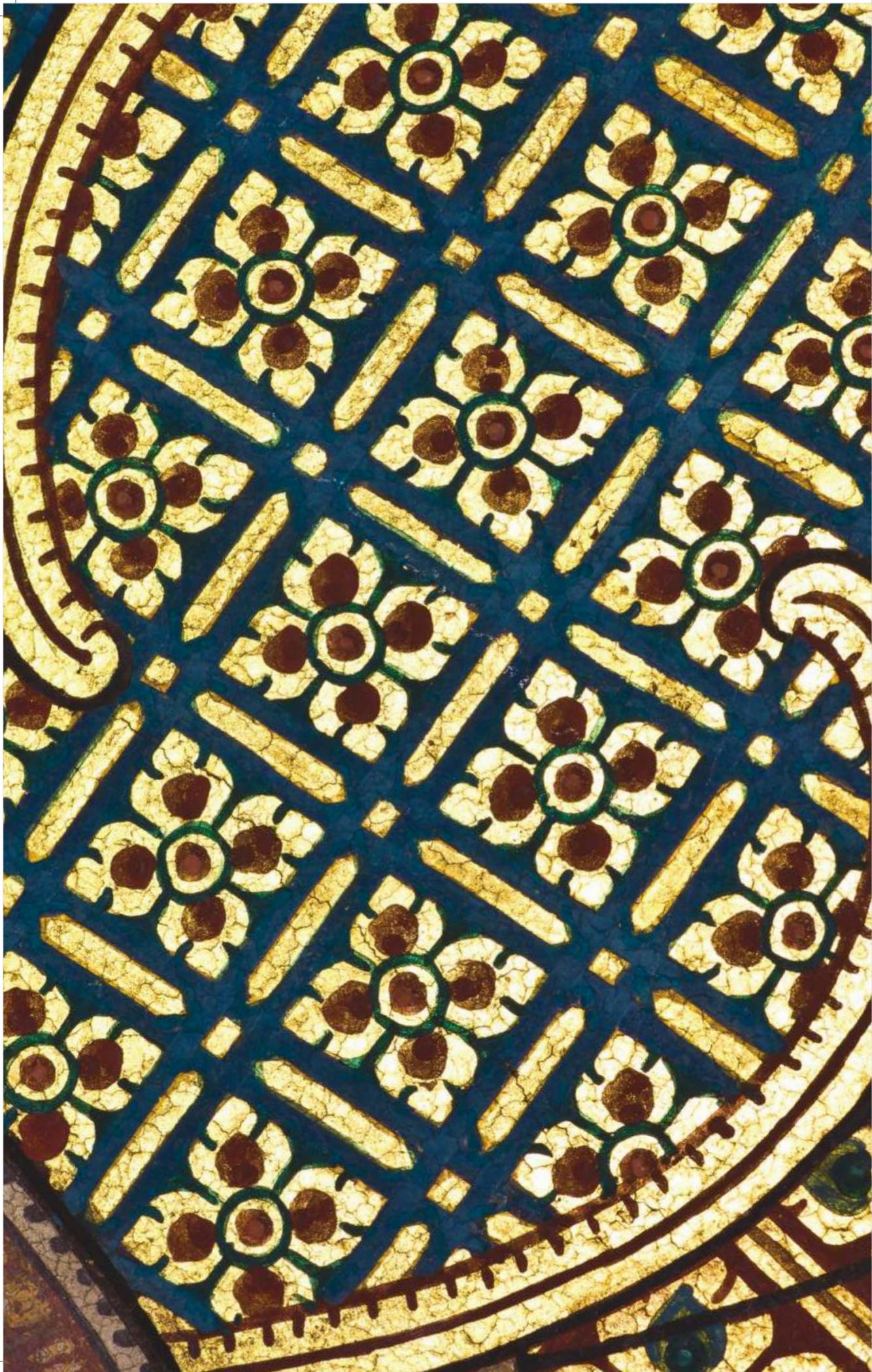
## noodles

### vegetarian

- three flavoured vegetable noodles 375  
*a spicy, sour and sesame flavoured noodles*
- chilli garlic noodles 350
- vegetable hakka noodles 350
- cantonese rice noodles 375
- vegetables pan fried noodles 400
- soft noodles with shitake mushroom and haricot bean 400
- spicy szechwan style whole wheat noodle 375

