Reviving culinary secrets and traditions of China’s gastronomy, the menu unites fiery and savoury zests of Sichuan province and subtlety synonymous to Canton region.

The cuisine offers a glimpse into China’s dynasties – Han, Tang and Song that brought to the fore unique ingredients and cooking techniques. Recipes from these regions stood out in taste, texture, aroma and have indeed been our inspiration. With indisputable inventiveness and variety, the menu showcases distinct styles that transform into captivating recipes. Commence a contemporary Chinese journey with succulent flavours, unique presentations and authentic cooking styles.

Surrender to the experience – China Inc as Executive Chef Nitin Mathur and Master Chef Santanu Ray plate gastronomic delights with finest ingredients.
APPETIZER

Seafood
- Crispy fried prawns, oats, curry leaves 1495
- Wasabi prawns 1445
- Stir fried prawns, superior spicy chilli sauce 1495
- Crispy calamari golden roasted garlic 1475
- Fried soft shell crab, Hong Kong style 1395
- Crispy fried gullian chilli prawns 1445
- Spiny lobster fragrant chilli, XO 1495
- Red snapper, celery, scallions burnt black bean 1395
- Crispy prawns butter chilli garlic 1445

Meat and Poultry
- Chilli mountain chicken 1045
- Tai chin chicken 1045
  - Traditional home style chilli chicken 1095
- Sliced lamb honey black pepper 1125
- Honey glazed five spiced pork spare ribs 1145
- Spare ribs with fragrant chilli, burnt black bean 1145
- Stir fried cumin lamb, scallions, fresh coriander 1125
- Five spiced duck spring roll 1145
Vegetarian

- Steamed edamame, spicy wild pepper
- Crispy silken tofu Hong Kong style
- Crispy fried lotus stem, Sichuan wild pepper
- Stir fried shimeji mushroom, dry red chilli, green beans
- Crispy corn kernels, water chestnut, chilli wild pepper
- Asparagus, lemon chilli sauce
- Crispy chilli potato
- Steamed bean curd, fresh Thai bird chilli, soya
  - Trio mushroom pepper salt
  - Wok tossed crispy haricot, chilli, garlic
- Crispy eggplant, spicy plum sauce
- Corn curd pepper salt
- Traditional home style vegetable spring roll

Indicates vegetarian  Indicates non-vegetarian  # Indicates tree nuts  Indicates spicy

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DIM SUM

Non-vegetarian
- Har gao 695
- Chilean seabass 645
- Prawn, scallop 695
- Spiced chicken 675
  - Pork char sui bao 645
  - Chicken char sui bao 645
  - Pan seared lamb bun 645
- Chicken wonton 645

Vegetarian
- Asparagus, corn 595
- Crystal vegetable 545
- Vegetable, chives 525
- Spicy mock meat, water chestnut 545
  - Mushroom bao 545
  - Vegetable char sui bao 545
  - Steamed edamame, truffle oil 595
- Vegetable wonton 545
  - Chinese bread mantau (steamed/fried) 645

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SOUP

- Poached wonton, baby bok choy (vegetable/ chicken/ seafood) 745
- Sweet corn (asparagus/ chicken/ seafood) 745
- Hot and sour (vegetable/ chicken/ seafood) 745
- Manchow (vegetable/ chicken/ seafood) 745
- Spicy lemon coriander (vegetable/ chicken/ seafood) 745

- Spicy crab meat
  - Vegetable coriander soup, bamboo shoot, chopped bell peppers 745
  - Chicken coriander egg drop soup 745
  - Peking soup (mildly spiced sesame flavoured) (vegetable/ chicken/ seafood) 795
  - Salu solo (tofu, enoki, shimeji, pickled ginger) 745

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MASTER STROKES

A treasure trove of culinary jewels these recipes have been honed to precision with unmatched craftsmanship. Synonymous with Taj, our chefs have preserved the essence of the cuisine style, passing on the legacy from one generation to next. Embark on a nostalgic expedition with traditional flavours and aromas from the Sichuan and Cantonese province.

APPETIZERS

- Traditional golden fried prawns 1445
- Sliced fish wild pepper 1395
- Burnt garlic chicken 1095
- Lat mai kai (crispy spicy marinated chicken, scallions, pepper salt) 1045
- Kungpao chicken, golden cashewnut 1095
- Crispy fried lotus root chilli honey 795
- Crunchy vegetable pepper salt 745
- Crispy fried macadamia, chilli wild pepper 745
- Traditional Beijing onion cake 545

MAIN COURSE

- Steamed Chilean sea bass:- choice of sauce:- sizzled soya ginger chilli / chilli oyster 1995
- Stir fried brocolli, crab meat 1845
- Sliced chicken chilli oyster 1125
- Braised lemon chicken 1075
- Home style sweet and sour pork 1195
- Konjee crispy lamb 1145
- Braised egg plant chilli yellow bean 855
- Stir fried Kenya beans 855

