



# Whispering Bamboo CHINESE 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.

# Whispering Bamboo

CHINESE CUISINE

# *The chinese gourmets' notes*

To show their appreciation and admiration of spectacular chinese dishes, song dynasty gourmets wrote a great deal about chinese gastronomy. According to tradition, chinese gourmets judged food based on the aroma, presentation, palatability, and texture.

Aside from these factors, a perfect chinese meal must have the balance famous four natures and five tastes. Four natures refer to the hot, the warm, the cool, and the cold while five tastes refer to pungent, sweet, bitter, sour, and salty.

Fortunately you do not have to go to china to experience their mouth-watering dishes.

These characteristics are present in chinese cuisine served here at whispering bamboo

Delicacies from whispering bamboo kitchen are a treat to your taste buds with the wonderful flavours of the orient.



# DELECTABLE DIM SUMS

Literally meaning to touch the heart as they are a delicious light bite rather than a meal, dim sums are delightfully delicate, light and tasty dumplings. Originating in the warm and friendly teahouses of canton, to satiate weary travellers and farmers, they truly delight the modern day global diner!

The dim sums at whispering bamboo are prepared from a secret recipe that ensures the casing is soft, slightly chewy and translucent. Steamed or very lightly shallow fried, prepared with a variety of vegetarian and non-vegetarian fillings; and served with zesty sauces, they are a perfect appetizer and could easily be a delectable mini-meal as well. Please allow 15 minutes for service of steaming hot dim sums

Please let us know if you are allergic to any ingredient Refined sunflower oil used Vegan & Gluten Free options available All prices are in Indian rupees and subject to government taxes



# DIM SUMS

# VEGETARIAN

Broccoli Cheese, Chilli Dumpling  441 kcal	700
Pan-Fried Mushroom Kothe  440 kcal   Mushrooms and Exotic Vegetables	650
Steamed Crystal Vegetable Dumpling  440 kcal   Water Chestnut, Carrot, Corn and Edamame	650
NON-VEGETARIAN	
Steamed Chicken Sui Mai  402 kcal   Mince Chicken and Scallions	775
Prawn Har Gaw 526 kcal   Prawns and Spring Onions	850
Prawn & Chicken Pot Sticker  462 kcal   Minced Prawns, Chicken & Scallions. Grilled Dimsum	925























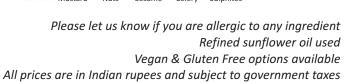














# APPETIZER VEGETARIAN

Stir Fried Oriental Vegetables, Mushrooms & Pine Nuts  38 kcal   49 66	700
Golden Corn Kernels Tossed With Five Spices 302 kcal   40 \$	700
Lotus Root with Honey Chilli Sauce 259 kcal   🎻 🛊	725
Crispy Chestnuts 439 kcal   Salt and Pepper or Honey Chilli	725
Crisp Fried Tofu (Vegan) 259 kcal   Lantern Chilli and Crispy Garlic	725
House Special Spring Rolls 359 kcal   With Hot Garlic Sauce	700
Crisp Fried Sichuan Chilli Potato 439 kcal   49	700
Jiangs Chilli Cottage Cheese  336 kcal   49 4 1	725





























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# SEAFOOD

■ Black Pepper Spiced Lobster  669.3 kcal   Singapore Style  47 🛊 🐓 🎧	1550
Crispy Lobster 598 kcal   Red Chilli and Celery, Sichuan Style  ∅ ♦ № ⑥ ♀ ፆ	1550
Prawns in butter chilli garlic 679 kcal \ ∅	1250
Crisp Fried Fish Sautéed with Purple Onions, Chilli, Garlic and Wine 446 kcal   ♥ ↑ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦	900
Prawns Tossed With Crunchy Garlic, Chilli and Spring Onion 650 kcal   ♥ ● ¥ ● ₩	1250





























# MEAT & POULTRY

■ Burnt garlic Chicken  354 kcal   Soya, garlic & oyster	875
Chilli Chicken 276 kcal   Tossed With Chilli, Peppers & Spring Onions	875
Sichuan Chicken with Lantern Chilli, Garlic and Scallions 354 kcal   ∅ ♦ €	875
■ Stir Fried Chicken  186 kcal   Basil & bell pepper  ②   ●   ●	875
■ Wok toss chicken with exotic vegetables & bell peppers 186 kcal   40 \$ 60 \$	875
Pork Spare Ribs 760 kcal   Wild Forest Honey and Lantern Chilli	1025
▲ Konjee Crispy Lamb  760 kcal	975























