

A P P E T I Z E R

S E A F O O D

- ▲ **Crab meat butter garlic with egg white** 2550
1817 kcal | 280 gm | buttery, rich crab meat, egg white shreds, steamed broccoli | 🌾 🍳 🥬 🦀
- ▲ **Crispy stir-fried scallops and edamame, XO** 2250
1577 kcal | 250 gm | dried seafood scented scallops, fresh soya beans | 🥬 🌾 🦀
- ▲ **Wok fried Andaman rock lobster with chilli and oyster** 3100
1817 kcal | 300 gm | quick fried lobster, oyster sauce | 🥬 🦀 🍳
- ▲ **Wok tossed deep sea calamari, garlic and curry leaves** 2050
1935 kcal | 250 gm | dry tossed squid rings, garlic and curry leaves | 🍳 🥬 🦀
- ▲ **Butter chilli garlic prawn** 2300
1404 kcal | 280 gm | crispy prawns, crushed chilli and garlic | 🍷 🦀 🍳
- ▲ **Crispy prawn rolls** 2000
860 kcal | 250 gm | minced prawns roll with tobanjan dip | 🌾 🦀 🥬
- ▲ **Pan fried chilli fish** 1900
1396 kcal | 350 gm | Kolkata bhetki, onion and fermented chilli paste | 🌾 🐟 🥬 🍳
- ▲ **Steamed Kolkata bhetki with pickled chilli sauce** 2100
560 kcal | 250 gm | steamed fish, pickled red chillies | 🌾 🍳 🐟 🥬
- ▲ **Standing pomfret with hot chilli bean sauce** 2300
1023 kcal | 350 gm | crispy fried whole pomfret, spicy bean sauce | 🌾 🍳 🐟 🥬

P O U L T R Y A N D M E A T S

- ▲ **Sichuan style chilli mountain chicken** 1650
1626 kcal | 250 gm | tender chicken, sichuan peppercorn, Shaoxing wine | 🍳 🥬 🐔
- ▲ **Lat mai kai - an all time favorite** 1650
1933 kcal | 250 gm | fried chicken crispies, spring onions | 🌾 🥬 🐔
- ▲ **Drums of Heaven** 1900
1353 kcal | 250 gm | chicken lollipops, sweet and spicy sauce | 🌾 🍳 🥬 🐔
- ▲ **Tai chin kai** 1900
1003 kcal | 250 gm | diced chicken, garlic, chilli oyster sauce | 🌾 🍳 🥬 🐔
- ▲ **Crispy aromatic duck with Hoisin dip** 2200
1480 kcal | 300 gm | crunchy duck shreds, hoisin | 🌾 🥬 🐔
- ▲ **Sliced lamb with cumin, dried chilli and sesame** 2100
1346 kcal | 250 gm | cumin scented lamb, toasted sesame | 🌾 🍳 🥬 🐔
- ▲ **Barbeque pork ribs** 2100
759 kcal | 400 gm | slow braised, Chinese bbq sauce | 🌾 🥬 🐔

List of Allergens:

KINDLY INFORM US IF YOU ARE ALLERGIC TO ANY FOOD INGREDIENTS
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES.

 Vegetarian  Non-Vegetarian  Vegan

VEGETARIAN

- V **Asparagus wothub, toban djan sauce** 1800
 442 kcal | 500 gm | *crispy asparagus pancake, sweet chilli bean sauce* | 🌾 🍷
- **Stir fried water chestnut with two pepper** 1400
 1270 kcal | 350 gm | *duet of peppers, onion* | 🍷 🍷
- V **Smoked edamame, green onion and burnt ginger black bean sauce** 1800
 1463 kcal | 200 gm | *young soya, spring onion and ginger* | 🌿 🍷
- **Silken tofu salt and pepper** 1400
 740kcal | 200gm | *crispy tofu, onion garlic and celery* | 🌾 🍷 🌿
- **Steamed tofu with pickled chilli** 1600
 333kcal | 250gm | *pickled red chillies, silken tofu* | 🍷
- **Jumbo green asparagus, aged black garlic, fresh chilli lemon butter** 1800
 1042 kcal | 350 gm | *steamed asparagus, tangy chilli sauce* | 🍷 🍷 🌿
- V **Vegetable spring roll** 1300
 1080 kcal | 175 gm | *crispy oriental vegetable spring roll* | 🌾 🍷
- **Lotus stem with Sichuan wild pepper** 1400
 1458 kcal | 225 gm | *crispy fried lotus root with crushed red chillies* | 🌾 🍷 🌿
- **Crispy chilli baby corn** 1400
 1105kcal|300gm | *crunchy fried, red chillies, spring onion* | 🌾 🌿 🌿
- **Crispy fried spinach** 1400
 670 kcal | 150 gm | *quick fried, sesame, chilli, sugar* | 🍷
- **Crispy chilli potato** 1400
 1264 kcal | 250 gm | *crispy matchstick potatoes, chilli paste, spring onion* | 🌾 🍷
- **Chausi pepper salt** 1400
 1685 kcal | 260 gm | *cheese balls salt pepper style* | 🍷 🌾
- **Corn curd salt and pepper** 1550
 909 kcal | 200 gm | *crispy fried cream corn cakes, chilli and butter sauce* | 🍷 🌾 🍷 🌿
- **Water chestnut and green onion pancake** 1550
 1070 kcal | 175 gm | *fried pancake, water chestnut and green onions* | 🌾 🌿 🍷

