

## 小吃 和 前菜 APPETIZER

1. 健康黑松露野菌沙拉 788  
Warm fresh mushroom, spring onion, fried shallot, truffle oil
2. 罗汉素春卷 788  
Sichuan-style vegetable spring roll
3. 辣子墨鱼 2588  
Chengdu peppery calamari with dried chilli, garlic, onion, coriander
4. 四川口水羊肉 1088  
Sichuan-style spicy lamb salad, sesame, peanut, coriander
5. 北方拍黄瓜 788  
Beijing-style chilled cucumber salad, garlic dressing
6. 酸辣拌木耳 788  
Healthy fungi, salad, garlic vinaigrette
7. 炸土豆莲藕合 788  
Southern-style lotus root fritter, filled with potato mousse
8. 招牌明虾春卷 1088  
Signature prawn spring roll
9. 炸香茅蟹钳 1088  
Crispy crab claw, lemongrass shrimp mousse
10. 四川口水鸡 1088  
Poached chicken in spicy sesame sauce, peanuts, crispy garlic, coriander
11. 炸香茅鸡翅 1088  
Fried lemongrass chicken wing, garlic mayonnaise
12. 芝麻菠菜墩 788  
Boiled spinach, sesame sauce, mustard oil

Please share your food allergies with the server  
Above prices are in INR. Service Charge 10% and Government taxes as applicable

## 点心 Dim Sum

- |  |     |
|--|-----|
| 13. 松露蔬菜蒸饺   | 788 |
| Beijing vegetable dumpling, celery, mushroom, truffle oil, sesame sauce  |     |
| 14. 牛肝菌潮州粉果  | 788 |
| Chaozhou vegetable dumpling, porcini, water chestnut, lotus root, peanut |     |
| 15. 鸡柳烧卖   | 828 |
| Chicken "Shao mai", fried shallot  |     |
| 16. 蟹子明虾烧卖   | 888 |
| Prawn "Shao mai", tobiko, miso mayonnaise                                |     |
| 17. 松露野菌烧卖   | 788 |
| Mushroom "Shao mai", crispy garlic, truffle oil                          |     |
| 18. 上海松露鸡肉汤包   | 828 |
| Shanghai chicken dumpling, Chinese celery, ginger vinegar                |     |
| 19. 蟹肉香芹水晶包  | 888 |
| Crabmeat, celery crystal dumpling  |     |
| 20. 美人椒酿虾仁   | 888 |
| Red chilli filled with coriander shrimp mousse, ginger soy               |     |
| 21. 三色水晶饺  | 788 |
| Mushrooms, carrot, spinach three colour dumpling                         |     |
| 22. 碧绿素饺   | 788 |
| Spicy green dumpling filled with asparagus, lotus root, pea              |     |
| 23. 四季素饺   | 788 |
| 4-Seasons vegetable dumpling   |     |
| 24. 鲜虾玉米饺  | 888 |

Shrimp dumpling, sweet corn	
25. 大蒜鸡肉饺子, 黑胡椒, Garlic chicken dumpling, black pepper, chives	828
26. 菠菜野菌水饺 Spinach, peanut butter dumpling	788
27. 陕西酸辣汤饺 Shanxi-style hot and sour shrimp dumpling, wood ear mushroom, coriander	888
28. 四川红油抄手 Sichuan-style chicken wonton in chilli broth, coriander, peanut, crispy shallot	828
29. 麻婆豆腐节酥 “Mapo” spicy tofu in puff pastry	788
30. 黄金糯米球 Golden fried glutinous rice spheres, vegetables stuffed	788
31. 香芋芝士球 Taro and Sichuan pepper, cheese fritter	788
32. 香茅墨鱼馄饨饼 Wonton filled with coriander lobster Mousse	888
<b>煎 Pan-Fried</b>	
33. 素锅贴 Traditional vegetable pot-sticker with mushroom,	1088

cabbage, celery	
34. 葱花鸡蛋灌饼	1088
Spring onion egg pancake roll, chilli garlic sauce	
35. 新疆孜然蒜香羊肉饼	1188
Xinjiang spicy garlic lamb pancake, cheese, coriander	
36. 松露鸡肉馅饼	1188
Truffled chicken stuffed pancake	
37. 熏鸡洋葱干层煎饼	1188
Braised smoked chicken, onions stuffed pancake	
38. 毛式卤肉 “肉夹馍”	1188
Shanxi-style braised pork, green chilli, onion, coriander stuffed pancake	
39. 老北京门丁芝麻菠菜饼	1088
Beijing-style vegetable pancake, fried tofu	

