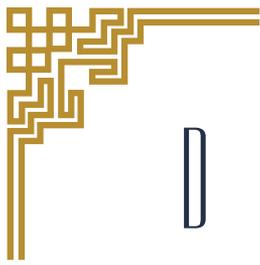


Rediscover the legendary House of Ming, a stylish and eclectic restaurant that embraces notes of nostalgia and offers exceptional dining experiences. The restaurant comes alive with the reinvention of oriental architecture reminiscent of the Ming dynasty and is highlighted by an array of authentic and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

850

-  Broccoli & corn     **4 pcs | 472 kcal | 130gm**
corn and broccoli with potato starch, wheat starch
-  Edamame & chilli     **4 pcs | 242 kcal | 130gm**
young soya bean, smoked chilli oil
-   Asparagus and trio pepper    **4 pcs | 313 kcal | 130gm**
asparagus, peppers with potato starch, wheat starch
-  Vegetable crystal dim sum     **4 pcs | 159 kcal | 150gm**
mixed vegetable with potato starch, wheat starch
-  Barbeque tofu bao    **4 pcs | 821 kcal | 350gm**
lotus flour tofu filled steamed bao



Non-Vegetarian

875

-  Prawn har gao      **4 pcs | 453 kcal | 150gm**
minced prawns with potato starch, wheat starch
-  Black pepper crab       **4 pcs | 258 kcal | 160gm**
crab meat, butter and onion
-  Chicken kothey      **4 pcs | 227 kcal | 150gm**
chicken, scallion, cilantro and fresh red chilli
-  Chicken siu mai     **4 pcs | 385 kcal | 150gm**
minced chicken with wheat flour
-  Char siu bao    **4 pcs | 551 kcal | 350gm**
soft, fluffy steamed buns filled with Chinese barbeque pork



Vegetarian



Non - Vegetarian

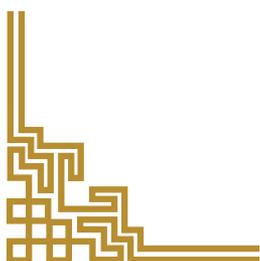


Vegan

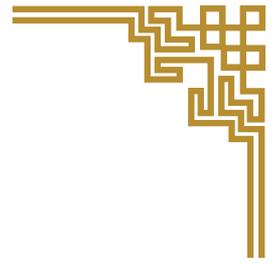
List of Allergens:



Please inform our associates if you are allergic to any ingredients.
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A P P E T I Z E R



Vegetarian

995

- ✔️  Lotus stem honey & red chilli  **1032 kcal | 230gm**
lotus stem crispy fried, honey, plum sauce, red chilli
- ✔️  Shanghai vegetable rolls  **189 kcal | 200gm**
cabbage, carrot, bell peppers, onion, spring roll sheets, sesame oil, soya, chilli paste
- ✔️  Crispy vegetable, fresh chilli and celery  **84 kcal | 275gm**
deep fried root vegetables with onion, ginger, garlic, Chinese cooking wine
- ✔️  Crispy chilli tofu  **494 kcal | 325gm**
bean curd, bell peppers, soya, chilli, lime juice
- ✔️  Crispy fried wonton  **216 kcal | 200gm**
wonton sheet, refined flour, cabbage, carrot, onion, sesame oil, soya
- ✔️  Kung pao okra  **390 kcal | 225gm**
corn flour, okra, cashew, onion, garlic, chilli flakes, sesame oil, black peppercorn, vinegar
- ✔️  Water chestnut, garlic and pepper  **1158 kcal | 275gm**
crispy fried water chestnut, fried garlic, crushed pepper, onion, garlic, sesame oil
- ✔️  Crispy fried mushroom  **300 kcal | 275gm**
crispy fried mushroom, chilli, garlic and sesame oil



