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.

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.
COCKTAILS

Smoked Highball 1350
Triple Eight 1350
Terracotta Negroni 1350
Empress Sour 1350

MOCKTAILS

Ming 1978 725
Mandrin Dragon 725

SAKE

Hakushika Yamada Nishiki Honjojo 720 ml 18000
Hakushika Yamada Nishiki Honjojo 200ml 3600
Hakutsuru Excellent Junmai Sake 720ml 14500
Kaon Sake Hakutsuru 720ml 14500
Hakutsuru Awayuki Sparkling Sake 300ml 6600

Please inform our associates if you are allergic to any ingredients.
All prices are in Indian rupees and subject to government taxes.
**WHITE WINES**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chablis, Albert Bichot Burgundy</td>
<td>18500</td>
</tr>
<tr>
<td>Cortese, Gavi, Marchesi di Barolo Piedmont</td>
<td>14500</td>
</tr>
<tr>
<td>Garganega, Chardonnay, Scaia, Trevenezie Veneto</td>
<td>12500</td>
</tr>
<tr>
<td>Chardonnay, Cloudy Bay Marlborough</td>
<td>12500</td>
</tr>
<tr>
<td>Sauvignon Blanc, Honig Winery Napa Valley</td>
<td>11500</td>
</tr>
<tr>
<td>Chardonnay, Born West California</td>
<td>10500</td>
</tr>
<tr>
<td>Sauvignon Blanc, J Noon, Fratelli Akluj</td>
<td>10500</td>
</tr>
<tr>
<td>Sauvignon Blanc, Saint Clair, Family Estate Marlborough</td>
<td>10500</td>
</tr>
<tr>
<td>Chardonnay, Penfolds Koonunga Hills Southern Australia</td>
<td>9500</td>
</tr>
<tr>
<td>Riesling, St. Urbans-Hof, Qba, &quot;OLD VINES&quot; Mosel</td>
<td>9500</td>
</tr>
</tbody>
</table>

**RED WINES**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Shiraz, Penfolds Bin 389 Barossa Valley</td>
<td>42500</td>
</tr>
<tr>
<td>ILATRAIA, &quot;Super Tuscan&quot;, La Brancaia Maremma Tuscany</td>
<td>35500</td>
</tr>
<tr>
<td>Merlot, Duckhorn Napa Valley</td>
<td>32500</td>
</tr>
<tr>
<td>Barolo, Marchesi di Barolo Piedmont</td>
<td>29500</td>
</tr>
<tr>
<td>Shiraz, Kalmina, Penfolds BIN 28 Barossa Valley</td>
<td>21500</td>
</tr>
<tr>
<td>Querciabella, Chianti Classico Tuscany</td>
<td>21500</td>
</tr>
<tr>
<td>Bad Boy Bordeaux</td>
<td>18500</td>
</tr>
<tr>
<td>Châteauneuf-du-Pape, Pére Anselme Rhône Valley</td>
<td>18500</td>
</tr>
<tr>
<td>Roda, SELA Rioja</td>
<td>18500</td>
</tr>
<tr>
<td>Brunello Di Montalcino, Bonocchi Tuscany</td>
<td>18500</td>
</tr>
<tr>
<td>Malbec, Crios Mendoza</td>
<td>17500</td>
</tr>
<tr>
<td>Grenachha Centeneria, Coto de Hayas Aragón</td>
<td>13500</td>
</tr>
<tr>
<td>Pinot Noir, Cloudy Bay Marlborough</td>
<td>12500</td>
</tr>
<tr>
<td>Pinot Noir, Saint Clair, Family Estate Marlborough</td>
<td>12500</td>
</tr>
<tr>
<td>Mouton Cadet Rouge, Baron Philippe de Rothschild Bordeaux</td>
<td>12500</td>
</tr>
<tr>
<td>Cabernet Sauvignon, J Noon, Fratelli Akluj</td>
<td>12500</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Born West California</td>
<td>10500</td>
</tr>
</tbody>
</table>

