CHINA

Chinese cuisine is one of the richest and most diverse culinary cuisines and heritages in the world. It originated from different regions of China and has become widely spread in every part of the world. Cuisine in China is a harmonious integration of color, redolence, taste, and shape.

THAILAND

Thai cuisine offers a fascinating and flavorful selection of fiery food with a harmonious balance of sweet and sour, coconut milk, galangal, tamarind, cilantro, and lemongrass that gives Thai curry its distinctive flavor, and the obvious influence of South Indian cuisine does not go unnoticed.

Please inform our associate if you are allergic to any ingredients.

All prices in Indian rupees and subject to government taxes. Prices quoted are exclusive of a voluntary service charge of 5%.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.
CHEF’S CELEBRATION

- **flared lobster**
  superior stock szechuan style
  per 100 gms
  211 kcal
  300

- **chinese steam hot pot**
  superior seafood platter
  lobster, prawn, squid & fish
  143.52 kcal
  2550

- **mixed meat platter**
  sliced lamb, chicken, pork
  441.25 kcal
  1550

- **chinese vegetarian platter**
  broccoli, zucchini, haricot, bok choy, carrot, baby corn & mushroom
  98.56 kcal
  1050

- **sauces as you wish**
  szechuan / ginger coriander
  *37 / 29 kcal

- **traditional roasted peking duck***
  cured cucumber, scallions, home made sweet bean paste and pan cake rolled
  340 kcal
  995

*since these dishes are highly customised, kindly give us 24 hours to accommodate your request.

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FROM THE STEAMER - DIM SUM
served with black bean sauce and coriander dip

- **corn and cheese**
  - 120 kcal
- **mixed vegetable**
  - 102 kcal
- **chicken**
  - 166 kcal
- **prawn**
  - 168 kcal

### STARTERS

#### VEGETABLES
- **crunchy water chestnut and lotus stem, salt and pepper**
  - 106 kcal
- **shuan-la-com kernel, salt and pepper**
  - 351.62 kcal
- **deep fried spring rolls with sweet chilli sauce**
  - 105.06 kcal
- **baby corn tossed with szechuan chilli sauce**
  - 348.2 kcal
- **water chestnut and tofu honey chilli dry**
  - 285.56 kcal
- **shanghai potatoes with dry red chillies and cashew nuts**
  - 593.55 kcal
- **mushroom salt and pepper**
  - 313.21 kcal

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Moluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten
Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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## FISH & SEAFOOD

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>wok-tossed lobster with garlic in XO sauce</td>
<td>2050</td>
<td>386 kcal</td>
</tr>
<tr>
<td>fried medium prawns tossed with hoisin sauce</td>
<td>795</td>
<td>485.94 kcal</td>
</tr>
<tr>
<td>crispy medium prawns tossed with butter garlic</td>
<td>795</td>
<td>228.6 kcal</td>
</tr>
<tr>
<td>prawns chilli dry</td>
<td>795</td>
<td>476.30 kcal</td>
</tr>
<tr>
<td>golden fried prawns with hot garlic sauce</td>
<td>795</td>
<td>224 kcal</td>
</tr>
<tr>
<td>sliced fish with roasted chilli</td>
<td>500</td>
<td>453.75 kcal</td>
</tr>
<tr>
<td>crispy fried fish tossed with ginger and sesame seeds</td>
<td>500</td>
<td>447.91 kcal</td>
</tr>
<tr>
<td>calamari salt and pepper</td>
<td>500</td>
<td>449.20 kcal</td>
</tr>
</tbody>
</table>

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POULTRY

- **kai-med ma-muang**  
  Thai style stir-fried chicken with cashew nuts  
  909.05 kcal  

- **shanghai chicken**  
  508.0 kcal  

- **honey chilli chicken**  
  399.45 kcal  

- **crispy chicken with dry red chilli and szechuan peppers**  
  320.23 kcal  

- **lat me kai**  
  Crispy fried chicken saute with sesame, chilli and onions  
  326 kcal  

- **kai chi**  
  Wok fried chicken wings with garlic, chillies and herbs  
  350 kcal  

MEATS

- **mizhi lamb**  
  Lamb with five spice and fresh chillies  
  298.45 kcal  

- **konjee crispy lamb**  
  292 kcal  

- **pork ribs in plum sauce**  
  184 kcal  

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# SOUPS

## SPICY LEMON CORIANDER
- Vegetables: 140.5 kcal
- Chicken: 160 kcal

## SWEET CORN
- Vegetables: 83 kcal
- Chicken: 155 kcal
- Seafood: 211 kcal

## MANCHOW SOUP
- Vegetables: 215 kcal
- Chicken: 102.7 kcal

## TOM YUM
- Vegetables: 264 kcal
- Chicken: 268 kcal
- Seafood: 256 kcal

## MIXED SEAFOOD SOUP WITH NOODLES
- 258 kcal

## IMPERIAL CRAB MEAT SOUP
- 256 kcal

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Moluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten
Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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# MAIN COURSE

## VEGETABLES

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
<th>Kcals</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok-cooked vegetables in cantonese style</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>356.89</td>
<td></td>
</tr>
<tr>
<td>Eggplant and water chestnut in spicy tobanjan sauce</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>194.12</td>
<td></td>
</tr>
<tr>
<td>Stir-fried tofu, zucchini and carrot in hot bean sauce</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>89.26</td>
<td></td>
</tr>
<tr>
<td>Seasonal vegetables in coriander sauce</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>400.95</td>
<td></td>
</tr>
<tr>
<td>Seasonal vegetables with tofu and barbequed onion</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td>ginger and wine sauce / black pepper sauce / devil’s sauce</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>419.20</td>
<td></td>
</tr>
<tr>
<td>Mixed vegetables in kung pao sauce</td>
<td></td>
<td>475</td>
</tr>
<tr>
<td></td>
<td>436.70</td>
<td></td>
</tr>
</tbody>
</table>