Vegetarian



Non - Vegetarian



Vegan

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SEAFOOD & MEATS

- ▲ Steamed tiger prawns 🦐🦀 **621 kcal | 325gm** **2195**
steamed tiger prawns, golden garlic, sesame oil
- ▲ Golden Fried prawns 🦐🦀 **1259 kcal | 335gm** **2195**
House of Ming special, spicy garlic sauce
- ▲ Scallops edamame 🦪🌱🥬🥜 **250 kcal | 284gm** **2195**
burnt chilli garlic, young soya bean
- ▲ Soft - shell crab 🦀🥚🦐 **881 kcal | 310gm** **1995**
crunchy egg floss, golden garlic
- ▲ Butter chilli oyster fish 🐟🌶️🥬🥜 **1128 kcal | 325gm** **1795**
crispy fried sole, red fresh chilli in oyster sauce

Meats

1345

- ▲ Lamb cumin & leek 🦍🌱🥬🥜 **679 kcal | 325gm**
fried sliced lamb, chilli, soya, leek finished with cumin
- ▲ Crispy lamb 🦍🥜 **744 kcal | 255gm**
crispy fried lamb, tossed with chilli, garlic and sesame oil
- ▲ Double cooked pork ribs 🐷🌱🥜 **580 kcal | 350gm**
roasted pork spare ribs, sichuan pepper, soya, Chinese cooking wine
- ▲ Crispy chicken 🐔 **1188 kcal | 325gm**
shredded chicken crispy fried, honey, plum sauce, red chilli
- ▲ Shanghai chicken spring rolls 🐔🥬🥕🌶️ **195 kcal | 250gm**
chicken, cabbage, carrot, bell pepper, spring roll sheets, sesame oil, soya, chilli paste



Vegetarian



Non - Vegetarian

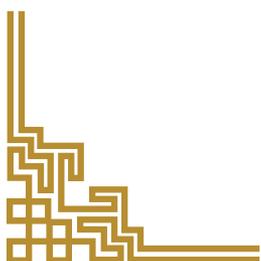


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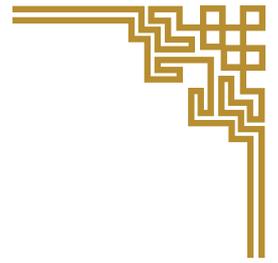
List of Allergens:



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S O U P



Vegetarian

695

-   Lemon coriander vegetable broth **74 kcal | 240 ml**
slice vegetables, broth powder, lime juice, coriander leaves
-   Tomato tofu soup  **138 kcal | 250 ml**
tomato and pak choi
-   Sour pepper vegetable soup   **57 kcal | 250 ml**
pickled vegetables, flavoured with soya and crushed black pepper
-   Wonton broth    **140 kcal | 250 ml**
soya, vinegar, steamed wontons, crushed black pepper
-  Tom kha phak  **300 kcal | 250 ml**
vegetables in coconut broth

Non-vegetarian

745

-  Prawn, garlic, chives and onion soup     **230 kcal | 245 ml**
prawns, garlic, chives, thick soup finished with chinese cooking wine
-  Lung fung    **173 kcal | 250 ml**
seafood, chicken, pickled chilli
-  Sour pepper chicken soup    **181 kcal | 250 ml**
pickled vegetables, bamboo shoot, crushed black pepper
-  Chicken wonton broth    **140 kcal | 250ml**
soya, vinegar, steamed chicken wontons, crushed black pepper
-  Tom kha gai I Goong  **335 kcal | 250ml**
choice of chicken or prawn, vegetables in coconut broth



Vegetarian



Non - Vegetarian

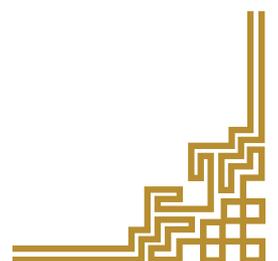


Vegan

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MAINS

Vegetables

1175

- 

Exotic mushrooms in 🍄🍄🍄🍄 581 kcal | 450gm
 pepper celery sauce
wild mushroom, straw mushroom, button mushroom, shiitake mushroom, bell peppers, celery, white garlic sauce
- 

