DIM SUM

VEGETARIAN

- Steamed pokchoi dumplings 199.64 kcal | 112 gms | with wild mushroom & bird’s eye chili
- Triangular dim sum 210.45 kcal | 106 gms | water chestnut, asparagus, baby corn dumpling
- Mushroom kothte 106.18 kcal | 124 gms | shiitake, button mushroom & water chestnut
- Edamame dumpling 163.28 kcal | 80 gms | enhanced with truffle oil
- Imperial vegetable dumpling 226.88 kcal | 108 gms | with tofu, celery, water chestnut, shiitake mushroom & carrot
- Spinach dim sum 86.70 kcal | 105 gms | baby corn, broccoli, lotus root, carrot, edamame bean
- Lohan jai cheung fun 154.88 kcal | 161 gms | black fungus, bean sprout, snow pea, shiitake, cabbage, shimeji & carrot
- Crispy vegetable cheung fun 175.59 kcal | 170 gms | with bean sprout, tofu, water chestnut, carrot, fungus, celery & bean vermicelli

NON-VEGETARIAN

- Har gow 188.07 kcal | 104 gms | prawn, bamboo shoot & asparagus dumpling
- Seafood sui mai 235.66 kcal | 139 gms | prawn, water chestnut, XO sauce
- Sea foods dumpling 201.42 kcal | 112 gms | with spinach, water chestnut, prawns & fish
- Cheung fun thin steamed rice roll with soy sauce 201.23 kcal | 170 gms | chicken
- 308.84 kcal | 212 gms | prawns
- Chicken dumpling 195.48 kcal | 107 gms | with scallion & Chinese parsley
- Hakka sui mai 286.76 kcal | 136 gms | chicken & prawn, open faced dim sum
- Siu lung pao 217.72 kcal | 108 gms | Shanghai lamb dumpling
APPETIZERS

VEGETARIAN

- Stir fried water chestnut & shiitake mushroom 359.22 kcal | 399 gms | with garlic, Chinese parsley & chili.

- Crisp-fried tofu 604.45 kcal | 307 gms | lantern chili & golden garlic.

- House special spring roll 437.25 kcal | 262 gms | with tofu, celery, bean sprouts, water chestnut.

- Sichuan vegetable 570.19 kcal | 375 gms | with lantern chili, Sichuan peppercorn & spring onion.

- Chongqing wild mushroom 285.15 kcal | 318 gms | crispy, tossed with homemade spices.

- Crispy fried lotus root 603.61 kcal | 331 gms | honey chili.

- 277.99 kcal | 264 gms | spicy cumin flavored.

- Stir fried Kenya beans 279.34 kcal | 276 gms | with cha choy & dry red pepper.

- Stir fried oriental vegetable 228.82 kcal | 334 gms | tossed with tangy spices.

- Pan-fried radish cake 491.71 kcal | 355 gms | homemade chili sauce.

- 447.63 kcal | 347 gms | pepper & salt.

SEA FOOD

- Crisp fried pomfret 799.52 kcal | 330 gms | with purple onion, chili garlic & Shaoxing wine.

- Crispy grouper fillet 587.50 kcal | 273 gms | crispy, coriander.

- Sichuan lobster 466.46 kcal | 253 gms | with Thai red chili & celery.

- Sichuan prawns 664.39 kcal | 306 gms | with bell pepper & cashew nut.

- Crispy garlic prawn 329.16 kcal | 222 gms | with crunchy garlic, chili & spring onion.

- Bay prawn, Hong Kong style 468.63 kcal | 298 gms | chili, celery, coriander & golden garlic.

Please inform our associates if you are allergic to any ingredients.
All prices are indicated in Indian Rupees and Government taxes are applicable.
“An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.”
### MEAT & POULTRY