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D I M S U M

N O N - V E G E T A R I A N

- ▲ **Steamed scallop with golden garlic** 1350
1228 kcal | 180 gm | scallop in garlic sauce | 🐚🍳🦀
- ▲ **Har gow prawn** 1300
272 kcal | 125 gm | cantonese dumplings, ginger scallion sauce | 🍳🦀🌿
- ▲ **Prawn suimai with tobiko caviar** 1400
685 kcal | 150 gm | topped with flying fish roe | 🍷🍳🦀🌿
- ▲ **Chicken lotus stem suimai** 1200
690 kcal | 150 gm | open dumplings of chicken and lotus root | 🍷🍳🌿
- ▲ **Sichuan chicken chingkao** 1200
286 kcal | 125 gm | crescent shaped spicy dumplings | 🍷🍳
- ▲ **Chicken gyoza** 1200
790 kcal | 150 gm | minced chicken, spring onions and coriander | 🍷🍳🌿
- ▲ **Spicy lamb and coriander dumplings** 1200
1297 kcal | 150 gm | minced lamb dumplings | 🍷🌿

V E G E T A R I A N

- **Crystal dumplings** 1200
797 kcal | 150 gm | mix veggies in a potato starch wrap | 🍷🌿
- **Truffle and edamame** 1200
850kcal | 150gm | young soya bean, truffle oil | 🍷🌿
- **Spicy water chestnut and kaffir lime** 1200
173 kcal | 125 gm | chestnuts, bird eye chilli, kaffir lime | 🍷
- **Mushroom and cheese** 1200
294 kcal | 150 gm | mixed mushrooms and cheese | 🍷
- **Celery and corn** 1200
744 kcal | 150 gm | crunchy celery with crushed corn | 🍷🌿
- **Smoked chilli asparagus wotib** 1200
453 kcal | 125 gm | asparagus with smoked red chilli | 🍷🌿
- **Spinach, almond and golden garlic** 1200
720 kcal | 140 gm | spinach and golden garlic dumplings | 🍷🌿
- **Corn and broccoli Sui mai** 1200
518 kcal | 125 gm | open crunchy broccoli dumplings | 🍷🌿
- **Sichuan veg bao** 1300
1036 kcal | 175 gm | steamed fluffy buns with a spicy filling | 🍷🌿

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S O U P S

- Lemon coriander clear soup** **850**
-  **Chicken** | 125 kcal | 220 gm
 -  **Seafood** | 104 kcal | 220 gm |  
 -  **Vegetable** | 43 kcal | 220 gm
- Sweet corn soup** **850**
-  **Chicken** | 162 kcal | 225 gm | 
 -  **Seafood** | 147.1 kcal | 225 gm | 
 -  **Vegetable** | 158 kcal | 225 gm |
- Hot and sour soup** **850**
-  **Chicken** | 138 kcal | 225 gm |  
 -  **Seafood** | 235 kcal | 225 gm |    
 -  **Vegetable** | 82.1 kcal | 225 gm | 
- Man chow Soup** **850**
-  **Chicken** | 421 kcal | 225 gm | 
 -  **Vegetable** | 421 kcal | 225 gm | 
- Dumpling soup with kaffir lime** **850**
-  **Chicken** | 173 kcal | 225 gm |  
 -  **Vegetable** | 173 kcal | 225 gm | 
-  **Tomato and tofu soup** **850**
120 kcal | 230 gm | tomato and pakchoi | 
-  **Pickled vegetable and potato soup** **850**
82 kcal | 230 gm | pickled potato, shredded potatoes, fragrant broth | 