Haricot beans, tau sou 🍲 450 kcal | 350gm
haricot beans, sichuan preserved vegetable, soya, sesame seed, chilli flakes
- 

Assorted Chinese greens | 235 kcal | 350gm
bokchoy, snow peas, zucchini, napa cabbage
choice of sauce
white garlic | 🍄🍄
soya ginger | 🍄🍄🍄
chilli bean | 🍄🍄🍄
schezwan | 🍄🍄🍄
hot garlic | 🍄🍄
- 

Stir fried asparagus, water chestnut, 🍄🍄🍄 480 kcal | 300gm
 snow peas & black mushroom in white garlic sauce
stir fried winged beans, water chestnuts, peppers, Sichuan chilli pepper
- 
Crispy broccoli in 🍷🍄🍄 329 kcal | 350gm
 butter chilli oyster sauce
crispy fried broccoli, butter chilli oyster



Vegetarian



Non - Vegetarian

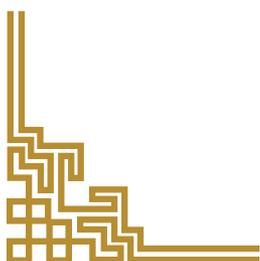


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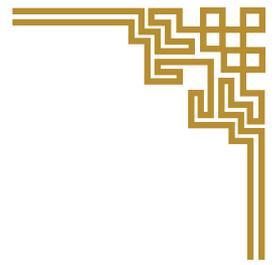
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M A I N S



Vegetables

1175

-   Sichuan eggplant with smoked    **165 kcal | 350gm**
Sichuan pepper in garlic & chilli sauce
garlic and chilli sauce, smoked Sichuan pepper corn
-   Sweet and sour vegetable  **445 kcal | 450gm**
diced carrot, cucumber, tomato, pineapple, tomato ketchup, vinegar, crispy noodles
-   Stir fried water spinach   **350 kcal | 350gm**
with golden garlic
water spinach, garlic, chilli, soy, sesame oil
-   Silken tofu in chilli bean sauce    **649 kcal | 450gm**
silken tofu, chilli paste, black bean, dark soya, sesame oil
-   Crispy fried tofu with    **723 kcal | 450gm**
edamame in chilli oyster sauce
silken tofu, sichuan pepper corn, chilli paste, hoisin sauce, sesame oil



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



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SEAFOOD

- ▲ Lobster 2795

pickled chilli & hot black bean 🌿🍳🥑🥬🦀 **1094 kcal | 560gm**

butter chilli oyster 🍷🌿🍳🥑🥬🦀 **1101 kcal | 570gm**

spicy ginger garlic 🌿🍳🥑🥬🦀 **1079 kcal | 610gm**

Cantonese ginger celery 🌿🍳🥑🥬🦀 **1016 kcal | 610gm**
- ▲ Steamed scallop in spicy garlic and chilli bean sauce 2495

scallops, pickled garlic, glass noodles 🌿🍷🥑🥬 **221 kcal | 200gm**
- ▲ Prawns & asparagus in XO sauce 2195

jumbo prawns, asparagus, XO sauce, Chinese cooking wine 🍷🌿🍳🥑🥬🦀 **678 kcal | 325gm**
- ▲ Stir fried prawns with bamboo shoot, pak choi and whole garlic 2195

smoked Chinese garlic 🥑🥬🦀 **402 kcal | 350gm**
- ▲ Steamed prawns in soya garlic sauce 2195

jumbo prawns, chilli paste, soya sauce, sesame oil 🥑🥬🦀 **753 kcal | 325gm**
- ▲ Singaporean chilli crab 2195

crab meat, garlic & chilli 🌿🍳🥑🥬🦀 **279 kcal | 275gm**
- ▲ Steamed fish with ginger, spring onion and soya sauce 2195

black bean and chilli, steamed in lotus leaf, served with braised bean curd 🌿🍳🥑🥬🦀 **646 kcal | 280gm**
- ▲ Pan fried fish in hoisin sauce with shiitake mushrooms 2195

pan fried fish tossed with chilli paste, ketchup, hoisin sauce 🌿🥑🥬🦀 **646 kcal | 280gm**
- ▲ Hunan dou jiao river sole 2195

steamed with tempered pickled chilli, pepper and ginger, cilantro flavoured soya sauce 🥑🥬🦀 **234 kcal | 200gm**



