



House of Ming



Since 1978, discerning diners have been appeased at the House of Ming with a menu that embraces the best of Sichuan and Cantonese cuisine, emphasizing contrasts in flavour and texture. In settings that recreate the muted splendour of the Ming Dynasty.



Dim Sum

■ Seafood and Meats

825

Scallop, golden garlic

Prawn har gau

Prawn, chicken and flying fish roe siu mai

Prawn and water chestnut, black bean chilli

Glutinous rice and chicken in lotus leaf

Steamed chicken

Lamb dumpling

Steamed mini roast duck bao

Char siu bao

Fried sichuan chicken wonton

■ Vegetarian

800

Pak choy and sesame

Glutinous rice and vegetables in lotus leaf

Mixed vegetable siu mai

Barbequed mushroom bao

Broccoli, corn and pine nut pouches

Assorted mushrooms, cheese and truffle oil

Haricot beans, spring onion and sichuan pepper

Asparagus and trio peppers

✚ Indicates low calorie option

✂ Indicates spicy food preparation

■ Indicates dished with seafood, meat, poultry and egg

■ Indicates vegetarian dishes

• All prices are in Indian Rupees and subject to Government taxes.

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

Small Plates

■ Seafood

2100

Fried scallop in crispy wonton cups with lettuce

Wok seared spicy scallop, microgreens

👩🍳 *Steamed king scallops, glass noodles,
pickled chilli and garlic*

⬇️ *Steamed tiger prawns with golden garlic*

Golden fried prawns with chilli dip

🔪 *West coast jumbo prawns with pepper and salt*

■ Meats

1300

🔪 *Crispy tender chicken tossed with fresh chilli and celery*

🔪 *Crispy chicken with honey and dry red chilli*

Aromatic chicken, crispy shredded potatoes, plum sauce

Double cooked pork ribs, sichuan peppercorn

👩🍳 *Lamb cumin*

👩🍳 *Crispy buffen chef zhou's style*

■ Vegetarian

975

Wok tossed water chestnuts with garlic and pepper

Peking onion pancake

Wok-fried haricot beans, chinese cabbage, sesame seeds

🔪 *Crispy spinach with fresh red chilli*

🔪 *Lotus stem tossed with honey and dry red chilli*

🔪 *Crispy vegetables tossed with fresh chilli and celery*

Steamed spicy lemongrass flavoured tofu and broccoli florets

Stuffed mushroom, pak choy soya garlic sauce

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👩🍳 Chef recommends

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Soup

■ Soups

750

✍ Spicy lung fung soup

Crabmeat, garlic, chive and onion soup

✍ Sour pepper chicken soup with crushed black pepper

Lemon and coriander chicken broth

✍ Spicy prawn and lemon broth

Udon noodle soup with seafood or chicken

Chicken wonton soup served plain or with sour pepper

Sweet corn chicken broth

■ Soups

700

✍ Clear vegetable soup with pickled ginger

✍ Sour pepper vegetable soup with crushed black pepper

Lemon and coriander vegetable broth

Sweet corn broth with vegetables

Vegetable wonton soup served plain or with sour pepper

✍ Spicy vegetable broth flavoured with lemon grass

Udon noodle soup with exotic vegetables

Ming's lemon soup with vegetables

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Seafood

📍 **Lobster** 2900

🔪 Choice of sauce- pickled chilli and hot bean, spicy black bean, butter chilli oyster, spicy ginger garlic

🔪 Mélange of west coast king prawns, lobster, river sole, squids, scallops and crabmeat in ginger chilli sauce

📍 **King Scallop** 2300

Wok seared king scallops and asparagus with dry red pepper

📍 **Prawns** 2100

Wok-fried king prawns, scallops in sichuan sauce

🔪 Wok-fried jumbo prawns with chilli and black bean sauce

Slow fried jumbo prawn with choice of sauce

👩🍳 King prawns and asparagus in XO sauce

👩🍳 Wok tossed prawns with black fungus, carrot, snow peas and asparagus

📍 **Crab** 1900

Crab meat, broccoli, XO sauce

📍 **Sole** 1700

Stir-fried sole in oyster sauce with black mushrooms

📍 **Sea Bass** 2750

👩🍳 Steamed chilean sea bass fillets with ginger and spring onion in homemade soya sauce

🔪 Steamed chilean sea bass ginger chilli sauce

👩🍳🔪 Pan-fried chilean sea bass in yu xian sauce

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Poultry, Lamb, Pork & Buffen

■ Duck 2500

Beijing duck (half)