## MEATS

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
<th>Kcals</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok-braised lamb in tangy ginger oyster sauce</td>
<td></td>
<td>545</td>
</tr>
<tr>
<td></td>
<td>98.2</td>
<td></td>
</tr>
<tr>
<td>Dry lamb chilli</td>
<td></td>
<td>545</td>
</tr>
<tr>
<td></td>
<td>525.35</td>
<td></td>
</tr>
<tr>
<td>Stir-fried lamb in green pepper sauce</td>
<td></td>
<td>545</td>
</tr>
<tr>
<td></td>
<td>366.05</td>
<td></td>
</tr>
<tr>
<td>Pork in black bean sauce / sweet and sour sauce</td>
<td></td>
<td>525</td>
</tr>
<tr>
<td></td>
<td>423.29</td>
<td></td>
</tr>
</tbody>
</table>

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Please inform our associates if you are allergic to any food ingredients.

Molasses, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

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FISH & SEAFOOD

- fried lobster with ginger scallion sauce 2050 kcal
  593.2 kcal

- lobster in butter chilli oyster 2050 kcal
  656.85 kcal

- tiger prawns in chilli black bean sauce 1195 kcal
  427.05 kcal

- stir-fried tiger prawns in ginger soya sauce 1195 kcal
  320 kcal

- wok-tossed medium prawns in garlic and coriander sauce 845 kcal
  320 kcal

- fried fish with szechuan chilli and soya 525 kcal
  300 kcal

- fish in black bean sauce 525 kcal
  488.35 kcal

- fish served in a spicy and subtly flavored wine sauce 525 kcal
  491.9 kcal

- crab in tangy egg drop sauce 550 kcal
  409.75 kcal

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Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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POULTRY

- stir-fried chicken and peppers in spicy tobanjan sauce  332 kcal  
- clay pot chicken with five spice and fresh chilli  256.45 kcal  
- wok-fried chicken and olives in white garlic sauce  286.18 kcal  
- diced chicken in sweet and sour sauce  320.26 kcal  
- kung pao chicken  333 kcal  
- stir-fried chicken in black pepper sauce  330 kcal  
- chicken strips in chilli oyster sauce  259.12 kcal  
- sweet and sour chicken with baguettes  352.6 kcal

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RICE AND NOODLES

FRIDED RICE

- fried rice with mushrooms and five spices
  - 485.81 kcal
- wok-fried rice with peppers and chinese greens
  - 385 kcal

BURNT GARLIC FRIED RICE

- seafood
  - 649 kcal
- chicken
  - 655 kcal
- vegetables
  - 455 kcal

KUNG PAO NOODLES

- seafood
  - 455 kcal
- chicken
  - 450 kcal
- vegetables
  - 349 kcal

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WOK-TOSSED HAKKA NOODLES

- **seafood**
  - 455 kcal
  - 525

- **chicken**
  - 450 kcal
  - 450

- **vegetables**
  - 350 kcal
  - 400

PAN FRIED NOODLES WITH TOPPING OF YOUR CHOICE

white garlic sauce / chilli soya sauce

- **seafood**
  - 650 kcal
  - 795

- **chicken**
  - 565 kcal
  - 675

- **vegetables**
  - 449 kcal
  - 575

SINGAPORE RICE NOODLES - CURRY FLAVOURED

- **seafood**
  - 450 kcal
  - 525

- **chicken**
  - 455 kcal
  - 450

- **vegetables**
  - 440 kcal
  - 400

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Moluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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THAI

CURRIES

- **gaeng kiew wan gai**
  - traditional green curry with your choice of ingredients
  - koong (prawns) 845 kcal
  - kai (chicken) 525 kcal
  - je (vegetables) 445 kcal

- **gaeng phed**
  - mildly spiced red curry with lemon grass and coconut milk with your choice of ingredient
  - koong (prawns) 845 kcal
  - kai (chicken) 525 kcal
  - je (vegetables) 445 kcal

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Moluscs | Eggs | Fish | Lupin | Soya | Milk | Peanuts | Gluten | Crustaceans | Mustard | Nuts | Sesame | Celery | Sulphites
---|---|---|---|---|---|---|---|---|---|---|---|---|---

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RICE AND NOODLES

- **khao phad**
  - Thai style fried rice
  - 525 kcal
  - 345 kcal

- **koong (prawns)**
  - 525 kcal
  - 345 kcal

- **kai (chicken)**
  - 450 kcal
  - 475 kcal

- **je (vegetables)**
  - 400 kcal
  - 355.4 kcal

- **phad thai**
  - Stir-fried flat rice noodles blended to a sweet, sour and spicy taste with
  - 525 kcal
  - 334 kcal

- **jasmine rice**
  - 295 kcal
  - 179.00 kcal

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DESSERTS

- darsaan
  - 160.58 kcal

- date pancake
  - 225.45 kcal

- banana toffee
  - 620.68 kcal

- chocolate spring roll
  - 435.25 kcal

- tub tim grob
  - diced water chestnut with coconut milk
  - 191.90 kcal

- dragon roll
  - 427.25 kcal

- homemade coconut ice cream
  - 183.20 kcal

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