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# MAIN COURSE

## Specialty Seafood
- Soft shell crab, Singapore chilli sauce 1875
- Scottish scallops, lo sou style 1845
- Sweet and sour prawns 1645
- Stir fried prawns: Choice of sauces: Sichuan/ XO/ black bean/ Singapore chilli 1745
- Wok fried lobsters: Choice of sauces: Singapore chilli/ XO/ black bean/honey black pepper 2145
- Crispy fried tiger prawns: Choice of sauces: Sichuan/ hot garlic/ black bean/ Singapore chilli/ oyster/ XO/ gullian chilli 2795

## Fish
- Fish, mala style 1345
- Sliced fish, woodear, chilli mustard 1345
- Stir fried fish, bok choy, whole garlic 1345
- Gui zhoi fish 1345
- Red snapper, ginger wine sauce 1995
- Pan seared Norwegian salmon, chilli oyster 2245
- Catch of the day: pomfret/ grouper/red snapper Choice of sauces: Sichuan/ XO/ black bean/honey black pepper/ Singapore chilli 1995

## Chicken
- Cantonese steamed chicken 1075
- Sichuan poached chicken, Chinese cabbage, shiitake 1125
- Clay pot chicken 1075
  - Black bean chicken, wild mushroom 1045
  - Mongolian chicken 1125
  - Goo lou chicken, spicy chilli plum 1045
  - Shredded chicken soya chilli, coriander, wine, beans sprout 1045
  - Double peppered chicken, Sichuan, crushed black pepper 1125
- Chicken Ma Po tofu 1125

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Duck
- Peking duck  
  2500/ 4500
- Crispy aromatic duck  
  2500/ 4500
- Stir fried duck meat, burnt black bean, fragrant chilli  
  2500

Lamb and Pork
- Braised lamb shank, spicy fragrant garlic  
  1145
- Sliced lamb Yunnan style  
  1145
- Stir fried lamb julienne, egg plant, bird chilli, coriander  
  1125
  - Sichuan sliced lamb, snow peas  
    1125
  - Hakka style braised pork belly  
    1175
  - Home style pork, fragrant chilli  
    1175
  - Kung pao spare ribs, golden cashewnut  
    1195
  - Pork Ma Po tofu  
    1195

Vegetarian
- Baby corn, mushroom, snow peas, Hong Kong style  
  845
- Broccoli, bok choy, asparagus, wild mushroom, chilli mustard  
  925
- Peruvian asparagus, lotus stem, snow peas, water chestnut, assorted mushroom, whole garlic, lou sou  
  925
- Crispy fried okra, bell pepper, tobanjan style  
  845
- Snow peas, baby corn, carrot, bell peppers, mock meat, gullian chilli  
  895
- Kung pao potato, golden cashewnut  
  845
- Seasonal vegetables  
  Choice of sauces: Sichuan / black pepper / hot garlic sauce / garlic chilli coriander / black bean  
  845

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Tofu
- Stewed bean curd “Ma Po tofu” style, vegetables, chilli bean paste 925
- Braised bean curd, mushroom 845
- Tofu, aubergine, clay pot 895
- Peruvian asparagus, bean curd, water chestnut, corn kernel, chilli garlic 825

Noodle
- Multi flavoured noodles (vegetable/ chicken/ seafood) 795
- Singapore rice noodles, curry oil (vegetable/ chicken/ seafood) 795
- Wok tossed hakka noodles (vegetable/ chicken/ seafood) 795
- Chilli garlic noodles 795
- Spicy Sichuan style wheat noodles (vegetable/ chicken/ seafood) 795
- Wok tossed udon noodles, Shanghai style, baby bok choy (vegetable/ chicken/ seafood) 795

Rice
- Stone wok rice (vegetable/ chicken/ seafood) 1095
- Home made malha fried rice (vegetable/ chicken/ seafood/ crab meat with egg) 795
- Jasmine sticky fried rice, golden fried garlic (vegetable/ chicken/ seafood) 795
- Clay pot fried rice, mushroom (vegetable/ chicken/ seafood) 795
- Stir fried rice, crunchy burnt garlic (vegetable/ chicken/ seafood) 795
- Sichuan fried rice (vegetable/ chicken/ seafood) 795
- Orange zest fried rice, golden cashewnut (vegetable/ chicken/ seafood) 795

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Appetizer

- Kungpao potatoes, golden cashewnut
- Corn, water chestnut, wild pepper salt
- Roasted fish chilli wild pepper
- Sauteed chicken dry red chilli

Soup

- Manchow soup (vegetable / chicken)

Maincourse

- Sliced chicken chilli oyster sauce
- Sliced fish hot garlic
- Seasonal vegetable in garlic chilli coriander
- Ma Po tofu
- Five spiced vegetable rice
- Wok tossed vegetable hakka noodles