■ Chicken 1300

Wok-fried singhoi chicken with cashewnuts

✂ Stir-fried spicy shredded chicken with ginger and garlic

✂ Wok-fried chicken fillet with water chestnuts in black pepper sauce

Kung pao diced chicken with cashewnuts

✂✂ Steamed diced chicken with black bean, celery and fresh red chilli

✂ Wok-tossed chicken, mushrooms and asparagus in chilli sauce

👩 Spicy shredded chicken with red and green peppers

■ Lamb 1300

Crispy konjee lamb beijing style

Shredded lamb with coriander and spring onion

✂ Shredded lamb with crushed black pepper

■ Pork 1300

Sweet and sour pork with pineapple

✂ Oriental twice-cooked pork

■ Buffen 1300

Braised buffen with button mushrooms in oyster sauce

Tender buffen with shredded onion in barbeque sauce

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Vegetables & Tofu

■ Vegetables

975

✂ Melangé of cepes, hon-shimeji and shiitake mushroom in pepper celery sauce

✂ Stuffed mixed vegetables pouches in hot garlic sauce

Crispy broccoli in butter chilli oyster sauce

Stir-fried asparagus, wood ear mushroom, water chestnuts and snow peas

Seasonal chinese greens cooked to your taste

✂ Diced potato kung pao

👩 Egg plant in yu xian sauce

■ Tofu

1050

Silken tofu with chilli black bean sauce

✂ Wok-fried bean curd, sichuan peppercorn

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Noodles, Pan-fried noodles & Rice

Noodles

975

- ✂️ Sichuan pepper and elephant garlic noodles with chicken
- Hakka noodles with a choice of seafood, chicken or lamb
- Singapore rice noodles with seafood, chicken or lamb and bean sprouts
- Glass noodles with sliced sichuan chicken
- ✂️ Spicy sichuan noodles, pickled vegetables and chilli
- Three flavoured noodles with sesame seeds

Pan-fried noodles

1100

- Pan-fried noodles with chicken in soya sesame sauce
- ✂️ ✂️ Soft noodles with minced lamb in black pepper sauce
- ✂️ Pan-fried noodles with assorted vegetables and garlic

Rice

950

- Wok-fried rice with shredded chicken, seafood or lamb
- Fukien fried rice topped with seafood in oyster sauce
- Barbequed pork fried rice
- Wok-fried rice with vegetables, flavoured with burnt ginger and celery
- Chinese glutinous rice
- ✂️ Steamed rice

500

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Dessert

■ Dessert

725

Toffee banana or apple

Lychees served with vanilla ice cream

Darsan with vanilla ice cream

Crispy date pancake served with vanilla ice cream

Wild rice pudding star anise caramel

Steamed sesame dumpling with mandarin sauce

White chocolate and sesame mousse

■ Choice of Ice Cream

Honey nut crunch

Chocolate

Hazelnut

Coffee

■ *Mango and cream*

■ *Caramelita*

■ *Espresso croquant*

■ *Crème caramel*

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Selection of Tea & Coffee

Tea Selection

500

Jasmine

Refreshingly sweet and delicate tea with a distinct fresh jasmine fragrance and taste

Formosa Green

Most appreciated for its fragrant aroma, smooth and fruity flavour

Floral Oolong

Smooth and light bodied tea with a flowery aroma

Lapsong Souchong

Famous for its unique smoky aroma

Pu-erh

Named after a small town in yunnan, this tea is moderate in taste, cuts grease and helps in digestion. Widely known for its mellow and sweet aftertaste

Herbal Rose

The exotic petals of dried rose, which help in digestion

Silver Needles

This classic white tea consists of the first flush spring buds of the plant, prized for its delicious sweet flavour

Aromatic Oriental Pearls

High grown and hand rolled oolong tea from china

Peony White

These amber leaves and buds give a strong, honey-sweet taste

Long Jin

A chinese tea with a nutty and savoury flavour

Monkey Pick

A fragrant and delicious tea with a golden tinge, picked by well-trained monkeys

Green Tea Gun Powder

A delightful unfermented tea with a mild smoky flavour

Taj Blend

A Taj signature tea specially blended with assam and darjeeling to combine flavor and taste to suit a wide variety of palate

Coffee Selection

500

Taj Artisan Coffee Blend

80% arabica, 20% robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste

Coorg Arabica Pure Plantation Blend

Creamy, full bodied, intensely flavored with an aromatic smooth finish

Taj Filter Coffee 100% Arabica

Fruit and berries, with a touch of mellow caramel