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# SOUP

168.3 kcal   🎻 🖢	525
Spicy Crab Meat 230 kcal	525
Shredded Chicken Sour and Pepper Soup  141 kcal	475
Tofu and Vegetables Clear Soup  424 kcal	450
Clear Soup with Black Mushroom and Chinese Greens 129 kcal	450
Lemon Pepper Coriander Soup  912 kcal   ∅ 🛊 🐓	450
Whispering Bamboo Corn Soup With	
Vegetables 182.8 kcal	450
Chicken 301 kcal   \$ 6	475
Seafood  473 kcal	525































# SOUP

Hot and S	Sour S	Soup \	Nith
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■ Tofu and Vegetables	450
163 kcal   🛊 🐠	
▲ Chicken	475
141 kcal   🕸 🎻 🌔	
▲ Seafood	525
181.1 kcal   🇳 🗳 🐸 🌔 🦫	
Spicy Lemon Coriander Soup	
<ul><li>Vegetable</li></ul>	450
74 kcal   🖁 🍕	
▲ Chicken	475
143 kcal   🛊 🎻 🌔	
▲ Seafood	525
168.3 kcal   🔻 🍋 🕌 🚺	
Clear Soup	
Vegetable	450
123 kcal   🎻 🦫	
▲ Chicken	475
52 kcal   🎻 🦫 🖐	
▲ Seafood	525
168.3 kcal   🍅 🕌 🏈 🕸	



























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Vegan & Gluten Free options available

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# MAINS

# VEGETARIAN

<ul> <li>Exotic Vegetables</li> <li>623 kcal   Exotic Vegetables, Cashewnut</li> <li>★ ★ ★</li> </ul>	750
Stir Fried Chinese Greens with Burnt Garlic 38 kcal	750
■ Eggplant and Tofu with Chilli Oyster Sauce 273 kcal   49	750
Baby Pok Choi, Shiitake, Black Fungus and Button Mushroom, 239 kcal   Oyster Soy	750
■ Assorted Vegetables in Black Pepper Sauce 102 kcal   40	750
<ul> <li>■ Mapo Tofu</li> <li>482 kcal   Steamed Tofu with Sichuan Peppercorn</li> </ul>	750
■ Kung Pao Potato 114 kcal   ④ ♥ ❤ ❤	750
Okra in Hot Bean Sauce  143.1 kcal   40 \$ 50 \$ 50 \$ 50 \$ 50 \$ 50 \$ 50 \$ 50 \$	750





















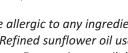














# MAINS

# SEA FOOD

Steamed Pink salmon with Scallion, 335.9 kcal   Black Bean and Pickled Chilli	1850
■ Steamed Pink Salmon  335 kcal   Butter Garlic Sauce/ Soya Chilli Sauce	1850
▲ Lobster with Asparagus and Carrot in Xo Sauce  420 kcal	1600
▲ Wok Tossed Prawns, Chilli Mustard Sauce 210 kcal   🎻 🖢 🍆 😂 🙀	1250
▲ Singapore Chilli Prawns  367 kcal	1250
Fish with Ginger 517 kcal   Spring Onion and Supreme Soya	1050
▲ Steamed Fish with Chilli Black Bean 517 kcal	1050





























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# MAINS

# CHICKEN

► Chicken Kung Pao  590 kcal   WB Signature Dish with Cashewnut & Soya  © ● Co ●	975
▲ Sliced Chicken in Chilli Bean Sauce  585 kcal	950
▲ Diced Chicken with Dry Red Chilli, Sichuan Pepper 342 kcal	950
■ Diced Chicken with Bell Peppers and Onion in Hot Garlic Sauce 342 kcal   4	950
▲ Diced Chicken in Black Pepper Sauce 354 kcal	950
▲ Sliced Chicken in Spicy Mala Sauce  232.8 kcal	950
▲ Sweet & Sour Chicken  440 kcal   ♦ 6 4	950





































# ROAST AND BARBECUED MEATS

▲ Traditional Roasted Peking Duck

Full - 2200 Half - 1200

Served with tender cucumber, scallions, homemade sweet bean sauce & pancake

This is a famous duck dish from beijing that has been prepared since the imperial era, and is now considered one of chinas national foods. This is eaten with pancakes, scallion, cucumber and hoisin sauce.