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories (Kcal)</th>
<th>Weight (Gms)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ming Yang chicken</td>
<td>286.55</td>
<td>228</td>
<td>sautéed with chili, garlic &amp; oyster sauce</td>
</tr>
<tr>
<td>Chongqing chicken</td>
<td>440.34</td>
<td>246</td>
<td>with lantern chili &amp; spring onion</td>
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<tr>
<td>Spicy dry pot chicken</td>
<td>443.58</td>
<td>288</td>
<td>with chili &amp; onion spicy pepper sauce</td>
</tr>
<tr>
<td>Crispy ginger chicken</td>
<td>738.56</td>
<td>336</td>
<td>ginger flavored spicy sweet soy sauce</td>
</tr>
<tr>
<td>Stir fried chicken</td>
<td>598.19</td>
<td>239</td>
<td>with chili &amp; Chinese parsley</td>
</tr>
<tr>
<td>Crispy smoked chicken</td>
<td>173.56</td>
<td>146</td>
<td>lantern chili &amp; coriander</td>
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<tr>
<td>Crispy lamb</td>
<td>587.22</td>
<td>326</td>
<td>tossed in chili, garlic &amp; supreme soy</td>
</tr>
<tr>
<td>Coriander lamb</td>
<td>382.28</td>
<td>204</td>
<td>spiced with chili &amp; cumin</td>
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<tr>
<td>Pork spare ribs</td>
<td>1135.62</td>
<td>366</td>
<td>glazed with honey &amp; dry red pepper</td>
</tr>
<tr>
<td>Sichuan black bean sauce</td>
<td>877.70</td>
<td>341</td>
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</tr>
<tr>
<td>Crisp-fried farm duck</td>
<td>1155.31</td>
<td>678</td>
<td>crisp, served with pancake, scallion &amp; hoisin sauce</td>
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</tbody>
</table>

### SOUP

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories (Kcal)</th>
<th>Weight (Gms)</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Hot &amp; sour</td>
<td>266.78</td>
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<td>tofu, Chinese mushroom &amp; vegetable</td>
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<td>320.20</td>
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<td>chicken</td>
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<td>258.26</td>
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<td>sea food</td>
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<tr>
<td>Ming Yang corn soup</td>
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<tr>
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<td>293.44</td>
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<td>chicken</td>
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<tr>
<td>Clear soup with mixed mushroom &amp; Chinese greens</td>
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<td>vegetables</td>
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<tr>
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<td>304.30</td>
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<tr>
<td></td>
<td>259.53</td>
<td>309</td>
<td>prawn</td>
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<tr>
<td>Lemon pepper coriander soup</td>
<td>94.06</td>
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<td>144.62</td>
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<tr>
<td></td>
<td>141.49</td>
<td>297</td>
<td>prawn</td>
</tr>
<tr>
<td>Sea food asparagus &amp; tofu soup</td>
<td>240.61</td>
<td>386</td>
<td>with crab meat, prawn &amp; scallop</td>
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<tr>
<td>Crab meat soup</td>
<td>275.59</td>
<td>276</td>
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</tr>
</tbody>
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Lactose, Gluten, Nuts, Celery, Mustard, Sesame, Fish, Eggs, Peanuts, Molluscs, Soy, Sulphites, Crustaceans, Lupin

Spicy preparation; Indicate vegetarian; Indicates Non-vegetarian; Indicates Chef's special

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## MAINS

### VEGETARIAN

**Mapo tofu**
- 379.33 kcal | 344 gms | steam tofu with Sichuan sauce in casserole
- 1595

**Asparagus, fresh shiitake & wild mushroom**
- 331.77 kcal | 357 gms | in chili soy sauce
- 1595

**Clay pot shucai**
- 330.68 kcal | 467 gms | assorted vegetables in Sichuan pepper sauce
- 1595

**Four treasure vegetable**
- 411.36 kcal | 344 gms | corn, asparagus, shiitake & snow peas in hot bean sauce
- 1595

**Home style braised tofu & leeks**
- 1025.58 kcal | 368 gms | with mushroom soy sauce
- 1595

**Braised eggplant & bell pepper**
- 294.89 kcal | 428 gms | with Sichuan style chili sauce
- 1595

**Kung pao potato**
- 753.96 kcal | 430 gms | with water chestnut, mushroom dry red chili cashew nut
- 1595

**Stir-fried Chinese green**
- 214.43 kcal | 267 gms
- 1595

**Wok fried baby pok choi with garlic**
- 118.75 kcal | 209 gms
- 1595

## SEA FOOD

**Wok fried lobster**
- 337.13 kcal | 247 gms | XO sauce
- 3375
- 151.60 kcal | 209 gms | spring onion sauce
- 1595
- 579.62 kcal | 236 gms | spicy butter garlic sauce
- 1595

**Tiger prawns**
- 1120.08 kcal | 414 gms | Shanghai spicy ginger sauce
- 3225
- 408.34 kcal | 354 gms | Sichuan tobanjan sauce
- 1595
- 619.22 kcal | 361 gms | Shaoxing ginger sauce
- 1595

**Steamed Chilean sea bass**
- 259.89 kcal | 288 gms | Sichuan home style
- 3775
- 226.30 kcal | 287 gms | XO sauce
- 1595
- 252.69 kcal | 244 gms | pickled chili & black bean sauce
- 1595

