

Rediscover the legendary House of Ming, a stylish and eclectic restaurant that embraces notes of nostalgia and offers exceptional dining experiences. The restaurant comes alive with the reinvention of oriental architecture reminiscent of the Ming dynasty and is highlighted by an array of authentic and innovative dishes from the Sichuan, Cantonese and Hunan cuisine.

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.*



# D I M S U M

## Vegetarian

- Mushroom, cheese, truffle oil  | 278 kcal 850  
*mélange of mushroom, enhanced with truffle oil*
- ✓■ Spinach, pine nut, golden garlic  | 210 kcal 850  
*golden garlic, starch wrapped*
- ✓■ Lotus root, water chestnut, chive, carrot extract | 201 kcal 850  
*crispy lotus root, carrot skin*
- ✓■ Pak choi, sesame  | 212 kcal 850  
*enhanced with toasted sesame oil*
- ✓■ Broccoli corn | 250 kcal 850  
*traditional starch pouch*
- ✓■ Edamame smoked chilli | 242 kcal 850  
*young soya bean, smoked chilli oil*
- Cantonese crispy taro    | 228 kcal 850  
*sweet and sour water chest nut, crispy fried*
- Sichuan pepper tofu    | 152 kcal 850  
*baked dim sum, Sichuan sauce*
- ✓■ Potato green pea   | 224 kcal 850  
*flavoured with black pepper and garlic*
- ✓■ Asparagus corn | 175 kcal 850  
*traditional starch wrapper*
- ✓■ Pickled vegetable dim sum   | 195 kcal 850  
*beetroot and purple potato, Chiniang caviar*
- ✓■ Butternut squash, glutinous rice   | 321 kcal 850  
*doubandjiang, glutinous rice, steamed in lotus leaf*

■ Vegetarian

▲ Non - Vegetarian

✓ Vegan

List of Allergens:

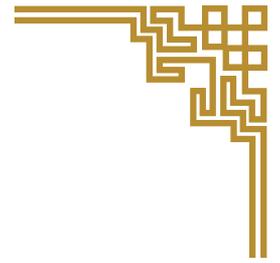
 Moluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten

 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

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# D I M S U M



## Seafood and Meats

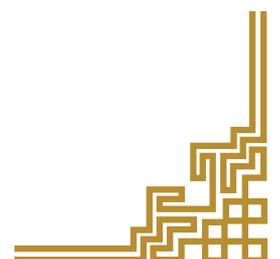
- ▲ Scallop golden garlic 🍤 | 265 kcal 875  
*water chest nut, golden garlic*
- ▲ Prawn har gao 🦀🍳 | 298 kcal 875  
*traditional starch wrapper, gold leaf and ginger scallion sauce*
- ▲ Prawn truffle siu mai 🦀🍳 | 235 kcal 875  
*traditional starch wrapper, gold leaf and ginger scallion sauce*
- ▲ Black pepper crabmeat 🦀🍳🥑🥛🌾 | 258 kcal 875  
*baked dim sum, butter and onion*
- ▲ Crispy taro fish butter chilli oyster 🥛🥑🌾🍤🐟 | 351 kcal 875  
*flaky, fried taro dim sum, sweet and sour caviar*
- ▲ Crystal chicken 🍃🌿 | 256 kcal 875  
*scallion, cilantro, crystal skin*
- ▲ Pan fried chicken kothe 🍃🌿🌾 | 227 kcal 875  
*scallion, cilantro and fresh red chilli, soya corol tuile*
- ▲ Lo mai gai 🍤 | 287 kcal 875  
*glutinous rice and chicken, steamed in lotus leaf*
- ▲ Sichuan chicken wonton 🌿🌾 | 210 kcal 875  
*crispy fried, pickled vegetables*
- ▲ Aromatic duck bao 🥑🌾🍤🥛 | 241 kcal 875  
*pulled duck, steamed bao*
- ▲ Char siu bao 🍤🥑🌾🧪 | 321 kcal 875  
*soft, fluffy steamed buns filled with Chinese barbeque pork*

🟢 Vegetarian    ▲ Non - Vegetarian    🟢 Vegan

List of Allergens:



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# STARTER

## Vegetarian

- 
 Lotus stem honey chilli 🌾 | 226 kcal 1075  
*crispy fried, honey and smoked chilli*
- 
 Crispy spinach | 133 kcal 1075  
*quick fried, almond flakes, garlic and chilli*
- 
 Spring rolls 🌾 | 186 kcal 1075  
*asparagus, bean sprouts and scallion*
- 
 Steamed asparagus, chilli mustard & tau sou 🌿🌾 | 294 kcal 1075  
*steamed with crushed and fermented soybean*
- 
 Peking pancake 🌾🌿 | 212 kcal 1075  
*scallion flavoured with soya and sesame, fried pockets*
-  Jellied corn, butter chilli 🌾🌿🥛 | 325 kcal 1075  
*crispy corn cream, chilli and butter sauce*
- 
 Crispy morel 🌾🥚 | 173 kcal 1750  
*crispy fried morel, chilli, garlic and sesame oil*
- 
 Stuffed mushrooms pepper celery 🌾🌿 | 251 kcal 1075  
*shiitake, coated with pepper celery sauce*

 Vegetarian

 Non - Vegetarian

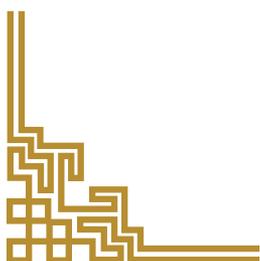
 Vegan

List of Allergens:

 Moluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten

 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
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# S T A R T E R

## Seafood

- |  |      |
|--|------|
| ▲ Prawn golden garlic 🦀   186 kcal<br><i>steamed and flavoured with burnt garlic</i>   | 2250 |
| ▲ Golden fried prawns 🦀🌿🌾   391 kcal<br><i>House of Ming special, spicy garlic sauce</i>                                       | 2250 |
| ▲ Drunken prawn 🦀🌿🍷   125 kcal<br><i>marinated overnight in Chinese wine and celery</i>  | 2250 |
| ▲ Soft shell crab, spicy egg floss 🦀🌾🍳   379 kcal<br><i>crunchy egg floss, golden garlic, crispy potato chips</i>              | 2000 |
| ▲ Golden fried stuffed crab claws 🦀🌾🍳   265 kcal<br><i>crumb fried crab claws, stuffed with shrimp paste, spicy plum sauce</i> | 2000 |
| ▲ Baked crab meat, butter garlic 🦀🧈   316 kcal<br><i>sweet crab meat in the shell with garlic and butter</i>                   | 2000 |
| ▲ Scallop, edamame 🐚🌿🌱   243 kcal<br><i>burnt chilli garlic, young soya bean</i>   | 2500 |
| ▲ Fish lai style 🌿🌱🐟   326 kcal<br><i>crispy fried river sole, chilli garlic sauce, sesame oil and roasted sesame seed</i>     | 1850 |
| ▲ Butter chilli oyster fish 🌿🐚🐟🧈   419 kcal<br><i>crispy fried sole, red fresh chilli in oyster sauce</i>                      | 1850 |



Vegetarian



Non - Vegetarian



Vegan

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# STARTER

## Poultry and Meat

- ▲ Chicken, salt and pepper 🌾🌿 | 446 kcal 1450  
*crispy tender chicken, celery and fresh chilli*
- ▲ Stuffed chicken wings 🐔🌿🍷 | 519 kcal 1450  
*minced chicken and cilantro, barbeque sauce*
- ▲ Chicken honey chilli 🌾🍯 | 416 kcal 1450  
*crispy chicken, honey and smoked chilli*
- ▲ Tai chin kai 🐔🌿🌶️ | 489 kcal 1450  
*chicken dices, garlic, chilli, oyster sauce*
- ▲ Steamed chicken meat balls 🍲 | 435 kcal 1450  
*coriander and fresh chilli, chicken mousse crisps*
- ▲ Double cooked star anise lamb 🐔🌿🌶️ | 368 kcal 1450  
*slow braised, flavoured with star anise, tossed with peppers*
- ▲ Crispy lamb 🌾🍯 | 396 kcal 1450  
*crispy fried lamb, tossed with chilli, garlic and sesame oil*
- ▲ Barbeque pork ribs 🐔🌿🍷 | 411 kcal 1450  
*slow braised pork, Chinese barbeque sauce*