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MAIN COURSE

- Seafood**
- ▲ **Wok tossed lobster** 3350
 2253kcal | 300gm | choice of: chilli oyster,
 spicy black bean or garlic coriander | 🥬🦀🍳
 - ▲ **Butter garlic scallops** 2500
 1708 kcal | 250gm | 🥛🦪
 - ▲ **Wok tossed prawns and asparagus - XO** 2400
 429 kcal | 250 gm | king prawns, xo sauce | 🥬🦀🍳
 - ▲ **Stir fried prawns** 2400
 1664 kcal | 325 gm | choice of: chilli oyster,
 black bean or sichuan | 🍳🦀
 - ▲ **Gui Zhou fish with Sichuan peppercorn** 1850
 1349 kcal | 380 gm | sour and spicy fish, sichuan peppercorn | 🍳🐟🌶️
 - ▲ **Sliced fish oyster sauce with black mushroom** 1850
 1166kcal | 320 gm | quick fried bhetki fish, oyster sauce | 🥬🐟🦪🌶️🍳
 - ▲ **Steamed fish with pickled chili** 1850
 454kcal | 250gm | sliced bhetki fish, oriental pickled chilies | 🐟🌶️🍳

PORK

- ▲ **Kung pao pork spare ribs with chilli glaze** 1850
 2049 kcal | 330 gm | slow cooked spare ribs, honey chili | 🍷🥬🌶️
- ▲ **Sliced pork sweet and sour** 1850
 1647 kcal | 425 gm | classic sweet & sour pork
 with pineapple, sesame | 🍳🥬

TENDERLOIN

- ▲ **Sliced tenderloin Hong Kong style** 1850
 1607 kcal | 315 gm | Tenderloin with dried red chilli | 🍳🥬🌶️
 onion and ginger
- ▲ **Stir fried tenderloin with shitake and Sichuan pepper** 1850
 1730 kcal | 350 gm | sliced tenderloin, ginger,
 bell pepper and Chinese wine | 🍳🥬🌶️

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L A M B

- ▲ **Konjee crispy lamb** 1950
 1578 kcal | 325 gm | *crispy shredded lamb, onions & peppers* | 🍅 🥒 🌿
- ▲ **Wok fried spicy sliced lamb with black pepper and celery** 1950
 1822 kcal | 315 gm | *lamb slices, onion, chilli and soya* | 🥒 🥒 🌿
- ▲ **Shredded lamb with fresh chilli coriander** 1950
 1857 kcal | 320 gm | *quick fried shredded lamb, spring onions, coriander* | 🍅 🥒 🌿

D U C K

- ▲ **Peking duck full portion** 4250
 3849 kcal | 700 gm | *traditional Beijing style roasted duck served with shredded vegetables pancake and hoisin sauce* | 🍷 🥒
- ▲ **Peking duck half portion** 3200
 2280 kcal | 350 gm | 🍷 🥒
- ▲ **Five spiced duck** 2000
 1806 kcal | 350 gm | *five spiced scented aromatic duck* | 🍷 🥒

C H I C K E N

- ▲ **Two peppered chicken** 1850
 1501 kcal | 300 gm | *diced chicken, fresh peppers, soy and black pepper* | 🍅 🥒 🌿
- ▲ **Sliced kung pao chicken** 1850
 1296 kcal | 300 gm | *sichuan chilli bean, peppercorn, vinegar, roasted cashew* | 🍅 🍅 🥒 🌿
- ▲ **Mongolian chicken** 1850
 645 kcal | 300 gm | *diced chicken, spicy sweet bean sauce* | 🍅 🥒 🌿
- ▲ **Sweet and spicy Goo loo chicken** 1850
 1497 kcal | 300 gm | *crispy chicken, sweet and spicy tomato sauce* | 🥒 🍅
- ▲ **Malha chicken** 1850
 1432 kcal | 300 gm | *quick tossed sliced chicken, sichaun spices* | 🍅 🥒 🌿
- ▲ **Stir fried shredded chicken with peppers and garlic** 1850
shredded chicken, fresh peppers | 1306 kcal | 300 gm | 🍅 🥒
- ▲ **Chicken supreme chilli oyster sauce** 1850
 2270 kcal | 250 gm | *supreme of chicken, chilli and oyster sauce, scallions* | 🍷 🍅 🥒 🌿
- ▲ **Shanghai chicken** 1850
 2270 kcal | 300 gm | *spicy tomato, soya, spring onions and peppers* | 🥒 🍅
- ▲ **Steamed chicken with fermented beans** 1850
 651 kcal | 300 gm | *steamed sliced chicken, fresh chilli, black bean, light soy* | 🍅 🥒 🌿

