

STARTERS

NON VEGETARIAN

- Chicken Spring Roll 875
- Crispy fried Chicken tossed in a spicy chilly honey sauce 875
- Tsinghai Chicken 875
- Konji crispy lamb with sesame seeds 925
- Dry cooked lamb pepper lamb, onion and capsicum 925
- Crispy fish honey chilly 900
- Sliced fish Roasted Szechuan pepper Sauce 1130
- Dry cooked prawns tossed with ginger onion sauce 1140
- Golden fried prawn 1140

VEGETARIAN

- Vegetable Spring Roll with Hot Garlic Sauce 800
- Shaun-La Corn Kernel, Mushrooms 800
- Macau Crispy Potato with Chili sauce 800
- Lotus Stem Honey Chilly 800
- Wok Tossed Crispy Vegetable, Pepper Rock Salt & Chilly oil 800
- Dragon Vegetables 800
- Cottage cheese soya chili sauce 800
- Silken Tofu with Szechuan spicy sauce 800

• Non vegetarian

• Vegetarian

Please let us know if you are allergic to any ingredients
All prices are in Indian Rupees and exclusive of any applicable taxes.

SOUP

● Dragon and Phoenix noodle soup, With assorted meat and preserved mustard	415
● Vegetable Talumein soup	400
Hot and Sour Soup:	
● Seafood	445
● Chicken	415
● Vegetable	385
Sweet Corn Soup:	
● Seafood	445
● Chicken	415
● Vegetable	385
Spicy Lemon Coriander Soup:	
● Seafood	445
● Chicken	415
● Vegetable	385
Manchow:	
● Seafood	445
● Chicken	415
● Vegetable	385
Clear Noodle Soup:	
● Seafood	445
● Chicken	415
● Vegetable	385

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MAIN COURSE

NON VEGETARIAN

SEAFOOD

- Pan fried fish in chilly black bean sauce 1210
- Fish Hunan style 1210
- Pan fried fish with ginger spring onion sauce 1210
- Steamed fish with soya ginger 1210
- Szechuan style prawn 1660
- Stir Fried Prawn in Oyster Sauce 1660
- Wok tossed prawns ,black bean sauce 1660

POULTRY

- Stir Fried Chicken with Black Pepper 1020
- Kung Pao Chicken 1020
- Shanghai chicken, sesame chilly honey 1020
- Sweet and sour chicken 1020
- Sliced chicken, mushroom with green vegetables 1020
- Diced Chicken with pok choy and black bean sauce 1020

LAMB

- Sliced Lamb in hot garlic sauce 1065
- Slice Lamb in Peking style 1065
- Shredded lamb Shanghai style with pok choy 1065
- Dry Lamb Cantonese Style 1065

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MAIN COURSE

VEGETARIAN

- Baby corn mushroom ginger chili sauce 890
- Baby corn water chestnuts Broccoli, spicy Chu Hou sauce 890
- Lotus stem in chilly honey sauce 890
- Eggplant hot chili sauce 890
- Assorted vegetables in black bean sauce 890
- Mala Tofu 890
- Vegetable Manchurian 890
- Exotic vegetables cooked in Cantonese style 890
- Crispy noodle with sweet & sour vegetable/spicy red chili sauce 890
- Wok fried green vegetables Szechuan sauce 890

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RICE AND NOODLES

Chili Garlic Noodle

- Chicken 775
- Vegetable 655

Dan Dan Noodle, (Served Individual Portion)

- Chicken 775
- Vegetable 655

Hoffan Noodle

- Chicken 775
- Vegetable 655

Stir Fried Rice, Crunchy Burnt Garlic

- Chicken 775
- Vegetable 655

Soft and Pan Fried Noodles Topping Of Your Choice

- Chicken 865
- Vegetable 685

Tossed Hakka Noodles, Pepper, Onion

- Chicken 775
- Vegetable 655

Singapore Rice Noodles, Curry Oil Flavored

- Chicken 775
- Vegetable 655
- Steam Rice 545
- Crispy Noodles 545

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DESSERTS

• Toffee (Banana or Apple)	590
• Date Pancake	590
• Darsan	590
• Chilled Litchis	590
• Nutty caramel roll	590
• Fried Ice cream	590
• Choice of Ice cream	475
• Custard fried	590

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