

Chinese Selection

Starters

□ Vegetarian

- ⌈ **Sizzling Vegetable Drumsticks**
vegetable drumsticks tossed in Hongkong style, served on hot sizzling plate
- ⌈ **Stuffed Mushroom Garlic Pepper**
whole mushroom stuffed with cheese and vegetables tossed with bell peppers crushed black pepper and garlic
- ⌈ **Crispy Chilli American Corns**
crispy fried corn niblets, tossed with pepper salt mixture in a spice tangy mixture
- ⌈ **Golden Fried Chilli Baby Corn**
golden fried baby corn, tossed in sweet and tangy chilli sauce
- ⌈ **Pan Fried Chilli Tofu**
thinly sliced fresh tofu, marinated, pan fried and then tossed with onions and scallions in a pungent spicy sauce
- ⌈ **Crispy Crunchy Roll**
crunchy vegetable with glass noogles, dressed in tangy spicy mixture, wrapped in fresh lettuce served with spicy dip sauce
- Fried Wantons Pepper Salt**
crispy fried wantons, tossed with special pepper salt mixture
- ⌈ **Dry Cooked Waterchestnut with Crispy Rice**
small dices of waterchestnut crispy fried and tossed with crispy rice in a spicy, sweet and sour combination
- ⌈ **Spicy Onion Pancake**
fresh onions and scallions, finely chopped, marinated in a tangy spicy combination wrapped in a pancake, deep fried and served hot

□ Non Vegetarian

- ⌈ **Pan Fried Chilli Chicken**
paper thin slices of chicken, marinated pan fried and tossed with fresh onions and scallions in a pungent chilli sauce
- ⌈ **Chicken Wings Chilli Pepper Salt**
boneless chicken wings, marinated, deep fried and tossed with special pepper salt mixture with red and green peppers
- Sizzling Bar Be Que Fillet**
chicken fillet, specially marinated overnight with herbs and spices, grilled and then served in hot sizzling plate
- Crispy 'Five Spiced' Chicken Legs**
chicken legs, marinated, broiled and then deep fried, served with hot flavoured chilli oil
- ⌈ **Fish Cake Pepper Salt**
minced fish marinated, crispy fried and then tossed with pepper and salt mixture

⌈ *Indicates pungent dishes*

- ☞ **Dry Cooked Fish Finger**
fresh beekti, cut into finger shape marinated, deep fried and tossed with red pepper in a pungent chilli sauce
- ☞ **Stuffed Tangy Fish Roll**
thin slice of fish fillet, stuffed with spicy tangy mixture of minced fish, rolled and then deep fried, served with tangy spicy sauce
- ☞ **Double Fried Prawns**
double fried prawns, tossed in flavoured pungent chilli sauce, with pepper salt mixture and bell peppers, finished off with wine and sesame oil
- ☞ **Crispy Prawn Garlic Pepper**
crispy fried prawns, tossed with garlic flakes and crushed roasted black pepper flavoured with wine and vinegar
- ☞ **Dry Chilli Crab Claws**
crispy fried crab claws, tossed in specially made flavoured chilli paste - chef's favourite

Soup

☐ Vegetarian

Vegetable Corriander Clear / Thick Soup

- ☞ **Spicy Vegetable Sweet Corn Soup**

Vegetable Manchow Soup

thick ginger flavoured soup combined with chopped vegetables

Vegetable Wonton Clear Soup

Three Treasure Soup

thick rich creamy soup with tender sweet corns, waterchestnut and dates

Glass Noodle Soup with Bean Curd and Mushroom

clear soup with fried bean curd, mushroom and glass noodles

Noodle Clear Soup with Tomatoes and Bean Curd

☐ Non Vegetarian

Chicken Coriander Clear / Thick Soup

Sea Food Coriander Thick Soup

- ☞ **Spicy Sweet Corn Soup**

Chicken

Prawn

Manchow Soup

thick ginger flavoured soup combined with chopped seasonal vegetables and chicken or prawns

☞ *Indicates pungent dishes*

- ☞ **Hot and Sour Clear / Thick Soup**
Chicken
Prawn

Chicken Wonton Clear Soup

Lung Fung Soup

thick chicken and prawn soup laced with egg white and flavoured with wine

Glass Noodle Soup with Chicken, Tomatoes and Bean Curd

☐ **Fish & Sea Food**

Sliced Fish in a Sauce of Your Choice

fresh sliced kolkata bekti cooked in any of your choice of sauce - hot garlic, oyster, black bean, chilli oyster, chilli wine