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame

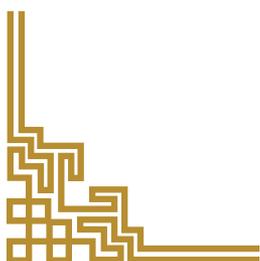


Celery



Sulphites

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# ROASTS / FRIES

- |   |  |      |
|---|--|------|
| ▲ | Peking duck    1392 kcal                        | 3000 |
|   | <i>traditional Beijing style roasted duck served in three courses</i>  |      |
| ▲ | Aromatic duck    1361 kcal                      | 2250 |
|   | <i>soya braised and fried, served along with thin crêpes, scallion and cucumber</i>  |      |
| ▲ | Roast chicken, rose wine soya    1611 kcal      | 2500 |
|   | <i>slow roasted, caramelised sugar, rose wine, asparagus pepper salt</i>   |      |
| ▲ | Sichuan wild pepper rubbed chicken    1577 kcal | 2500 |
|   | <i>chilli spiced, garlic buns, stir fried pak choi</i>   |      |
| ▲ | Mala roast cumin goat    1924 kcal              | 2750 |
|   | <i>baby goat shoulder, pickled vegetables, peking pancakes, mala sauce</i>   |      |
| ▲ | Pork belly chilli spiced slow roast    606 kcal | 2500 |
|   | <i>slow roasted crackling pork, sweet potato fritters</i>  |      |
| ▲ | Chrysanthemum fish sweet and sour    420 kcal  | 2200 |
|   | <i>butterflied snapper, crispy fried, toasted pine nut</i>   |      |
| ▲ | Baked snapper chilli wine sauce    646 kcal   | 2200 |
|   | <i>minced prawns and water chestnut stuffed, chilli glazed</i>   |      |



Vegetarian



Non - Vegetarian



Vegan

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Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



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# ROASTS / FRIES

## Tofu

 	Peking tofu     223 kcal	1350
	<i>braised tofu in soya and Chinese spices, scallion and crêpes</i>	
 	Tofu soy mince chilli oyster     196 kcal	1350
	<i>silken tofu tossed with minced soya meal in chilli oyster sauce</i>	
 	Silken tofu, pak choi, asparagus     183 kcal	1350
	<i>smoked chilli drizzled with garlic oil</i>	
 	Mapo dofu     189 kcal	1350
	<i>simmered in a spicy bean sauce, speciality of the Sichuan province</i>	
 	Tofu pouch     221 kcal	1350
	<i>filled with water chestnut, coated with a spicy white garlic sauce</i>	
 	Tempeh     317 kcal	1350
	<i>tossed with Sichuan style sauce</i>	

 Vegetarian

 Non - Vegetarian

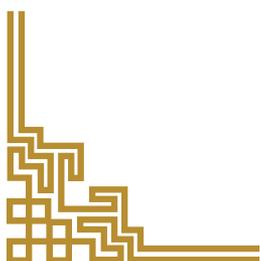
 Vegan

List of Allergens:

 Moluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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# SOUPS

 	<b>Tomato tofu soup</b> 🍅   24 kcal <i>tomato and pak choi</i>	775
 	<b>Roasted pumpkin, shiitake mushroom</b>   44 kcal <i>five spice roasted, stir fried shiitake mushroom, flavoured chilli oil</i>	775
 	<b>Ming's lemon soup</b> 🍋   43 kcal <i>sesame oil and lime</i>	775
 	<b>Sour pepper vegetable soup</b> 🌿   39 kcal <i>pickled vegetables, flavoured with soya and crushed black pepper</i>	775
 	<b>Sweet corn</b>   53 kcal <i>cream of corn and mixed vegetables</i>	775
	<b>Spiced duck broth, golden yolk noodle</b> 🍳   124 kcal <i>shredded duck, Chinese cabbage and shiitake</i>	850
	<b>Seafood broth, pickled chilli</b> 🦀   84 kcal <i>thousand cut tofu</i>	850
	<b>Sweet corn crab meat</b> 🍳   100 kcal <i>cream of corn, crab meat</i>	850
	<b>Lung fung soup</b> 🍳   76 kcal <i>seafood, chicken, pickled chilli</i>	850
	<b>Sour pepper chicken soup</b> 🍳   103 kcal <i>pickled vegetables, bamboo shoot, crushed black pepper</i>	850
	<b>Chicken lemon coriander</b> 🍳   66 kcal <i>coriander and lime</i>	850
	<b>Chicken wonton sour pepper</b> 🌿   103 kcal <i>soya, vinegar, steamed chicken wontons, crushed black pepper</i>	850