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**Vegetarian**

- **Mushroom, cheese, truffle oil** | 278 kcal | 4 pc  
  mélange of mushroom, enhanced with truffle oil  
  1150

- **Spinach, pine nut, golden garlic** | 210 kcal | 4 pc  
  golden garlic, starch wrapped  
  1150

- **Lotus root, water chestnut, chive, carrot extract** | 201 kcal | 4 pc  
  carrot skin  
  1150

- **Pak choi, sesame** | 212 kcal | 4 pc  
  enhanced with toasted sesame oil  
  1150

- **Broccoli corn** | 250 kcal | 4 pc  
  traditional starch pouch  
  1150

- **Edamame smoked chilli** | 242 kcal | 4 pc  
  young soya bean, smoked chilli oil  
  1150

- **Cantonese crispy taro** | 228 kcal | 4 pc  
  sweet and sour water chestnut, crispy fried  
  1150

- **Sichuan pepper tofu** | 152 kcal | 4 pc  
  baked dim sum, Sichuan sauce  
  1150

- **Asparagus corn** | 175 kcal | 4 pc  
  traditional starch wrapper  
  1150

- **Pickled vegetable dim sum** | 195 kcal | 4 pc  
  beetroot and purple potato, Chiniang caviar  
  1150

- **Butternut squash, glutinous rice** | 321 kcal | 4 pc  
  doubanjiang, glutinous rice, steamed in lotus leaf  
  1150

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**List of Allergens:**

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

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DIMSUM

Seafood and Meats

- **Scallop golden garlic 🦀 | 265 kcal | 4 pc**
  - water chest nut, golden garlic

- **Prawn har gao 🦞 | 298 kcal | 4 pc**
  - traditional starch wrapper, gold leaf and ginger scallion sauce

- **Prawn truffle siu mai 🦞 | 235 kcal | 4 pc**
  - enhanced with truffle oil, black truffle

- **Black pepper crabmeat 🦀 | 258 kcal | 4 pc**
  - baked dim sum, butter and onion

- **Crispy taro fish butter chilli oyster 🦀 | 351 kcal | 4 pc**
  - flaky, fried taro dim sum, sweet and sour caviar

- **Crystal chicken 🦞 | 256 kcal | 4 pc**
  - scallion, cilantro, crystal skin

- **Pan fried chicken kothe 🦞 | 227 kcal | 4 pc**
  - scallion, cilantro and fresh red chilli, soya corol tuile

- **Lo mai gai 🦞 | 287 kcal | 4 pc**
  - glutinous rice and chicken, steamed in lotus leaf

- **Sichuan chicken wonton 🦞 | 210 kcal | 4 pc**
  - crispy fried, pickled vegetables

- **Aromatic duck bao 🦞 | 241 kcal | 4 pc**
  - pulled duck, steamed bao

- **Char siu bao 🦞 | 321 kcal | 4 pc**
  - soft, fluffy steamed buns filled with Chinese barbeque pork

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**List of Allergens:**

- **Vegetarian**
- **Non-Vegetarian**

**Molluscs**
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten

- **Crustaceans**
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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### Vegetarian

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight (g)</th>
<th>Price (rupees)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy morel</td>
<td>223 kcal</td>
<td>220 gm</td>
<td>2500</td>
<td>Crispy fried morel, chilli, garlic and sesame oil</td>
</tr>
<tr>
<td>Crispy spinach</td>
<td>133 kcal</td>
<td>150 gm</td>
<td>1450</td>
<td>Quick fried, almond flakes, garlic and chilli</td>
</tr>
<tr>
<td>Spring rolls</td>
<td>186 kcal</td>
<td>6 pc</td>
<td>1450</td>
<td>Asparagus, bean sprouts and scallion</td>
</tr>
<tr>
<td>Steamed asparagus, chilli mustard &amp; tau soy</td>
<td>294 kcal</td>
<td>6 pc</td>
<td>1450</td>
<td>Steamed with crushed and fermented soybean</td>
</tr>
<tr>
<td>Jellied corn, butter chilli</td>
<td>466 kcal</td>
<td>250 gm</td>
<td>1450</td>
<td>Crispy corn cream, chilli and butter sauce</td>
</tr>
<tr>
<td>Stuffed mushrooms pepper celery</td>
<td>251 kcal</td>
<td>250 gm</td>
<td>1450</td>
<td>Shiitake, coated with pepper celery sauce</td>
</tr>
<tr>
<td>Lotus stem honey chilli</td>
<td>263 kcal</td>
<td>250 gm</td>
<td>1500</td>
<td>Crispy fried, honey and smoked chilli</td>
</tr>
</tbody>
</table>