- ☞☞ **Braised Whole Fish in Szechwan Style**

whole baby kolkata bekti, marinated, braised and then cooked in a spicy pungent szechwan sauce

Lemon Steam Fish

thinly sliced, marinated and rolled fresh kolkata bekti, steamed and served with thin light soya sauce with a distinct flavour of lemon

- ☞ **Chinese Pomfret in Chilli Plum Sauce**

whole chinese pomfret, marinated and crispy fried, tossed in tangy sweet and sour plum sauce

Prawns in a Sauce of Your Choice

fresh water scampi prawns, marinated and cooked in any of your choice of sauce - hot garlic, oyster, black bean, chilli oyster, hunan style

Prawns Cantonese Style

fresh scampis, cooked in a ginger and garlic flavoured sauce with minced seafood, laced with egg white and finished off with white wine

Jumbo Prawns in a Sauce of Your Choice

jumbo scampis, marinated and slow fried, served in any of your choice of sauce - hot garlic, oyster, black bean, chilli oyster, chilli wine

Steamed Jumbo Prawns

Crab Claws in a Sauce of Your Choice

stuffed crab claws fried and cooked in any of your choice of sauce - hot garlic, oyster, black bean, chilli oyster, chilli wine

Steamed Crab Meat in Oyster Sauce

crab meat steamed with egg white, served on shell in a chef's special oyster sauce

- ☞☞ **Quick Fried Crab Meat in Szechwan Sauce**

boneless crab meat quick fried and tossed in szechwan sauce

Steamed Sea Food with Tofu

minced sea food with fresh tofu, specially marinated, steamed and served in chef's special sauce

Lobster in Sauce of Your Choice

crab meat steamed with egg white, served on shell in a chef's special oyster sauce

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Main Course

▣ Non Vegetarian Poultry

☞ Stir Fried Chicken Kung - Pao Style

diced chicken cooked in combination of soya sauce and red oil which gives it a distinctive flavour

☞ Konjee Crispy Chicken

crispy fried shredded chicken, tossed with fresh onions, carrots and bell peppers in a sweet, spicy tangy sauce

☞ Tai Chin Chicken

Tausi Chicken

thin sliced chicken marinated and pan fried with bamboo shoots and mushroom, tossed in spicy black bean sauce

Steamed Chicken

diced chicken marinated with shitake mushrooms, oyster sauce, black bean and sesame oil served with light oyster flavoured sauce

☞ Shredded Chicken Hunan Style

shredded chicken with a distinct flavour of szechwan oil and garlic cooked with green and red bell peppers finished off with vinegar and red chilli flakes

Sliced Chicken in Green Chilli Sauce

thin slices of chicken, cooked in pungent green chilli sauce with onions and bell pepper

☞ Cantonese Chicken

small dices of chicken cooked in a ginger flavour sauce with minced chicken laced with egg white, finished off with wine

Sliced chicken in a sauce of Your Choice

thinly sliced chicken cooked in any of your choice of sauce - hot garlic, devils, black bean, chilli oyster

Pork

☞☞ Shredded Pork Szechwan Style

☞ Savoury Pork Ribs with Snowpeas

fresh snowpeas and wok roasted pork spare ribs cooked in herbs and spices, an exotic rich and pungent szechwan dish

☞ Crispy Pork in Chilli Plum Sauce

crispy fried slices of pork, tossed in sweet and sour, spicy plum sauce

☞ Indicates pungent dishes

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Lamb

- ☞ **Shredded Crispy Lamb Peking Style**
crispy fried shredded lamb with a spicy, sweet and tangy flavour - chef's favourite
- ☞ **Shredded Lamb on Hot Garlic Sauce**
Stir Fried Lamb with Celery and Chinese Greens
Mapu Tofu
spicy minced lamb with bean curd - chef's favourite