Vegetarian



Non - Vegetarian

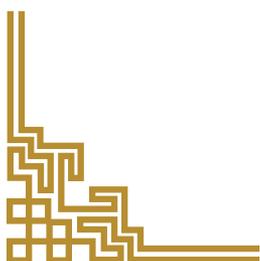


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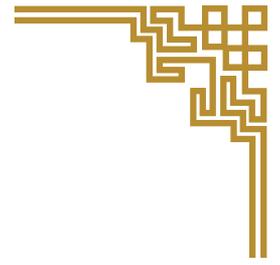
List of Allergens:



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POULTRY & MEATS



- ▲ Steamed diced chicken with **649 kcal | 460gm** **1495**
 fresh red chilli, celery and black bean
steamed chicken, black bean, celery, fresh red chilli, soya sauce, sesame oil
- ▲ Kung pao diced chicken with cashew **612 kcal | 350gm** **1495**
 sichuan peppercorn, soya and vinegar, roasted cashew nuts
- ▲ Sesame minced chicken **418 kcal | 250gm** **1495**
 with fresh red chilli
fresh red chilli and smoked chilli sauce
- ▲ Shredded chicken & **838 Kcal | 450gm** **1495**
 celery in ginger chilli sauce
shredded chicken, chilli paste, ketchup, ginger, garlic, vinegar, sesame oil
- ▲ Sweet and sour chicken **550 kcal | 450gm** **1495**
chicken, tomato ketchup, pineapple, tomato, ginger, vinegar, crispy noodles
- ▲ Minced lamb with **1080 kcal | 450gm** **1595**
 crushed black pepper
lamb, crushed black pepper, oyster sauce, chilli paste, soya sauce, cooking wine
- ▲ Braised lamb with **545 kcal | 300gm** **1595**
 five spice and pak choi
braised leg of lamb with five spice mix, stir fry pak choi, tender garlic
- ▲ Sweet and sour pork with pineapple **649 kcal | 350gm** **1595**
pork tossed in sweet and sour sauce, poached pineapple roasted sesame
- ▲ Braised pork belly in soya sauce **590 kcal | 300gm** **1595**
pork belly braised in Chinese whole spices and glazed with honey and soya sauce

Vegetarian
 Non - Vegetarian

 Vegan

List of Allergens:



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NOODLES

1175

 Sichuan pepper and  **595 kcal | 460gm**
elephant garlic noodles

choice of

 *chicken*

 *vegetable*

 Hakka noodles  **742 kcal | 450gm**

choice of

 *seafood*

 *chicken*

 *vegetable*

Udon noodles with bean sprout  **1345 kcal | 475gm**

choice of

 *chicken*

 *vegetable*

Singaporean rice noodles  **678 kcal | 430gm**
with scallion, curry oil and chilli oil

rice vermicelli, beans sprout with choice of

 *seafood*

 *chicken*

 *vegetable*

Pan fried noodles in soya garlic sauce  **1072 kcal | 500gm**

pan fried noodles, soya sauce, sesame oil with choice of

 *chicken*

 *vegetable*

 Vegetarian

 Non - Vegetarian

 Vegan

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

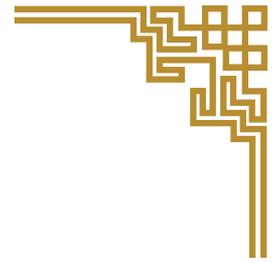
 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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RICE