### List of Allergens:

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
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Seafood

- Scallop, edamame | 284 kcal | 250gm  
burnt chilli garlic, young soya bean  
3400

- Prawn golden garlic | 186 kcal | 4 pc  
steamed and flavoured with burnt garlic  
3000

- Golden fried prawns | 391 kcal | 8 pc  
House of Ming special, spicy garlic sauce  
3000

- Soft shell crab, spicy egg floss | 379 kcal | 250gm  
crunchy egg floss, golden garlic, crispy potato flakes  
2700

- Golden fried stuffed crab claws | 265 kcal | 4 pc  
crumb fried crab claws, stuffed with shrimp paste, spicy plum sauce  
2700

- Baked crab meat, butter garlic | 316 kcal | 2 pc  
sweet crab meat in the shell with garlic and butter  
2700

- Fish lai style | 326 kcal | 250gm  
crispy fried river sole, chilli garlic sauce, sesame oil and roasted sesame seed  
2550

List of Allergens:

- Vegetarian
- Non-Vegetarian
- Vegan

- Molluscs
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### Poultry and Meat

- **Chicken, salt and pepper** | **550 kcal | 250gm**
  - Crispy tender chicken, celery and fresh chilli

- **Chicken honey chilli** | **584 kcal | 250gm**
  - Crispy chicken, honey and smoked chilli

- **Tai chin kai** | **589 kcal | 250gm**
  - Chicken dices, garlic, chilli, oyster sauce

- **Steamed chicken meat balls** | **535 kcal | 6 pc**
  - Coriander and fresh chilli, chicken mousse crisps

- **Double cooked star anise lamb** | **448 kcal | 250gm**
  - Slow braised, flavoured with star anise, tossed with peppers

- **Crispy lamb** | **396 kcal | 250gm**
  - Crispy fried lamb, tossed with chilli, garlic and sesame oil

- **Barbeque pork ribs** | **653 kcal | 250gm**
  - Slow braised pork, Chinese barbeque sauce

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**List of Allergens:**

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ROASTS / FRIES

Peking duck | 687 kcal | 400gm
traditional Beijing style roasted duck

Mala roast cumin goat | 922 kcal | 400gm
baby goat shoulder, pickled vegetables, peking pancakes, mala sauce

Roast chicken, rose wine soya | 1202 kcal | 400gm
slow roasted, caramelised sugar, rose wine, asparagus pepper salt

Sichuan wild pepper rubbed chicken | 1236 kcal | 400gm
chilli spiced, garlic buns, stir fried pak choi

Pork belly chilli spiced slow roast | 606 kcal | 300gm
slow roasted crackling pork, sweet potato fritters

Baked snapper chilli wine sauce | 646 kcal | 500gm
minced prawns and water chestnut stuffed, chilli glazed

Aromatic duck | 657 kcal | 8 pc
soya braised and fried, served along with thin crêpes, scallion and cucumber

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Vegetarian  Non-Vegetarian

List of Allergens:

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ROASTS / FRIES

Tofu

- Peking tofu:
  | 299 kcal | 8 pc
  braised tofu in soya and Chinese spices, scallion and crêpes
  1800

- Tofu soy mince chilli oyster:
  | 196 kcal | 4 pc
  silken tofu with minced soya meal in chilli oyster sauce
  1800