Dessert

- Darsaan
- Vanilla ice cream

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CHEF'S MENU

Dimsum and Appetizer
- Steamed edamame, truffle oil
- Har gao
- Crispy fried lotus root chilli honey
- Crispy tofu, chilli pepper salt
- Burnt garlic chicken
- Stir fried prawns, superior spicy chilli sauce

Soup
- Spicy lemon coriander soup (vegetable/ chicken/ seafood)

Maincourse
- Stir fried fish, Sichuan sauce
- Konjee crispy lamb
- Hunan chicken
- Seasonal vegetable, garlic chilli coriander sauce
- Stir fry long beans, assorted mushroom, dry chilli, black bean sauce
- Stir fried rice, burnt garlic
- Sichuan vegetable noodles

Dessert
- Banana pancake
- Longan
- Vanilla ice cream

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CHEF'S MENU 九

Dimsum basket
- Har gao
- Spiced chicken
- Asparagus, corn
- Steamed edamame, truffle oil

Appetizer
- Tai chin chicken
- Butter chilli garlic prawn
- Crispy fried lotus root, chilli honey sauce
- Stir fried shimeji mushroom, dry red chilli, green beans

Soup
- Home style sour and pepper soup (vegetable/ chicken /seafood)

Maincourse
- Sichuan poached chicken
- Prawn chilli black bean
- Steamed Chilean sea bass ginger chilli soya
- Seasonal vegetable, honey black pepper
- Ma Po tofu
- Eggplant chilli yellow bean sauce
- Stir fried rice, burnt garlic
- Spicy Sichuan style noodles

Dessert platter
- Wasabi cheese cake, rambutan, toffee walnut, honey nut ice cream

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SPECIALITY TEA

Chinese white tea

Silver needle
It's one of the finest white tea and once reserved for royalty, this hand-harvested tea has delicate, lingering honey suckle sweetness and is renowned for its sweet taste and low caffeine content.

Imperial white jasmine
Normally, jasmine tea is based on green tea or white tea. The resulting flavour of jasmine tea is subtly sweet. It is the most famous scented tea in China.

King peony
Refreshing smooth and mellow with a peony aroma laced with a sweet honey clove, which leaves a delicate mouth feel.

Chinese black tea

Yunnan gold blue
It is an incredibly robust pure bud. A perfect tea to savour in the morning to kick start your day. Its underlying sweetness also goes well with a late afternoon meal, leaving behind a sweet, brisk and flowery taste.

Premium qimen mao feng
It belongs to the family of keemun tea, because of which it has its own smooth and delicate flavour. This premium quality tea has a spice like flavour, smooth on palate with no acidity. It has a toasty, slightly fruity and a bit of chocolate background.

Bohe xia chi gan
It means "Small Red Sweetness". It is made from the tender leaves giving it a sweet taste, as you sip into this tea the flavour mellows down, and you get hints of fruity and flowery long lasting sweet after taste.

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Chinese green tea

Hou kui
This finest and perfectly crafted tea leaves are the best awarded in China, comes from the village Hou Keng located at the foothill. It has a wonderful complex taste with smooth mouth feel, tastes nutty at the first sip and sweetness at the end, leaving behind a sweet flowery after taste

Jasmine phoenix pearls
Jasmine pearl tea is created by rolling specially plucked long downy shoots of Fuding Dabaicha into little pearls which are naturally scented up to multiple times with fresh, aromatic jasmine flowers. Watch the pearls blossom before your eyes

Imperial dragonwell (LUNG CHING)
One of China's most popular green teas with a mild nutty flavour. Wok firing gives this tea its unique flat shape

Pu erh

Ripe pu erh touch 2008
This select grade of pu-erh tea is compressed into a small birds' nest shape. Its inky brown infusion is rich and sweet, with mineral earthiness and characteristic musty aroma

Artisan flowering tea

Blossoming tea shell pearl
Hand crafted Chinese premium blossoming tea which spit out "Pearls" winter sweet and chrysanthemum flower displaying a spectacle in the glass

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DESSERT

- Darsaan sesame honey / Mandarin orange 625
- Chilled longans 625
- Chilled rambutan 625
- Sugar free malcho chocolate mousse 645

Pancake 645
- Banana
- Date

Toffee 645
- Banana
- Sesame walnut

Choice of ice cream 645
- Tender coconut
- Honey nut crunch
- Vanilla
- Chocolate
- Jasmine tea-ramisu 645
- Steamed chocolate bun 645
TEA

Single Estate
- Darjeeling - Makaibari / Margerit's Hope / Castleton
- Assam - Mangalam / Dikom
- Nilgiri - Chamraj white tea

Blends
- Taj house blend / Earl grey / English breakfast / Masala

Green and herbal
- Sencha / Egyptian chamomile / Moroccan mint / Jasmine

COFFEE

Single origin coffee
- Aged Indian monsoon malabar / Jamaican Blue Mountain / Decaffeinated Columbian

Espresso drink
- Cappuccino / Espresso / Café latte / Macchiato