### non vegetarian

- hakka noodles 400  
*chicken / prawn / mixed meat*
- pan-fried noodles 400  
*chicken / prawn / mixed meat*
- yee mein 400  
*a cantonese style soft noodles preparation with oyster sauce*
- cantonese rice noodles 400  
*chicken / prawn / mixed meat*
- soft noodles with minced lamb in black pepper sauce 400
- spicy szechwan style whole wheat noodle 400  
*chicken / prawn / mixed meat*



## rice

### vegetarian

- ginger capsicum fried rice 350
- burnt garlic and spring onion fried rice 350
- vegetable fried rice 300
- szechwan fried rice 325
- steamed rice 200

### non vegetarian

- fried rice 375  
egg / chicken / prawn / mixed meat
- szechwan fried rice 375  
chicken / prawn / mixed meat
- chicken burnt garlic fried rice 375
- crab meat egg rice 400
- chicken black pepper fried rice 425



## desserts

- honey apple cinnamon crispy wonton 325
- chilli chocolate pot 300
- flan de leche 375  
*a rich custard base topped with a contrasting layer of soft caramel*
- sizzling brownie with hot chocolate sauce 325
- darsaan 300  
*honey or chocolate*
- date pancake 300
- nut and chocolate spring roll 300
- iced lychee 275
- fresh fruit with whipped cream and ice cream 300
- deep-fried vanilla ice-cream accompanied with mango sago 325
- mango pudding 300  
*choice of special ice-cream*
- mango
- coconut
- green tea
- jaggery

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## sushi and grill

nigiri sushi (per piece) 125  
*hand formed oval shaped sushi with selected toppings  
perched atop*

- ▣ salmon (shake)
- ▣ grilled eel (unagi)
- ▣ prawn (ebi)
- ▣ crab stick (kani Kama)

maki sushi: (6 pieces per portion) 750  
*medium cylindrical shaped sushi with nori on the out side*

- ▣ salmon (shake)
- ▣ prawn (ebi)
- ▣ crab stick (kani Kama)

sea food sushi platter: (6 pieces per portion) 700  
*mix of maki and nigiri 3 pieces each*

- ▣ salmon (shake)
- ▣ prawn (ebi)
- ▣ crab stick (kani Kama)

▣ vegetable sushi platter: (6 pieces per portion) 550  
*selection of maki and nigiri made with cucumber, takwan  
and carrot*

▣ californian rolls: (6 pieces per portion) 475  
*medium round rolled sushi with nori sheet inside and sushi  
rice out side*

▣ spicy salmon roll 550  
*salmon, chilly mayo, scallion rolls coated with tobiko*

▣ vegetable roll 450  
*cucumber, takwan, carrot and inari rolls coated with sesame seeds*



## oriental grills

- grilled lobster tail tomato, pakchoi,  
chilly soya sauce 1200
- grilled prawns and crab cake with chilly  
mustard sauce 1250
- Grilled prawns served with wasabi mayonnaise 950
- five spice red snapper chilly garlic butter sauce 750  
*sweet soya glazed broccoli*
- Grilled salmon fillet served 1250  
*with ginger & Pommery mustard sauce*
- Drunken chicken, vodka, oyster chilly sauce 650
- Char-grilled chicken skewers 650  
*served with teriyaki & chilly sauce*
- flamed diced tenderloin 700  
*spring onion bean sprout oyster sauce*
- Tofu broccoli and Zucchini 550  
*spicy oyster pepper sauce / spicy hoisin sauce udan noodle*
- char-grilled green asparagus, shitake 550  
mushrooms & eggplant  
*served with teriyaki and ginger sauce*