

Rediscover the legendary House of Ming, a stylish and eclectic restaurant that embraces notes of nostalgia and offers exceptional dining experiences. The restaurant comes alive with the reinvention of oriental architecture reminiscent of the Ming dynasty and is highlighted by an array of authentic and innovative dishes from the Sichuan, Cantonese and Hunan cuisine.

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



D I M S U M

Vegetarian

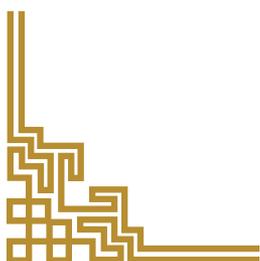
- Mushroom, cheese, truffle oil  | **278 kcal | 4 pc** **850**
mélange of mushroom, enhanced with truffle oil
- ✓ ■ Spinach, pine nut, golden garlic  | **210 kcal | 4 pc** **850**
golden garlic, starch wrapped
- ✓ ■ Lotus root, water chestnut, chive, carrot extract | **201 kcal | 4 pc** **850**
carrot skin
- ✓ ■ Pak choi, sesame  | **212 kcal | 4 pc** **850**
enhanced with toasted sesame oil
- ✓ ■ Broccoli corn | **250 kcal | 4 pc** **850**
traditional starch pouch
- ✓ ■ Edamame smoked chilli | **242 kcal | 4 pc** **850**
young soya bean, smoked chilli oil
- Cantonese crispy taro    | **228 kcal | 4 pc** **850**
sweet and sour water chest nut, crispy fried
- Sichuan pepper tofu    | **152 kcal | 4 pc** **850**
baked dim sum, Sichuan sauce
- ✓ ■ Potato green pea   | **224 kcal | 4 pc** **850**
flavoured with black pepper and garlic
- ✓ ■ Asparagus corn | **175 kcal | 4 pc** **850**
traditional starch wrapper
- ✓ ■ Pickled vegetable dim sum   | **195 kcal | 4 pc** **850**
beetroot and purple potato, Chiniang caviar
- ✓ ■ Butternut squash, glutinous rice   | **321 kcal | 4 pc** **850**
doubandjiang, glutinous rice, steamed in lotus leaf

■ Vegetarian
 ▲ Non - Vegetarian
 ✓ Vegan

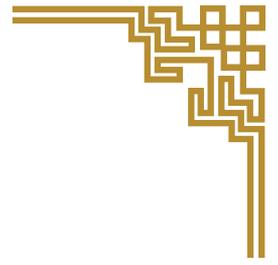
List of Allergens:



Please inform our associates if you are allergic to any ingredients.
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D I M S U M



Seafood and Meats

- ▲ Scallop golden garlic 🐚 | 265 kcal | 4 pc **875**
water chest nut, golden garlic
- ▲ Prawn har gao 🦀🍳 | 298 kcal | 4 pc **875**
traditional starch wrapper, gold leaf and ginger scallion sauce
- ▲ Prawn truffle siu mai 🦀🍳 | 235 kcal | 4 pc **875**
enhanced with truffle oil, black truffle
- ▲ Black pepper crabmeat 🦀🍳🥑🥛🌾 | 258 kcal | 4 pc **875**
baked dim sum, butter and onion
- ▲ Crispy taro fish butter chilli oyster 🥛🥑🌾🐚🐟 | 351 kcal | 4 pc **875**
flaky, fried taro dim sum, sweet and sour caviar
- ▲ Crystal chicken 🍃🌿 | 256 kcal | 4 pc **875**
scallion, cilantro, crystal skin
- ▲ Pan fried chicken kothe 🍃🌿🌾 | 227 kcal | 4 pc **875**
scallion, cilantro and fresh red chilli, soya corol tuile
- ▲ Lo mai gai 🐚 | 287 kcal | 4 pc **875**
glutinous rice and chicken, steamed in lotus leaf
- ▲ Sichuan chicken wonton 🌿🌾 | 210 kcal | 4 pc **875**
crispy fried, pickled vegetables
- ▲ Aromatic duck bao 🥑🌾🐚🥛 | 241 kcal | 4 pc **875**
pulled duck, steamed bao
- ▲ Char siu bao 🐚🥑🌾🧪 | 321 kcal | 4 pc **875**
soft, fluffy steamed buns filled with Chinese barbeque pork