☐ Vegetarian

- Seasonal Vegetable in a Sauce of Your Choice**
fresh seasonal vegetables cooked in any of your choice of sauces - hot garlic, szechwan, black bean coriander, devils
- ☞ **Three Treasure Vegetable in Garlic Pepper Sauce**
broccoli, mushroom and babycorn cooked in pungent garlic flavour sauce with crushed black pepper
- ☞ **Wothub Vegetable Coins**
vegetable coin pan-fried and then tossed with onions, green and red peppers in a mildly spiced soya based sauce
- ☞ **Konjee Crispy Mushroom**
crispy fried shredded shitake mushroom tossed with onions, green pepper and carrots in a spicy tangy sauce
- ☞ **Three Treasure Mushroom in Chilli Wine Sauce**
shitake mushroom, fresh button mushroom and woodear, tossed in mildly spiced ginger and wine flavoured sauce
- ☞ **Baby Corn and Mushroom Hupak Style**
dices of babycorn and fresh button mushroom with picked onions cooked in a mildly flavoured black bean sauce, finished off with white vinegar and wine
- ☞ **Shredded Potato in Chilli Black Bean Sauce**
finely cut shredded potatoes shallow fried and cooked in spicy black bean flavoured sauce
- ☞ **Diced Potato with Corn and Aubergine in Hot Garlic Suace**
- ☞ **Exotic Vegetables in Hunan Style**
combination of all the exotic vegetables cooked in spicy garlic flavoured sauce, finished off with wine and vinegar
- Crispy Fried Baby Corn in Manchurian Sauce**
- ☞ **Four Treasure Vegetables in Green Chilli Coriander Sauce**
baby corn, snow peas, corn and broccoli cooked in freshly grinded coriander and chilli paste with a tangy flavour
- ☞ **Crispy Broccoli and Potato in Chilli Honey Sauce**
Steamed Tofu with Vegetables
minced vegetables with mashed tofu, steamed in a mould served with mildly spiced tomato flavoured sauce
- Asparagus in a Sauce of Your Choice**
fresh asparagus cooked in your choice of sauce - hot garlic, ginger, chilli wine, black bean, ginger onion
- Braised Bean Curd with Shitake Mushroom and Chinese Cabbage**

☞ *Indicates pungent dishes*

- ☞ **Minced Vegetables with Tofu in Szechwan Style**
small dices of tofu with minced vegetables cooked in a pungent spicy sauce
- ☞ **Crispy Baby Corn and Mushroom in Chilli Plum Sauce**

Rice and Noodles

Fried Rice

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

- ☞ **Szechwan Fried Rice**

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

Vegetable Garlic Fried Rice

Ginger Capsicum Fried Rice

Woodear Fried Rice

Red Hot Chilli Pepper Fried Rice

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

Hakka Noodles

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

Chilli Garlic Noodles

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

Pan Fried Noodles

- Vegetable
- Egg
- Chicken
- Mixed Meat
- Prawn

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Singapore Rice Noodles

Vegetable

Egg

Chicken

Mixed Meat

Prawn

Egg Wrapped Fried Rice

fried rice wrapped in thin egg omelette and served hot

Chicken

Mixed Meat

Prawn

Stewed Steamed Rice

rice steamed to perfection in bowl and mixed with meat chunks to titillate your taste buds

Chicken

Mixed Meat

Prawn

Stewed Steamed Rice

rice steamed to perfection in bowl with choice of mushrooms to titillate your taste buds

Desserts

Darsaan

Date Pancake

Banana Pancake

Toffee Walnut

Toffee Banana

Toffee Apple

Iced Lychees

Mandarin Peaches

Choice of Ice Cream

vanila / strawberry / chocolate / butterscotch

Taxes as applicable

Indian Selection

Starters

■ Vegetarian

Haldi Mirch Ka Paneer Tikka

stuffed cottage cheese spiced with turmeric and kashmiri red chillies

Badshahi Paneer Tikka

chunks of cottage cheese, capsicum, tomato and onion wrapped in yoghurt cream flavoured with royal cumin and cooked in tandoor

Reshmi Paneer Tikka

chunks of cottage cheese marinated, stuffed with spiced pickle and cooked in tandoor

Til Ke Shammi Kabab

an extravagant combination of garden fresh vegetables filled with khoya, nuts and dusted with sesame seeds

Dahi Ke Kabab

rolls of fresh curd delicately blended with gram and cooked on a skewer

Mawa Matar Hara Kabab

fresh green peas kebab stuffed with mawa, cheese and grill fried

Tandoori Aloo

barrel potatoes scooped and filled with a spicy mixture of potatoes, raisin, green chillies and indian spices cooked in tandoor