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T O F U

- **Mapo tofu** 1600
 319 kcal | 300 gm | tofu, chilli bean sauce | 🥬🥕🌿
- **Steamed tofu pickled chili** 1600
 521 kcal | 300 gm | sliced tofu, oriental pickled chilli | 🥬🥕
- **Five spiced tofu clay pot** 1600
 454 kcal | 300gm | five spice powder, stir fried tofu | 🥬🥕

V E G E T A B L E S

- Stir-fried**
- ✓ **Asian greens** 1450
 992 kcal | 370 gm | 🥬
- **Assorted mushroom tossed with black pepper** 1450
 607 kcal | 320 gm | light soy, golden garlic, crushed pepper | 🥬🥕

W O K T O S S E D

- **Steamed broccoli, water chestnut and baby corn in fresh chilli sauce** 1500
 1100 kcal | 300 gm | tender stem broccoli, chilli garlic, ginger sauce |
- ✓ **Haricot beans** 1500
 1100 kcal | 250gm | quick tossed beans, soy, garlic | 🥬🥕
- **Lotus stem and water chestnut chilli garlic** 1500
 819 kcal | 300 gm | ginger, celery and fresh chilli sauce | 🥬
- **Tsing hoi potato** 1500
 1276 kcal | 320 gm | diced potatoes, fermented chilli paste | 🍅🥕
- **Devil's choice** 1500
 229 kcal | 300 gm | exotic vegetables and spinach, spicy sichuan sauce | 🌿
- **Exotic vegetables in chilli black bean** 1500
 301 kcal | 300 gm | 🥬🥕
- **Green asparagus in lemon chilli sauce** 1800
 646 kcal | 200 gm | asparagus, fresh lemon juice, green chilies | 🌿
- **Chengdu lotus stem cakes** 1500
 1474 kcal | 250 gm | stuffed lotus stem crisps, soy chilli coriander | 🍷🌿🥕🥬
- **Eggplant in Yu Xian sauce** 1500
 982 kcal | 300 gm | diced aubergine, fermented chilli paste, soy, spring onions | 🥬🥕🌿

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N O O D L E S

	Three flavored noodles	
▲	Mixed meat 582 kcal 450 gm 🌾 🦀 🐔 🥚	1150
▲	Prawn 524 kcal 450 gm 🌾 🦀 🐔	1150
▲	Chicken 548 kcal 450 gm 🌾 🐔 🥚	1150
▲	Egg 620 kcal 450 gm 🌾 🥚 🐔	1150
■	Vegetable 382 kcal 400 gm 🌾 🐔	1100
	Wok tossed whole wheat noodles	
▲	Mixed meat 467 kcal 450 gm 🌾 🦀 🥚	1150
▲	Prawn 424 kcal 450 gm 🌾 🦀	1150
▲	Chicken 444 kcal 450 gm 🌾 🥚	1150
▲	Egg 605 kcal 450 gm 🌾 🥚	1150
■	Vegetable 404 kcal 400 gm 🌾	1100
	Singapore rice noodles	
▲	Mixed meat 348 kcal 450 gm 🦀 🥚	1150
▲	Prawn 305 kcal 450 gm 🦀	1150
▲	Chicken 325 kcal 450 gm 🥚	1150
▲	Egg 422 kcal 450 gm 🥚	1150
■	Vegetable 205 kcal 400 gm	1100
	Hakka noodles	
▲	Mixed meat 476 kcal 450 gm 🌾 🦀 🥚	1150
▲	Prawn 429 kcal 450 gm 🌾 🦀	1150
▲	Chicken 449 kcal 450 gm 🌾 🥚	1150
▲	Egg 609 kcal 450 gm 🌾 🥚	1150
■	Vegetable 408 kcal 400 gm 🌾	1100