Vegetarian



Non - Vegetarian



Vegan

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STARTER

Vegetarian

-   Lotus stem honey chilli 🌾 | **263 kcal | 250gm** **1075**
crispy fried, honey and smoked chilli
-   Crispy spinach | **133 kcal | 150gm** **1075**
quick fried, almond flakes, garlic and chilli
-   Spring rolls 🌾 | **186 kcal | 6 pc** **1075**
asparagus, bean sprouts and scallion
-   Steamed asparagus, chilli mustard & tau sou 🌿 🌱 | **294 kcal | 6 pc** **1075**
steamed with crushed and fermented soybean
-   Peking pancake 🌾 🌿 | **212 kcal | 6 pc** **1075**
scallion flavoured with soya and sesame, fried pouches
-  Jellied corn, butter chilli 🌾 🌿 🥛 | **466 kcal | 250gm** **1075**
crispy corn cream, chilli and butter sauce
-   Crispy morel 🌾 🌿 | **223 kcal | 220gm** **1750**
crispy fried morel, chilli, garlic and sesame oil
-   Stuffed mushrooms pepper celery 🌾 🌿 | **251 kcal | 250gm** **1075**
shiitake, coated with pepper celery sauce



Vegetarian



Non - Vegetarian

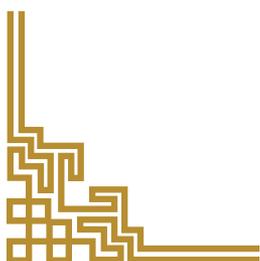


Vegan

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STARTER

Seafood

- ▲ Prawn golden garlic 🦀 | **186 kcal | 4 pc** **2250**
steamed and flavoured with burnt garlic
- ▲ Golden fried prawns 🦀🌿 | **391 kcal | 8 pc** **2250**
House of Ming special, spicy garlic sauce
- ▲ Drunken prawn 🦀🌿🍷 | **390 kcal | 6 pc** **2250**
marinated overnight in Chinese wine and celery
- ▲ Soft shell crab, spicy egg floss 🦀🌿🍳 | **379 kcal | 250gm** **2000**
crunchy egg floss, golden garlic, crispy potato flakes
- ▲ Golden fried stuffed crab claws 🦀🌿🍳 | **265 kcal | 4 pc** **2000**
crumb fried crab claws, stuffed with shrimp paste, spicy plum sauce
- ▲ Baked crab meat, butter garlic 🦀🥛 | **316 kcal | 2 pc** **2000**
sweet crab meat in the shell with garlic and butter
- ▲ Scallop, edamame 🦪🌿 | **284 kcal | 250gm** **2500**
burnt chilli garlic, young soya bean
- ▲ Fish lai style 🌿🍷🐟 | **326 kcal | 250gm** **1850**
crispy fried river sole, chilli garlic sauce, sesame oil and roasted sesame seed
- ▲ Butter chilli oyster fish 🌿🦪🐟 | **419 kcal | 250gm** **1850**
crispy fried sole, red fresh chilli in oyster sauce



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

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STARTER

Poultry and Meat

- ▲ Chicken, salt and pepper 🌾🌿 | **550 kcal | 250gm** **1450**
crispy tender chicken, celery and fresh chilli
- ▲ Stuffed chicken wings 🍖🌿🍷 | **519 kcal | 4 pc** **1450**
minced chicken and cilantro, barbeque sauce
- ▲ Chicken honey chilli 🌾🍯🌶️ | **584 kcal | 250gm** **1450**
crispy chicken, honey and smoked chilli
- ▲ Tai chin kai 🍖🌿🌶️ | **589 kcal | 250gm** **1450**
chicken dices, garlic, chilli, oyster sauce
- ▲ Steamed chicken meat balls 🍗🍳 | **535 kcal | 6 pc** **1450**
coriander and fresh chilli, chicken mousse crisps
- ▲ Double cooked star anise lamb 🍖🌿🌶️ | **448 kcal | 250gm** **1450**
slow braised, flavoured with star anise, tossed with peppers
- ▲ Crispy lamb 🍖🌿🍯 | **396 kcal | 250gm** **1450**
crispy fried lamb, tossed with chilli, garlic and sesame oil
- ▲ Barbeque pork ribs 🍖🌿🍷 | **653 kcal | 250gm** **1450**
slow braised pork, Chinese barbeque sauce



