"The best way to overcome temptation, is to give in to it", advised the great Chinese philosopher, Lao-Tze. The delicious legends that you'll discover in the following pages are a better testimony to what he must have meant.

Delicately prepared fresh vegetables of succulent meats, tossed in exotic sauces and fiery dips make for the most brilliant experience for your palate. An oriental adventure for your taste buds, as they begin their travails on the wings of an amazing array of tangy starters, followed by aromatic soups and an exotic array of steaming delicacies.

The menu was originally designed to pamper China's most feared rulers of all times - the monarchs of the Ming Dynasty. In fact, the heady mixture of taste and ambience leaves you with much the same feeling.

Go ahead, give in to the temptation...

Give in to

*Ming Garden.*

- vegetarian
- non-vegetarian
- signature
- dishes spicy

Please inform our associate if you are allergic to any ingredients. Some food preparations contain mono sodium glutamate.

Please inform our associates in case you would like your food prepared without it.

All prices in Indian rupees and subject to government taxes.
Chef's Celebration

- **Flared lobster**
  Superior stock szechuan style
  per 100 gms 300.00

- **Chinese steam hot pot**
  Superior seafood platter
  Lobster, prawn, squid & fish
  2550.00

- Mixed meat platter
  Sliced lamb, chicken, pork
  1550.00

- Chinese vegetarian platter
  Broccoli, zucchini, haricot, bok choy, carrot, baby corn & mushroom
  1050.00

**Sauces as you wish**
Szechuan
Ginger coriander

**Traditional roasted peking duck**
Cured cucumber, scallions, home made sweet bean paste and pan cake rolled
995.00

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

**Soups**

- Mixed seafood soup with noodles
  215.00
- Burnt garlic soup
  215.00
- **vegetables**
- **chicken**
  215.00
- Sweet corn soup
  215.00
- **vegetables**
- **chicken**
- **seafood**
  215.00
- Man-chow soup
  215.00
- **vegetables**
- **chicken**
  215.00
- Shanghai tomato egg drop soup
  215.00
- Imperial crab meat soup
  225.00
- Mixed vegetable and bean curd thick soup
  215.00
- Minced mushroom soup with chilli garlic and coriander
  215.00
Appetizers

Fish & Seafood
- Salt and pepper prawn with butter garlic 795.00
- Golden fried prawn with hot garlic sauce 795.00
- Fried squid with sweet chilli basil 475.00
- Dry chilli fish in szechuan sauce 475.00
- Tai chen fish 475.00

Meat & Poultry
- Lat me kai 475.00
- Crispy chicken with chilli plum sauce 475.00
- Kai chi 475.00
  Wok fried chicken wings with garlic, chillies and herbs
- Roast barbeque pork ribs cantonese style 475.00
- Konjee crispy lamb 495.00
- Mizhi lamb 495.00
  Lamb with szechuan peppers and fresh chillies and chinese spice

Vegetarian
- Lotus stem and water chestnut with honey chilli sesame seeds 425.00
- Baby corn with szechuan chilli sauce 425.00
- Vegetable spring rolls 425.00
- Deep fried tofu with tai chen style 425.00
- Tausi potato 425.00
- To so mushroom 425.00
# Main Course

## Seafood
- Braised whole lobster
  - With XO sauce, butter garlic sauce, ginger scallion
  - 2050.00
- Marinated grilled tiger prawns with pickled chilli cantonese style
  - 1195.00
- Chengdu prawns
  - 845.00
- Wok tossed medium prawns in garlic and coriander sauce
  - 845.00
- Steamed whole fish with soya ginger broth
  - 495.00

## Meat & Poultry
- Clay pot chicken with five spice and fresh chilli
  - 525.00
- Kung pao chicken
  - 525.00
- Stir-fried chicken and peppers in spicy tobanjan sauce
  - 525.00
- Wok tossed chicken with mushroom and bamboo shoot in hot garlic sauce
  - 525.00
- Minced chicken cooked with tofu and szechuan pepper
  - 525.00
- Diced chicken in sweet and sour sauce
  - 525.00
- Sliced lamb in ginger oyster sauce
  - 545.00
- Wok fried lamb in hot garlic sauce
  - 545.00
- Double cooked pork in green pepper sauce
  - 525.00
- Wok tossed sliced pork with szechuan preserved vegetables
  - 525.00

## Vegetarian
- Stir fried aubergine, lotus stem and courgette in tobanjan sauce
  - 475.00
- Braised tofu with bamboo shoot in lohan style
  - 475.00
- Sizzling vegetables and tofu with barbecued onion
  - 475.00
  - Ginger and wine sauce, black pepper sauce, devil's sauce
- Mixed vegetables kung pao style
  - 475.00
- Broccoli, baby corn and water chestnut in chilli bean sauce
  - 475.00
- Wok braised potato and spinach in butter garlic sauce
  - 475.00
## Rice and Noodles

### Fried rice hakka style
- Vegetables: 315.00
- Chicken: 365.00
- Seafood: 475.00

### Burnt garlic fried rice
- Vegetables: 315.00
- Chicken: 365.00
- Seafood: 475.00

### Kung pao noodles
- Vegetables: 315.00
- Chicken: 365.00
- Seafood: 475.00

### Pan fried noodles with topping of your choice
- Vegetables: 575.00
- Chicken: 675.00
- Seafood: 795.00

### Chop - suey with choice of sauce – Chinese / American
- Vegetables: 595.00
- Chicken: 675.00

### Singapore rice noodles - curry oil flavored
- Vegetables: 355.00
- Chicken: 395.00
- Seafood: 525.00
Desserts

- Honey darsaan with vanilla ice cream 295.00
- Dates pan cake with choice of ice cream 295.00
- Home made coconut ice cream with lava cake 315.00
- Dragon roll 295.00
- Flambéed toffee 295.00  
  Banana / Litchi / Chocolate
- Caramelized Litchi / Peach 295.00