**Wok fried prawn**
- 403.22 kcal | 367 gms | with wild mushroom in chili mustard sauce
- 2575

**Kung pao prawn**
- 729.82 kcal | 367 gms | with cashew nut & dry red chili
- 2575

**Steamed pomfret fillet**
- 507.41 kcal | 294 gms | spiced black bean sauce
- 2475
- 177.87 kcal | 181 gms | ginger soy sauce
- 1595

**Pan-fried grouper fillet**
- 794.96 kcal | 331 gms | spring onion sauce
- 2475
- 902.69 kcal | 355 gms | XO sauce
- 1595
- 878.50 kcal | 315 gms | house spicy sauce
- 1595

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Lactose Gluten Nuts Celery Mustard Sesame Fish Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

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**CHICKEN & DUCK**

- **Kung pao chicken**
  774.24 kcal | 507 gms | with cashewnut and dry red chili

- **Diced chicken**
  563.93 kcal | 402 gms | with dry red chili, Sichuan pepper

- **Spicy mushroom chicken**
  738.57 kcal | 514 gms | with Thai chili spicy sauce

- **Sichuan two chili pepper chicken**
  769.27 kcal | 382 gms | Chef Jin Li's classic Sichuan style sauce spiced up with wild pepper & Sichuan peppercorn

- **Cantonese clay pot chicken**
  711.71 kcal | 419 gms | with ginger, spring onion & chili

- **Beijing duck**
  531.48 kcal | 308 gms | served in two classical course crispy skin & meat served with steamed pancake, scallion & hoisin sauce soup with bean curd

**MEAT**

- **Sweet & sour pork**
  752.00 kcal | 395 gms | tossed with pineapple & bell pepper

- **Spicy sliced pork**
  645.51 kcal | 273 gms | with leeks & chili

- **Double cooked pork**
  615.60 kcal | 342 gms | with garlic & spicy soy sauce

- **Steamed hakka style pork**
  607.81 kcal | 457 gms | with dry vegetables supreme soy sauce

- **Stir fried lamb**
  747.63 kcal | 397 gms | with Thai red chili & celery

- **Slice lamb in black pepper sauce**
  790.69 kcal | 376 gms

- **Stir fried chilly lamb**
  683.62 kcal | 355 gms | with soy sauce

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**Lactose | Gluten | Nuts | Celery | Mustard | Sesame | Fish**


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RICE & NOODLES

- Burnt garlic fried rice
  847.11 kcal | 490 gms | vegetables 995
- Shandong fried rice with chili garlic & bouquet of vegetables
  991.75 kcal | 538 gms | chicken 1075
  789.90 kcal | 529 gms | prawns 1095
- Yan chow fried rice
  896.37 kcal | 558 gms | with pork, prawn & chicken 1295
- Jasmine rice
  977.56 kcal | 659 gms | Hong Kong style rice with egg white, water chestnuts & asparagus 1075
- Steamed rice
  500.33 kcal | 388 gms 675

Hakka noodles
- 764.72 kcal | 471 gms | vegetables 1095
- 713.07 kcal | 418 gms | chicken 1205
- 693.73 kcal | 412 gms | prawns 1315

Wok fried noodles with Sichuan chili
- 683.07 kcal | 355 gms | vegetables 1095
- 713.00 kcal | 426 gms | chicken 1205
- 757.84 kcal | 472 gms | prawns 1315

Cantonese fried ho-fan noodles
- 516.70 kcal | 328 gms | vegetables 1095
- 425.42 kcal | 356 gms | lamb 1205
- 662.55 kcal | 385 gms | prawns & XO sauce 1315

Pan fried noodles
- 934.73 kcal | 555 gms | with exotic vegetables in soy ginger sauce 1475
- 1464.46 kcal | 789 gms | chicken 1775
- 1252.97 kcal | 808 gms | seafood 2275

DESSERT

- Date pancake
  702.14 kcal | 175 gms | with vanilla ice cream 875
- Darsaan
  237.61 kcal | 119 gms | honey flat noodle with ice cream 875
- Beijing milk cake
  515.95 kcal | 144 gms | rich & creamy cake with desiccated coconut crumb 875
- Chilled mango pudding
  203.16 kcal | 206 gms | mango flavored pudding with coconut crumb 875
- Dark chocolate Panyu Mandarin
  228.73 kcal | 77 gms | dark chocolate supreme mousse and Panyu Mandarin and Mandarin chocolate sable 875
- Caramel praline
  425.61 kcal | 166 gms | salted caramel mousse and hazelnut praline, crunch, cacao sable with honey nut ice cream 875
- Ice cream
  147.42 kcal | 59 gms | bitter chocolate 720
  180.94 kcal | 70 gms | honey nut crunch 875
  127.69 kcal | 59 gms | vanilla bean 875