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten



Crustaceans Mustard Nuts Sesame Celery Sulphites

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ROASTS / FRIES

- | | | |
|---|---|-------------|
| ▲ | Peking duck  687 kcal 400gm | 3000 |
| | <i>traditional Beijing style roasted duck served in three courses</i> | |
| ▲ | Aromatic duck  657 kcal 8 pc | 2250 |
| | <i>soya braised and fried, served along with thin crêpes, scallion and cucumber</i> | |
| ▲ | Roast chicken, rose wine soya  1202 kcal 400gm | 2500 |
| | <i>slow roasted, caramelised sugar, rose wine, asparagus pepper salt</i> | |
| ▲ | Sichuan wild pepper rubbed chicken  1236 kcal 400gm | 2500 |
| | <i>chilli spiced, garlic buns, stir fried pak choi</i> | |
| ▲ | Mala roast cumin goat  922 kcal 400gm | 2750 |
| | <i>baby goat shoulder, pickled vegetables, peking pancakes, mala sauce</i> | |
| ▲ | Pork belly chilli spiced slow roast  606 kcal 300gm | 2500 |
| | <i>slow roasted crackling pork, sweet potato fritters</i> | |
| ▲ | Chrysanthemum fish sweet and sour  454 kcal 400gm | 2200 |
| | <i>butterflied snapper, crispy fried, toasted pine nut</i> | |
| ▲ | Baked snapper chilli wine sauce  646 kcal 500gm | 2200 |
| | <i>minced prawns and water chestnut stuffed, chilli glazed</i> | |



Vegetarian



Non - Vegetarian

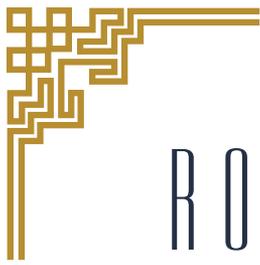


Vegan

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ROASTS / FRIES

Tofu

- 

 Peking tofu   | **299 kcal | 8 pc** **1350**
braised tofu in soya and Chinese spices, scallion and crêpes
- 

 Tofu soy mince chilli oyster   | **196 kcal | 4 pc** **1350**
silken tofu with minced soya meal in chilli oyster sauce
- 

 Silken tofu, pak choi, asparagus   | **244 kcal | 350gm** **1350**
smoked chilli drizzled with garlic oil
- 

 Mapo dofu   | **273 kcal | 350gm** **1350**
simmered in a spicy bean sauce, speciality of the Sichuan province
- 

 Tofu pouch   | **327 kcal | 350gm** **1350**
filled with water chestnut, coated with a spicy white garlic sauce
- 

 Tempeh   | **558 kcal | 250gm** **1350**
tossed with Sichuan style sauce

 Vegetarian

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 Vegan

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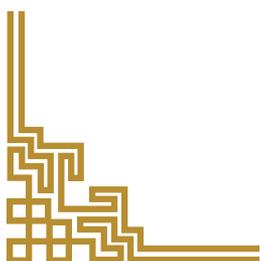








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SOUPS

- | | | |
|---|---|------------|
|   | Tomato tofu soup 🍅🍲 38 kcal 250ml | 775 |
| | <i>tomato and pak choi</i> | |
|   | Roasted pumpkin, shiitake mushroom 65 kcal 250ml | 775 |
| | <i>five spice roasted, stir fried shiitake mushroom, flavoured chilli oil</i> | |
|   | Ming's lemon soup 🍋🍲 61 kcal 250ml | 775 |
| | <i>vegetable clear soup with sesame oil and lime</i> | |
|   | Sour pepper vegetable soup 🌿🍲 57 kcal 250ml | 775 |
| | <i>pickled vegetables, flavoured with soya and crushed black pepper</i> | |
|   | Sweet corn 66 kcal 250ml | 775 |
| | <i>cream of corn and mixed vegetables</i> | |
|  | Spiced duck broth, golden yolk noodle 🍳🍲 214 kcal 250ml | 850 |
| | <i>shredded duck, Chinese cabbage and shiitake</i> | |
|  | Seafood broth, pickled chilli 🍲🦀 126 kcal 250ml | 850 |
| | <i>thousand cut tofu</i> | |
|  | Sweet corn crab meat 🍳🦀 143 kcal 250ml | 850 |
| | <i>cream of corn, crab meat</i> | |
|  | Lung fung soup 🍳🦀🐟 173 kcal 250ml | 850 |
| | <i>seafood, chicken, pickled chilli</i> | |
|  | Sour pepper chicken soup 🍳🌿🍲 181 kcal 250ml | 850 |
| | <i>pickled vegetables, bamboo shoot, crushed black pepper</i> | |
|  | Chicken lemon coriander 🍳🍋 157 kcal 250ml | 850 |
| | <i>coriander and lime</i> | |
|  | Chicken wonton sour pepper 🍲🌿 140 kcal 250ml | 850 |
| | <i>soya, vinegar, steamed chicken wontons, crushed black pepper</i> | |