- Edamame fried rice with  **987 kcal | 550gm** **1175**
 crushed chilli and fried garlic
rice, shredded vegetables, fried garlic, ginger, celery
- Ginger brown rice  **572 kcal | 400 gm** **1175**
 with black mushroom, ginger and celery
wok fried rice flavoured with ginger celery and golden garlic
- ✓ VEGAN ■ Jasmine rice | **865 kcal | 575gm** **995**
- ✓ VEGAN Wok tossed fried rice  **987 kcal | 550gm** **1175**
rice, shredded vegetables, fried garlic, ginger, celery with choice of
 - ▲ lamb
 - ▲ seafood
 - ▲ chicken
 - vegetables
- Burnt garlic celery rice  **572 kcal | 400gm** **1175**
wok fried rice flavoured with ginger celery and golden garlic with choice of
 - ▲ lamb
 - ▲ seafood
 - ▲ chicken
 - vegetables
- ▲ XO fried rice  **614 kcal | 400gm** **1295**
xo prawn, quail eggs

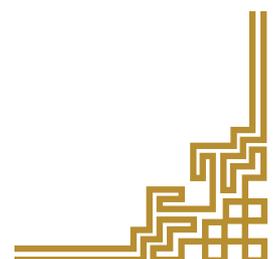
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 ▲ Non - Vegetarian
 ✓ VEGAN Vegan

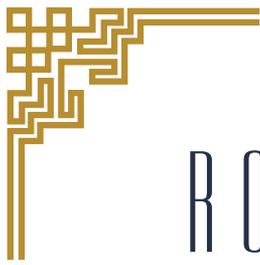
List of Allergens:

 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten

 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

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ROAST

Non-Vegetarian

- ▲ Peking duck with mandarin pancake 🍷🌾🥘🥬🥒🥑 687 kcal | 400gm 2795
traditional Beijing style roasted duck with spring onion
- ▲ Mala roast cumin goat 🍷🌾🥘🥬🥒🥑 922 kcal | 400gm 2695
baby goat shoulder, pickled vegetables, peking pancakes, mala sauce
- ▲ Baked snapper chilli wine sauce 🥬🥒🥑🐟🦀 646 kcal | 500gm 2195
snapper, minced prawns and water chestnut stuffed, chilli glazed

Vegetarian

1295

- Peking tofu 🌾🥬 1299 kcal | 300gm
braised tofu in soya and chinese spices, scallion and crêpes
- Tofu soy mince chilli oyster 🌾🥬 196 kcal | 300gm
silken tofu with minced soya meal in chilli oyster sauce
- Tempeh 🌾🥬🥒🥑 558 kcal | 250gm
grilled tempeh served with sichuan style sauce

■ Vegetarian

▲ Non - Vegetarian

✓ VEGAN Vegan

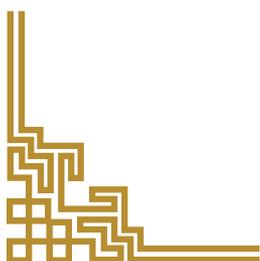
List of Allergens:

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DESSERTS

725

- ▲ Citrus delight 🥤🌾🍌 **387 kcal | 120gm**
lime crèmeux passion fruit centre and cheese mille-feuille
- ▲ Fiery chocolate melt 🥤🌾🍌 **779 kcal | 170gm**
chocolate cake, chilli, ganache, nougat
- ▲ Mandarin crème brulee 🥤🍌 **231 kcal | 100gm**
Mandarin flavoured custard with crystal sugar
- Oriental signature 🥤🌾🍌 **385 kcal | 120gm**
date pancake, darshan, vanilla ice cream
- Tropical chocolate 🥤🌾 **303 kcal | 120gm**
chocolate marquise, caramelised pineapple, orange gel, pineapple filo
- ✓■ Mango chia seed pudding | **232 kcal | 225gm**
coconut milk, reduced mango pulp, chia seeds, berry compote
- Choices of home made ice-cream 🥤🧪
Jaggery
Banana Caramel
Coconut Cardamom
Roasted Sesame
Bitter Chocolate
Litchi



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

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11/23