 Vegetarian

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 Vegan

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# SEAFOOD

- ▲ Stir fried lobster 🦞🥛 | 229 kcal 3250  
*ginger butter garlic sauce*
- ▲ Black pepper lobster 🦞🥛🥑🌾 | 302 kcal 3250  
*fried lobster in black pepper sauce*
- ▲ Lobster pickled chilli 🥑🌾🦞 | 275 kcal 3250  
*steamed with black bean, pickled chilli, house soya and glutinous rice*
- ▲ Steamed scallop spicy garlic, bean crumbs 🦪🥑🌾 | 169 kcal 2500  
*pickled garlic, crispy soya bean crumbs*
- ▲ King prawns string bean XO sauce 🦞🥑🌾 | 242 kcal 2250  
*steamed with string beans, xo sauce*
- ▲ Stir fried prawns, bamboo shoot, 🦞 | 262 kcal 2250  
 pak choi whole garlic  
*smoked Chinese garlic*
- ▲ Prawn, char siu pork multi flavour 🦞🥑🦪🌾 | 324 kcal 2250  
*stir fried king prawn, soya braised pork belly tossed with ginger garlic and house blend sweet spices*
- ▲ Steamed crab claw 🦞 | 172 kcal 2000  
*chilli black bean sauce*
- ▲ Yu xian sea bass 🐟🌾 | 275 kcal 3000  
*served with Chinese spice flavoured chilli sauce*
- ▲ Lotus leaf steamed john dory, | 295 kcal 1850  
 soya ginger tofu 🐟🌾🥑  
*black bean and chilli, steamed in lotus leaf, served with braised bean curd*
- ▲ Fish, shiitake mushroom oyster sauce 🐟🌾🥑🦪 | 293 kcal 1850  
*tossed with fresh shiitake mushroom, oyster sauce*
- ▲ Hunan dou jiao river sole 🐟🌾🥑 | 190 kcal 1850  
*steamed with tempered pickled chilli, pepper and ginger, cilantro flavoured soya sauce*



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame

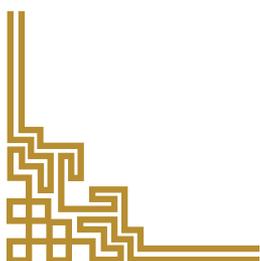


Celery



Sulphites

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# POULTRY, LAMB, PORK & BUFFEN

- ▲ Chicken supreme, water chestnut,  | 407 kcal 1450  
black pepper  
*water chestnut, black pepper sauce*
- ▲ Kung pao chicken  | 412 kcal 1450  
*Sichuan peppercorn, soya and vinegar, roasted cashew nuts*
- ▲ Steamed chicken, chilli bean sauce  | 412 kcal 1450  
*chilli and black bean, tossed with mixed peppers and scallion*
- ▲ Sesame minced chicken, fresh red chilli  | 418 kcal 1450  
*fresh red chilli and smoked chilli sauce*
- ▲ Stir fried chicken, bamboo shoot,  | 410 kcal 1450  
black fungus  
*spicy oyster sauce*
- ▲ Shredded chicken, celery, ginger chilli  | 401 kcal 1450  
*scallion, mixed peppers in spicy ginger garlic sauce*
- ▲ Chengdu chicken  | 362 kcal 1450  
*tender chicken in thin slices of eggplant, chilli garlic sauce*
- ▲ Sliced lamb spring onion black  | 337 kcal 1450  
pepper celery  
*stir fried shredded lamb with spring onion, cilantro and celery*
- ▲ Braised lamb five spice, pak choi  | 305 kcal 1450  
*braised whole leg of lamb with five spice mix, stir fried pak choi tender garlic*
- ▲ Braised pork belly, supreme soy sauce  | 411 kcal 1450  
*pork belly braised in Chinese whole spices and glazed with honey and soya sauce*
- ▲ Classic sweet and sour pork  | 381 kcal 1450  
*tossed in sweet and sour sauce, poached pineapple roasted sesame*
- ▲ Buffen tenderloin, sichuan pepper rub, | 383 kcal 1450  
cashew nuts   
*smoked chilli and Sichuan pepper, roasted cashew nuts*
- ▲ Buffen sweet potato black pepper  | 379 kcal 1450  
*sweet potato with caramelised onion and spices*



Vegetarian



Non - Vegetarian



Vegan

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Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



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# VEGETABLES

 	Stuffed morel     301 kcal <i>yellow bean sauce</i>	2500
 	Haricot beans, tau sou      243 kcal <i>smoked chilli, soya crumbs, roasted sesame seed</i>	1075
 	Braised shiitake mushroom     113 kcal <i>light soya sauce, golden garlic</i>	1075
 	Sichuan eggplant    122 kcal <i>garlic and chilli sauce, smoked Sichuan pepper corn</i>	1075
 	Duet of asparagus     108 kcal <i>wotib asparagus, soya garlic sauce, stir fried mixed asparagus golden garlic</i>	1075
 	Winged beans     282 kcal <i>stir fried winged beans, water chestnuts, peppers, Sichuan chilli pepper</i>	1075
 	Assorted greens   115 kcal <i>vegetables and sauce of your choice</i>	1075
	Broccoli      198 kcal <i>crispy fried broccoli, butter chilli oyster</i>	1075
	Crispy cauliflower     325 kcal <i>butter garlic cream sauce, scallion, chilli oil</i>	1075