 Vegetarian

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 Vegan

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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SEAFOOD

- ▲ Stir fried lobster  | **264 kcal | 250gm** **3250**
ginger butter garlic sauce
- ▲ Black pepper lobster  | **337 kcal | 250gm** **3250**
fried lobster in black pepper sauce
- ▲ Lobster pickled chilli  | **347 kcal | 250gm** **3250**
steamed with black bean, pickled chilli, house soya and glutinous rice
- ▲ Steamed scallop spicy garlic, bean crumbs  | **221 kcal | 200gm** **2500**
pickled garlic, glass noodles
- ▲ King prawns string bean XO sauce  | **367 kcal | 350gm** **2250**
tossed with string beans, xo sauce
- ▲ Stir fried prawns, bamboo shoot,  | **402 kcal | 350gm** **2250**
 pak choi whole garlic
smoked Chinese garlic
- ▲ Prawn, char siu pork multi flavour  | **414 kcal | 250gm** **2250**
stir fried king prawn, soya braised pork belly tossed with ginger garlic and house blend sweet spices
- ▲ Steamed crab claw  | **279 kcal | 250gm** **2000**
chilli black bean sauce
- ▲ Yu xian sea bass  | **423 kcal | 200gm** **3000**
served with Chinese spice flavoured chilli sauce
- ▲ Lotus leaf steamed john dory | **350 kcal | 350gm** **1850**
 soya ginger tofu 
black bean and chilli, steamed in lotus leaf, served with braised bean curd
- ▲ Fish, shiitake mushroom  | **293 kcal | 250gm** **1850**
tossed with fresh shiitake mushroom, oyster sauce
- ▲ Hunan dou jiao river sole  | **234 kcal | 200gm** **1850**
steamed with tempered pickled chilli, pepper and ginger, cilantro flavoured soya sauce

 Vegetarian

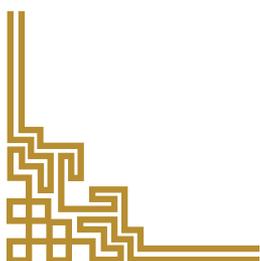
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POULTRY, LAMB, PORK & BUFFEN

- ▲ Chicken supreme, water chestnut,  | **449 kcal | 350gm** **1450**
 black pepper
water chestnut, black pepper sauce
- ▲ Kung pao chicken  | **612 kcal | 350gm** **1450**
Sichuan peppercorn, soya and vinegar, roasted cashew nuts
- ▲ Steamed chicken, chilli bean sauce  | **587 kcal | 350gm** **1450**
chilli and black bean, tossed with mixed peppers and scallion
- ▲ Sesame minced chicken, fresh red chilli  | **418 kcal | 250gm** **1450**
fresh red chilli and smoked chilli sauce
- ▲ Stir fried chicken, bamboo shoot,  | **410 kcal | 350gm** **1450**
 black fungus
smoked Chinese garlic
- ▲ Shredded chicken, celery, ginger chilli  | **484 kcal | 350gm** **1450**
scallion, mixed peppers in spicy ginger garlic sauce
- ▲ Chengdu chicken  | **474 kcal | 350gm** **1450**
tender chicken in thin slices of eggplant, chilli garlic sauce
- ▲ Sliced lamb spring onion black  | **579 kcal | 350gm** **1450**
 pepper celery
stir fried lamb with spring onion, cilantro and celery
- ▲ Braised lamb five spice, pak choi  | **545 kcal | 300gm** **1450**
braised leg of lamb with five spice mix, stir fried pak choi, tender garlic
- ▲ Braised pork belly, supreme soy sauce  | **590 kcal | 300gm** **1450**
pork belly braised in Chinese whole spices and glazed with honey and soya sauce
- ▲ Classic sweet and sour pork  | **649 kcal | 350gm** **1450**
tossed in sweet and sour sauce, poached pineapple roasted sesame
- ▲ Buffen tenderloin, sichuan pepper rub  | **646 kcal | 350gm** **1450**
 cashew nuts
smoked chilli and Sichuan pepper, roasted cashew nuts
- ▲ Buffen sweet potato black pepper  | **601 kcal | 350gm** **1450**
sweet potato with caramelised onion and spices