■ Non Vegetarian

Machhli Gandharaj

kolkata bekti marinated with yoghurt and zest of gandharaj lemon

Sindhi Mahi Tikka

chunks of bekti fish in a marinade of freshly crushed mustard seeds and pudina, cooked to perfection over amber of charcoal

Murg Tikka Hussainee

a succulent kebab marinated with indian spices and enhanced with cheese

Murg Malai Kebab

tender pieces of chicken preserved in a marinade, blended cream, cheese, royal cumin, cardamom and cooked in tandoor

Barra Kebab

a spicy treat of mutton chops marinated overnight in a mixture of yoghurt and chef's special spices and cooked in tandoor

Gosht Akbari Seekh

seekh kebab made of mutton mince enhanced by freshly ground aromatic spices and cooked in tandoor

Taxes as applicable

Main Course

▣ Non Vegetarian

Murg Bharta

juliennes of chicken cooked in a cashewnut based gravy with cream and saffron

Dhania Murg

succulent pieces of chicken in an onion and cashewnut curry, predominantly flavoured with fresh coriander

Murg Makhanwala

chicken tikka cooked in tandoor, simmered in satin smooth tomato gravy, finished with kasturi methi

Methi Murg

boneless pieces of chicken cooked in onion, tomato masala and flavoured with kasturi methi

Keema Matar

a minced meat delicacy cooked with green peas flavoured with usual combination of cloves and cinnamon powder

Saag Gosht

mutton pieces cooked in indian spices and spinach

Macchli Bazar

Macchali Ka Salan

traditional hyderabadi fish curry cooked in peanut and coconut, flavoured with tamarind

Alleppey Fish Curry

fish simmered in spicy coconut gravy, flavoured with raw mango and tempered with small onions

Jumbo Prawns

jumbo prawns marinated in creamy yoghurt, indian spices, herbs and enhanced with ajwain

Lobster

crispy fried lobster flavoured with black pepper

White Pomfret

pomfret fish cooked in onion, chillies and turmeric flavoured curry tempered with panchphoron

Kolkata Beekti

beekti fish marinated with mustard, wrapped in banana leaf and steamed

Crab

crab meat steamed and cooked with spices, mint and fresh coriander

▣ Vegetarian

Khushrang Paneer

a delightful combination of cottage cheese, capsicum and onion stir fried with awadhi spices

Dum Ka Paneer

cottage cheese simmered in a mild gravy, thickened with cashew and flavoured with freshly ground spices

Anokhi Subji Jaipuri

unique combination of babycorn, mushrooms, american corn, bell peppers and mixed indian vegetables stir fried with black pepper and coriander seeds

Mirch Baingan Ka Salan

baby brinjals and green chillies cooked in salan gravy, a speciality of hyderabad

Dhania Aloo

dum aloo cooked with onion masala and flavoured with coriander and mint

Taxes as applicable

Subz Nargisi Kofta

dumplings of mixed vegetables stuffed with khoya and dry fruits, lightly fried and simmered in mild gravy

Methi Matar Makai

a colourful maize and green peas combination cooked with fresh herbs

Dhingri Matar Makhana

a unique combination of phool makhana, green peas and fresh button mushroom cooked in tomato onion gravy

Amritsari Chana

traditional chick peas cooked with dhania, black pepper and laced with tomato onion gravy and finished with kasturi methi

Diwani Handi

mixed vegetables cooked in tomato onion gravy with chopped spinach and grated cheese

Kali Dal

whole black lentils simmered overnight on slow fire tempered with ginger, garlic and tomatoes

Yellow Dal

combination of toor dal and masoor dal tempered with onion, garlic and flavoured with kasturi methi

Rice

Awadhi Gosht Biryani

a delightful combination of mutton and basmati rice cooked in traditional lucknowi style

Murg Biryani

a combination of basmati rice and chicken arranged in layers, sprinkled with fresh herbs and saffron, cooked in dum

Subz Chilman Biryani

seasonal vegetables tempered with cloves, cardamom and basmati rice cooked on dum

Pulao Aap Ki Pasand

green peas, american corn, mixed vegetables or paneer

Breads

Tandoori Rumali Roti

Pudina Paratha, Laccha Paratha & Tandoori Ajwain Paratha

Naan - Plain, Buttered & Lasooni

Special Naan

Kashmiri Naan, Lahori Naan

Desserts

Gulab Jamun

Kulfi

Taxes as applicable