- Silken tofu, pak choi, asparagus:
  | 244 kcal | 350gm
  smoked chilli drizzled with garlic oil
  1800

- Mapo dofu:
  | 273 kcal | 350gm
  simmered in a spicy bean sauce, speciality of the Sichuan province
  1800

- Tofu pouch:
  | 327 kcal | 350gm
  filled with water chestnut, coated with a spicy white garlic sauce
  1800

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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SOUPS

Tomato tofu soup | 38 kcal | 250ml
tomato and pak choi

Roasted pumpkin, shiitake mushroom | 65 kcal | 250ml
five spice roasted, stir fried shiitake mushroom, flavoured chilli oil

Ming’s lemon soup | 61 kcal | 250ml
vegetable clear soup with sesame oil and lime

Sour pepper vegetable soup | 57 kcal | 250ml
pickled vegetables, flavoured with soya and crushed black pepper

Sweet corn | 66 kcal | 250ml
cream of corn and mixed vegetables

Seafood broth, pickled chilli | 126 kcal | 250ml
thousand cut tofu

Sweet corn crab meat | 143 kcal | 250ml
cream of corn, crab meat

Lung fung soup | 173 kcal | 250ml
seafood, chicken, pickled chilli

Sour pepper chicken soup | 181 kcal | 250ml
pickled vegetables, bamboo shoot, crushed black pepper

Chicken lemon coriander | 157 kcal | 250ml
coriander and lime

Chicken wonton sour pepper | 140 kcal | 250ml
soya, vinegar, steamed chicken wontons, crushed black pepper

List of Allergens:
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- Gluten
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- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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## Seafood

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Calorie</th>
<th>Gram</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir fried lobster</td>
<td>264 kcal</td>
<td>250gm</td>
<td>4350</td>
</tr>
<tr>
<td>ginger butter garlic sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black pepper lobster</td>
<td>337 kcal</td>
<td>250gm</td>
<td>4350</td>
</tr>
<tr>
<td>fried lobster in black pepper sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yu xian sea bass</td>
<td>423 kcal</td>
<td>200gm</td>
<td>4050</td>
</tr>
<tr>
<td>served with Chinese spice flavoured chilli sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steamed scallop spicy garlic, bean crumbs</td>
<td>221 kcal</td>
<td>200gm</td>
<td>3400</td>
</tr>
<tr>
<td>pickled garlic, glass noodles</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>King prawns string bean XO sauce</td>
<td>367 kcal</td>
<td>350gm</td>
<td>3000</td>
</tr>
<tr>
<td>tossed with string beans, xo sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stir fried prawns, bamboo shoot,</td>
<td>402 kcal</td>
<td>350gm</td>
<td>3000</td>
</tr>
<tr>
<td>pak choi whole garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>smoked Chinese garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prawn, char siu pork multi flavour</td>
<td>414 kcal</td>
<td>250gm</td>
<td>3000</td>
</tr>
<tr>
<td>stir fried king prawn, soya braised pork belly tossed with ginger garlic and house blend sweet spices</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steamed crab claw</td>
<td>279 kcal</td>
<td>250gm</td>
<td>2750</td>
</tr>
<tr>
<td>chilli black bean sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish, shiitake mushroom</td>
<td>293 kcal</td>
<td>250gm</td>
<td>2600</td>
</tr>
<tr>
<td>tossed with fresh shiitake mushroom, oyster sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hunan dou jiao river sole</td>
<td>234 kcal</td>
<td>200gm</td>
<td>2600</td>
</tr>
<tr>
<td>steamed with tempered pickled chilli, pepper and ginger, cilantro flavoured soya sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lotus leaf steamed john dory</td>
<td>350 kcal</td>
<td>350gm</td>
<td>2400</td>
</tr>
<tr>
<td>soya ginger tofu</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>black bean and chilli, steamed in lotus leaf, served with braised bean curd</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**List of Allergens:**

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

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POULTRY, LAMB, PORK & BUFFEN