 Vegetarian     Non - Vegetarian     Vegan

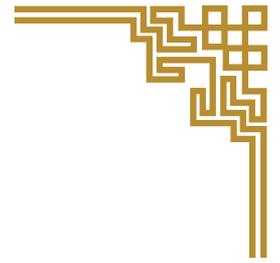
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# RICE



 	Edamame brown rice    248 kcal <i>edamame, asparagus, carrot and scallion</i>	1050
 	Burnt ginger, celery fried rice    215 kcal <i>wok fried rice flavoured with ginger celery and golden garlic</i>	1050
 	Glutinous rice   175 kcal <i>steamed Chinese short grained rice</i>	1050
	Jasmine fried chicken rice    240 kcal <i>wok fried jasmine rice</i>	1050
	Prawn fried rice    165 kcal <i>xo, prawn, quail eggs</i>	1050
	Hokkien fried rice    329 kcal <i>cantonese style egg fried rice topped with mixed seafood in oyster sauce</i>	1050

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# NOODLES

- ✔ ● Pan fried vegetable noodles  | 296 kcal 1250  
*mixed vegetables in ginger chilli sauce*
- ✔ ● Vegetable hakka noodles, | 231 kcal 1075  
 elephant garlic, smoked chilli   
*mixed vegetable smoked chilli and Chinese garlic*
- ✔ ● Hand cut multigrain noodles, | 254 kcal 1075  
 mixed vegetables   
*tossed with mixed vegetables and light soya*
- ▲ Pan fried chicken noodles  | 310 kcal 1250  
*sliced chicken and mixed vegetables in soya sesame sauce*
- ▲ Soft boiled noodles, black pepper lamb  | 338 kcal 1250  
*minced lamb and scallion in black pepper sauce*
- ▲ Hand cut noodles, chicken  | 317 kcal 1075  
*minced chicken and scallion in smoked chilli sauce*
- ▲ Seafood noodles, chilli oil, cilantro  | 210 kcal 1075  
*mixed vegetable and cilantro*



Vegetarian



Non - Vegetarian

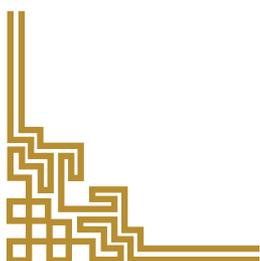


Vegan

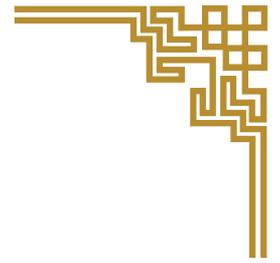
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# DESSERT



<p> <input checked="" type="checkbox"/> Citron    387 kcal         </p> <p><i>lime crémeux orange centre and cheese mille-feuille</i></p>	800
<p> <input checked="" type="checkbox"/> Elements    387 kcal         </p> <p><i>chocolate marquise, caramelised pineapple, orange gel, pineapple filo</i></p>	800
<p> <input checked="" type="checkbox"/> Pears and feta mille-feuille    383 kcal         </p> <p><i>red wine poached pears, flaky puff pastry, cinnamon ice cream</i></p>	800
<p> <input checked="" type="checkbox"/> Nature surprise    359 kcal         </p> <p><i>dark chocolate sculpted tree, bed of lychee vanilla custard, lime crumble and cotton candy</i></p>	800
<p> <input checked="" type="checkbox"/> Asian signature    344 kcal         </p> <p><i>date pancake, darsan, vanilla ice cream</i></p>	800
<p> <input checked="" type="checkbox"/> Choice of ice cream    312 kcal         </p> <p><i>caramel banana/ honey nut crunch/ very berry strawberry/ vanilla</i></p>	800
<p> <input type="checkbox"/> Wild rice pudding    367 kcal         </p> <p><i>star anise caramel</i></p>	800



Vegetarian



Non - Vegetarian



Vegan

## List of Allergens:



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame

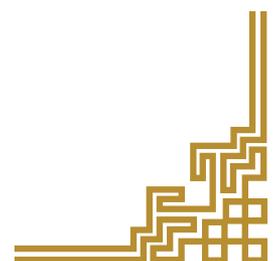


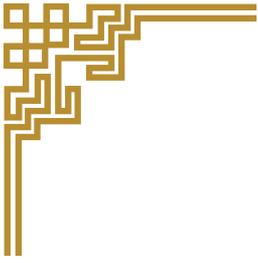
Celery



Sulphites

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