2078 kcal-full | 1039 kcal-half |



PORK

▲ Spicy Pork with Leeks, Celery and Fresh Red Chilli	1025
243 kcal   🍕 🕯 🐓 🌔 🌽 🚳	
243 KUI   9 0 0 0 0	
▲ Spare Ribs, Five Spiced Honey	1025
B Spare Kibs, rive Spiceu Holley	1023

▲ Spare Ribs, Five Spiced Honey 858 kcal | 🇳 🛊

1025

▲ Sliced Pork, Sweet & Sour Sauce 440 kcal | 🇳 🖔 🌔

LAMB

▲ Sliced Lamb with Shiitake Mushrooms, Leeks in Oyster Sauce	1025
840 kgal   🗗 🕸 🔼 🕮	

**▲** Stir Fried Lamb in Sichuan Sauce 1025 453 kcal | 🎻 🛊 🌔 🦫 🌽

**▲** Sliced Lamb in Ginger Spring Onion 1025 453 kcal | 🍕 🛊 🌔

▲ Lamb with Bell Pepper, Onion in Black Pepper Sauce 1025 1097 kcal | 🇳 🤛 🧓































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# RICE AND NOODLES

# **Whispering Bamboos Famous Shandong Fried Rice**

<ul> <li>Vegetable-136 kcal   </li> <li>Seafood-537 kcal   </li> <li>♦ ( ) </li> <li>Chicken-224 kcal   </li> <li>♦ ( )</li> </ul>	575 675 625
Singapore Rice Noodles	
<ul> <li>Vegetable-297.9 kcal   ♥ ▼</li> <li>Seafood-665 kcal   ♥ ▼</li> <li>Chicken-621 kcal   ♥ ▼</li> </ul>	57! 67! 62!
Wok Tossed Hakka Noodles, Peppers, Onion & Sprouts	
<ul> <li>Vegetable-175 kcal   ∅ ♥</li> <li>Seafood-226 kcal   ∅ ♥ €</li> <li>Chicken-718 kcal   ∅ ♥ €</li> </ul>	575 675 625
Pan Fried Noodles Topping On Your Choice	
<ul> <li>Vegetable-Chilli Basil Sauce-794 kcal   ♥ ♥</li> <li>Seafood- Butter Chilli Oyster-377.4 kcal   ♥ ♥ ● ➡ □</li> <li>Chicken- Chilli Basil or Soy Ginger Sauce-790 kcal   ♥ ♥ ●</li> </ul>	825 950 875
Stir Fried Rice, Crunch Burnt Garlic	
<ul> <li>Vegetable-129 kcal   </li> <li>✓ Seafood-537 kcal   </li> <li>✓ Chicken-621 kcal   </li> </ul>	575 675 625
■ Jasmine Rice-385 kcal	575
● Steamed Rice-385 kcal	52!



# DESSERTS

Ferrero Rocher Dumplings, Served With Ice Cream 365 kcal I ♥ □ ♥	450
● Hot Chocolate Roll with Ice Cream  597 kcal   ▶ ↑ ◆ ◆	425
■ Tofu Cheese Cake (Sugar free, Nut Free, Vegan and Eggless) 600 kcal	425
■ Daarshan with Ice-Cream 527 kcal	425
Date Pancake with Ice Cream 550 kcal I ♣ ♠ ♣	425
Toffee-Apple/Banana with Ice Cream 671 kcal   ♥ □ ♥ ∅	425
● Seasonal Fresh Fruit Platter  110 kcal	425
Chilled Lychees  174 kcal	425
Select From Blue Diamonds Signature Desserts	
▲ Tiramisu 216 kcal   6 1	425
● German Chocolate Mousse 460.8 kcal   ।	425
Sugar Free Apple Pie 287 kcal   ₩ ¯	425
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten	
Crustaceans Mustard Nuts Sesame Celery Sulphites	