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	Pan fried noodles	
▲	Mixed meat 847 kcal 650 gm 🌾🥬🦀🥚🍳	1650
▲	Prawn 803 kcal 650 gm 🌾🥬🦀🥚	1650
▲	Chicken 823 kcal 650 gm 🌾🦀🥚🍳	1650
▲	Egg 984 kcal 650 gm 🌾🥬🍳🥚	1650
🟢	Vegetable 1210 kcal 650 gm 🌾🥬🥚	1600
	Braised E. Fu noodles	
▲	Mixed meat 716 kcal 500 gm 🌾🦀🥚🥬🍳	1150
▲	Prawn 684 kcal 500 gm 🌾🦀🥚🥬	1150
▲	Chicken 662 kcal 500 gm 🌾🥚🥬🍳	1150
▲	Egg 763 kcal 500 gm 🌾🍳🥚🥬	1150
🟢	Vegetable 558 kcal 500 gm 🥚🥬🌾	1100
	Udon noodles Shanghai Style	
▲	Mixed meat 574 kcal 500 gm 🌾🦀🍳🥬	1150
▲	Prawn 531 kcal 500 gm 🌾🦀🥬	1150
▲	Chicken 551 kcal 500 gm 🌾🥬🍳	1150
▲	Egg 711kcal 500gm 🌾🍳🥬	1150
🟢	Vegetable 370 kcal 500 gm 🌾🥬	1100
	Chilli garlic noodles	
▲	Mixed meat 574 kcal 500 gm 🌾🦀🍳	1150
▲	Prawn 531 kcal 500 gm 🌾🦀	1150
▲	Chicken 551 kcal 500 gm 🌾🍳	1150
▲	Egg 711kcal 500gm 🌾🍳	1150
🟢	Vegetable 370 kcal 500 gm 🌾	1100

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R I C E

	Spicy Malha fried rice	
▲	Mixed meat 665 kcal 400 gm 🍳🦀🥬	1150
▲	Prawn 712 kcal 400 gm 🍳🦀🥬	1150
▲	Chicken 900 kcal 400 gm 🍳🥬	1150
▲	Egg 802 kcal 400 gm 🍳🥬	1150
■	Vegetable 545 kcal 400 gm 🥬	1100

W O K F R I E D R I C E

▲	Mixed meat 757 kcal 375 gm 🍳🦀	1150
▲	Prawn 713 kcal 375 gm 🍳🦀	1150
▲	Chicken 788 kcal 375 gm 🍳	1150
▲	Egg 804 kcal 375 gm 🍳	1150
■	Vegetable 511kcal 375gm	1100
▲	Chinoiserie fried rice with prawn and XO 839 kcal 450 gm 🍳🦀🥬	1350
■	Burnt garlic and spring onion fried rice 521 kcal 375 gm	1150
■	Moon faan 1187kcal 375gm mushrooms, five spice	1100
■	🌱 Steamed rice 374 kcal 375 gm	900
■	Jasmine fried rice 956 kcal 375 gm edamame, bell peppers and onion 🥬🥬	1100
■	Bhutanese red & white rice with edamame 640 kcal 375 gm mixed meat / prawn / chicken / egg / vegetables 🌾🥬🦀🍳	1100

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D E S S E R T


■	Nut and chocolate spring roll 2208 kcal 150 gm 🥥🍌🌾	1000
■	Darsaan honey / chocolate 1271 kcal / 1334 kcal 180 gm 🥥🍌🌾	1000
■	Toffee walnut with vanilla ice cream 2434 kcal 150 gm 🥥🍌🍫	1000
■	Iced lychee 246 kcal 120 gm 🍷	1000
■	Date pancake with vanilla ice cream 1454 kcal 150 gm 🥥🍌🌾🍫	1000
▲	Fried ice cream, chocolate honey sauce 1942 kcal 180 gm 🥥🍌🍫🌾	1000
■	Coconut sago pudding sugar free and Gluten free 351 kcal 200 gm 🥥🍌🌾	1000
■	Bitter chocolate cremeux 351 kcal 200 gm 🍷🌾	1000
▲	Mandarin cheesecake with passion cremeux 351 kcal 200 gm 🍷🍊	1000
■	Choice of two scoops of ice cream Tender coconut 284 kcal 120 gm 🍷 Jaggery 335 kcal 120 gm 🍷 Vanilla 263 kcal 120 gm 🍷 Chocolate 264 kcal 120 gm 🍷 Strawberry 263 kcal 120 gm 🍷	900

*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.*


*Mentioned Calorie values for all dishes in the menu are considered
as per portion size of the same.*

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