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VEGETABLES

 	Stuffed morel   301 kcal 6 pc	2500
	<i>yellow bean sauce</i>	
 	Haricot beans, tau sou    473 kcal 350gm	1075
	<i>smoked chilli, soya crumbs, roasted sesame seed</i>	
 	Braised shiitake mushroom   165 kcal 350gm	1075
	<i>light soya sauce, golden garlic</i>	
 	Sichuan eggplant  165 kcal 350gm	1075
	<i>garlic and chilli sauce, smoked Sichuan pepper corn</i>	
 	Duet of asparagus   149 kcal 350gm	1075
	<i>wotib asparagus, spicy black bean, stir fried mixed asparagus golden garlic</i>	
 	Winged beans   480 kcal 300gm	1075
	<i>stir fried winged beans, water chestnuts, peppers, Sichuan chilli pepper</i>	
 	Assorted greens 235 kcal 350gm	1075
	<i>vegetables and sauce of your choice</i>	
	Broccoli    329 kcal 350gm	1075
	<i>crispy fried broccoli, butter chilli oyster</i>	
	Crispy cauliflower   367 kcal 350gm	1075
	<i>butter garlic cream sauce, scallion, chilli oil</i>	



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Vegan

List of Allergens:



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



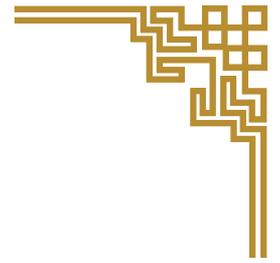
Sulphites

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RICE



 	Edamame brown rice  602 kcal 400gm	1050
<i>edamame, asparagus, carrot and scallion</i>		
 	Burnt ginger, celery fried rice  572 kcal 400gm	1050
<i>wok fried rice flavoured with ginger celery and golden garlic</i>		
 	Glutinous rice 525 kcal 400gm	1050
<i>steamed Chinese short grained rice</i>		
	Jasmine fried chicken rice  649 kcal 400gm	1050
<i>wok fried jasmine rice</i>		
	Prawn fried rice  614 kcal 400gm	1050
<i>xo, prawn, quail eggs</i>		
	Hokkien fried rice  685 kcal 450gm	1050
<i>cantonese style egg fried rice topped with mixed seafood in oyster sauce</i>		

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NOODLES

- Pan fried vegetable noodles | **365 kcal | 450gm** **1250**
mixed vegetables in ginger chilli sauce
- Vegetable hakka noodles | **316 kcal | 400gm** **1075**
 elephant garlic, smoked chilli
mixed vegetable smoked chilli and Chinese garlic
- Hand cut multigrain noodles | **313 kcal | 400gm** **1075**
 mixed vegetables
tossed with mixed vegetables and light soya
- Pan fried chicken noodles | **447 kcal | 450gm** **1250**
sliced chicken and mixed vegetables in soya sesame sauce
- Soft boiled noodles, black pepper lamb | **496 kcal | 450gm** **1250**
minced lamb and scallion in black pepper sauce
- Hand cut noodles, chicken | **512 kcal | 400gm** **1075**
minced chicken and scallion in smoked chilli sauce
- Seafood noodles, chilli oil, cilantro | **462 kcal | 400gm** **1075**
mixed vegetable and cilantro



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DESSERT

- Citron 🌾🍊🥤 | **387 kcal | 120gm** **800**
lime crèmeux orange centre and cheese mille-feuille
- Elements 🌾🥤 | **303 kcal | 120gm** **800**
chocolate marquise, caramelised pineapple, orange gel, pineapple filo
- Pears and feta mille-feuille 🌾🥤 | **383 kcal | 120gm** **800**
red wine poached pears, flaky puff pastry, cinnamon ice cream
- Nature surprise 🌾🥤 | **359 kcal | 120gm** **800**
dark chocolate sculpted tree, bed of lychee vanilla custard, lime crumble and cotton candy
- Asian signature 🍌🌾🥤🥥 | **385 kcal | 120gm** **800**
date pancake, darsan, vanilla ice cream
- Choice of ice cream 🥤 | **366 kcal | 2 scoop** **800**
caramel banana/ honey nut crunch/ very berry strawberry/ vanilla
- ▲ Wild rice pudding 🥤🍳🌾 | **367 kcal | 120gm** **800**
star anise caramel

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 Vegetarian  Non - Vegetarian  Vegan

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