- Chicken supreme, water chestnut, black pepper | 449 kcal | 350gm 2000
  water chestnut, black pepper sauce

- Kung pao chicken | 612 kcal | 350gm 2000
  Sichuan peppercorn, soya and vinegar, roasted cashew nuts

- Steamed chicken, chilli bean sauce | 587 kcal | 350gm 2000
  chilli and black bean, tossed with mixed peppers and scallions

- Sesame minced chicken, fresh red chilli | 418 kcal | 250gm 2000
  fresh red chilli and smoked chilli sauce

- Stir fried chicken, bamboo shoot black fungus | 410 kcal | 350gm 2000
  smoked Chinese garlic

- Shredded chicken, celery, ginger chilli | 484 kcal | 350gm 2000
  scallion, mixed peppers in spicy ginger garlic sauce

- Chengdu chicken | 474 kcal | 350gm 2000
  tender chicken in thin slices of eggplant, chilli garlic sauce

- Sliced lamb spring onion black pepper celery | 579 kcal | 350gm 2000
  stir fried lamb with spring onion, cilantro and celery

- Braised lamb five spice, pak choi | 545 kcal | 300gm 2000
  braised leg of lamb with five spice mix, stir fried pak choi, tender garlic

- Braised pork belly, supreme soy sauce | 590 kcal | 300gm 2000
  pork belly braised in Chinese whole spices and glazed with honey and soya sauce

- Classic sweet and sour pork | 649 kcal | 350gm 2000
  tossed in sweet and sour sauce, poached pineapple roasted sesame

- Buffen tenderloin, sichuan pepper rub | 646 kcal | 350gm 2000
  cashew nuts, smoked chilli and Sichuan pepper, roasted cashew nuts

Vegetarian Non - Vegetarian

List of Allergens:

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
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VEGETABLES

✅ 🍄 Stuffed morel 🌿 301 kcal | 6 pc  3400
  yellow bean sauce

✅ 🍄 Haricot beans, tau sou 🌿 473 kcal | 350gm  1500
  smoked chili, soya crumbs, roasted sesame seed

✅ 🍄 Braised shiitake mushroom 🍄 165 kcal | 350gm  1500
  light soya sauce, golden garlic

✅ 🍄 Sichuan eggplant 🐫 165 kcal | 350gm  1500
  garlic and chili sauce, smoked Sichuan pepper corn

✅ 🍄 Duet of asparagus 🌽 149 kcal | 350gm  1500
  wotib asparagus, spicy black bean, stir fried mixed asparagus golden garlic

✅ 🌽 Assorted greens 🌽 235 kcal | 350gm  1500
  vegetables and sauce of your choice

✅ 🌽 Broccoli 🥦 329 kcal | 350gm  1500
  crispy fried broccoli, butter chilli oyster

✅ 🌽 Crispy cauliflower 🌽 367 kcal | 350gm  1500
  butter garlic cream sauce, scallion, chilli oil

---

List of Allergens:

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
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- Nuts
- Sesame
- Celery
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RICE

- Edamame brown rice | 602 kcal | 400gm | 1275
  edamame, asparagus, carrot and scallion

- Burnt ginger, celery fried rice | 572 kcal | 400gm | 1275
  wok fried rice flavoured with ginger celery and golden garlic

- Glutinous rice | 525 kcal | 400gm | 1275
  steamed Chinese short grained rice

- Hokkien fried rice | 685 kcal | 450gm | 2000
  cantonese style egg fried rice topped with mixed seafood in oyster sauce

- Jasmine fried chicken rice | 649 kcal | 400gm | 1275
  wok fried jasmine rice

- Prawn fried rice | 614 kcal | 400gm | 1275
  xo, prawn, quail eggs

List of Allergens:

- Vegetarian
- Non - Vegetarian
- Vegan

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Noodles

- Pan fried vegetable noodles |365 kcal | 450gm  | 2000
  mixed vegetables in ginger chilli sauce

- Vegetable hakka noodles |316 kcal | 400gm  | 1275
  elephant garlic, smoked chilli
  mixed vegetable smoked chilli and Chinese garlic

- Hand cut multigrain noodles |313 kcal | 400gm  | 1275
  mixed vegetables
  tossed with mixed vegetables and light soya

- Pan fried chicken noodles |447 kcal | 450gm  | 2000
  sliced chicken and mixed vegetables in soya sesame sauce

- Soft boiled noodles, black pepper lamb |496 kcal | 450gm  | 2000
  minced lamb and scallion in black pepper sauce

- Hand cut noodles, chicken |512 kcal | 400gm  | 1275
  minced chicken and scallion in smoked chilli sauce

- Seafood noodles, chilli oil, cilantro |462 kcal | 400gm  | 1275
  mixed vegetable and cilantro

List of Allergens:
- Vegetarian
- Non - Vegetarian
- Vegan

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

Please inform our associates if you are allergic to any ingredients.
All prices are in Indian rupees and subject to government taxes.
DESSERT

- **Citron**: lime crèmeux orange centre and cheese mille-feuille (387 kcal | 120gm) 1100
- **Elements**: chocolate marquise, caramelised pineapple, orange gel, pineapple filo (303 kcal | 120gm) 1100
- **Nature surprise**: dark chocolate sculpted tree, bed of lychee vanilla custard, lime crumble and cotton candy (359 kcal | 120gm) 1100
- **Asian signature**: date pancake, darsan, vanilla ice cream (385 kcal | 120gm) 1100
- **Choice of ice cream**: caramel banana/honey nut crunch/very berry strawberry/vanilla (366 kcal | 2 scoop) 1100
- **Wild rice pudding**: star anise caramel (367 kcal | 120gm) 1100

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- Eggs
- Fish
- Lupin
- Soya
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TEA SELECTION

CHINESE WHITE TEA

Silver Needle
Classic white tea consists of the first flush spring buds of the plant, prized for its delicious sweet flavour

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

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

CHINESE BLACK TEA

Smoked Lapsang Souchong
Famous for its unique smoky aroma

Qimen Mao Feng
Fresh, finer selections of the traditional style with floral notes in the aroma that could mature to a deeper, honey-tone woody fragrance

Bohea Xiao Chi Gan
Mellow, fruity and flowery with long lasting sweet aftertaste

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CHINESE GREEN TEA

Pearl Jasmine 750
Dragon Pearl Jasmine is one of those teas that is being sold in every self-respecting tea shop and is often a best seller due to its aroma and appearance. It is made from scenting Fujian Green tea and then hand rolling into balls in order to retain the fragrance of the Jasmine.

Hou Kui 750
It has been grown since the Ming Dynasty and was harvested for emperors. A refreshing and elegant with complex flavors ranging from nutty, toasty, vegetal, floral and marine notes.

Imperial Dragon Well 750
Dragon Well or Longjing tea, is a variety of pan-roasted green tea from the area of Longjing Village in Hangzhou, Zhejiang Province, China. It is produced mostly by hand and renowned for its high quality, earning it the China Famous Tea title.

OOLONG TEA

Milk Oolong 750
Milk Oolong tea is known for its creamy and buttery taste. Real Milk Oolong tea provides a sweet flowery scent and a taste of sweet butter and milk through gently roasted and rolled tea leaves.

Ginseng Oolong 750
This tea has a strong aroma with the crisp taste of oolong with a refreshing ginseng aftertaste.

Tie Guan Yin Oolong 750
The harvests in spring (also known as Jade) and autumn are most prized for the fruity sometimes even berry taste and aroma.

Puerh Tea 750
Is a variety of fermented tea traditionally produced in Yunnan Province, China. As the tea undergoes controlled microbial fermentation, it also continues to oxidize, which is also controlled, until the desired flavors are reached. Pu’erh falls under a larger category of fermented teas commonly translated as dark teas.

Blooming Tea 750
Consists of a bundle of dried tea leaves wrapped around one or more dried flowers. These are made by binding tea leaves and flowers together into a bulb, then setting them to dry.

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