## 汤 SOUP

40. 松露油野菌酸辣汤	618
Hot and sour mushroom soup, tofu, truffle oil, bamboo shoot, spring onion	
41. 人参野菌老鸡汤	688
Ginseng and fungi chicken soup	
42. 鲜带子海鲜酸辣羹	688
Hot and sour scallop, seafood soup, tofu, egg white, coriander, spring onion	
43. 文蛤丝瓜汤	688
Clam and squash soup, ginger	
44. 蛋白玉米羹	688

Xi-Hu sweet corn, minced chicken,  
egg white soup with sesame oil  
and coriander

## 肉和禽MEAT & POULTRY

### 45. 老北京果木烤鸭

Beijing-style roasted duck, homemade pancake and traditional condiment

一只 Full portion 4488

半只 Half portion 3888

### 46. 毛主席最爱的红烧肉 1688

Chairman Mao's favourite dish – Braised spicy pork

### 47. 辣子鸡 1688

Sichuan crispy chicken, dried chilli, ginger, cashew nut, peanut, spring onion

### 48. 宫保鸡丁 1688

"Gong bao" diced chicken, red onion, cashew nut, vinegar sauce

### 49. 广式烧烤蜂蜜鸡 1688

Cantonese-style BBQ honey chicken "Char Siew"

### 50. 粘土锅XO鸡, 干辣椒 1688

Clay-pot XO chicken, dry chilli

### 51. 爆汁炸鸡排 1688

Twice-cooked crispy chicken breast, fragrant chilli sauce

### 52. 湖南小炒鸡柳 1688

Hunan-style spicy sliced chicken, celery, garlic, ginger, green chilli

53. 蒜香孜然羊膝 1888  
Twice-cooked crispy lamb shank with garlic, cumin, coriander and chilli
54. 铁板葱烧香菜羊肉 1888  
Sizzling sliced lamb, chilli, ginger, red onion, coriander, cumin
55. 传统水煮羊肉 1888  
Spicy wok fried lamb stew with lettuce, beansprouts and Sichuan sauce
56. 老家菠萝古老肉 1688  
Sweet and sour pork, pineapple, bell pepper
57. 湖南小炒肉 1688  
Hunan style spicy sliced pork, celery, garlic, ginger, leek
58. 铁板黑椒牛柳 1688  
Sizzling tenderloin, red onion, black pepper sauce, coriander
59. 川味回锅肉 1688  
Sichuan-style fried pork belly, fresh chilli, leek
60. 铁锅炒胡椒鸡肝菌和西兰花 1688  
Wok fried peppered chicken, ginger, onion

## 海鲜和鱼 SEAFOOD & FISH

61. 欧阳大师名菜 - 辣椒大蟹 5888  
配现烤法国面包  
Master Chef Jack Aw Yong's signature dish chilli jumbo crab served with freshly baked baguette
62. "真的好" - "You must try"

黑胡椒大蟹	5888
Peppered jumbo crab	
或 黑胡椒龙虾	2888
Peppered lobster	
<b>63. 用胡椒炒四虾, 四</b>	
Wok-fried prawn with bell pepper, Sichuan spices	2588
<b>64. 宫保明虾</b>	2588
Sichuan "Gong bao" prawn, dried chilli, onion, peanut, sesame vinegar sauce	
<b>65. 脆皮炒锅虾, 炒大蒜, 洋葱, 甜椒</b>	2588
Crispy wok-fried prawn, fried garlic, onion, bell Pepper	
<b>66. 纳西辣子虾</b>	2588
Wok-fried prawns, chilli, garlic, soy sauce, fresh mint	
<b>67. 蒸石斑鱼, 生姜酱油, 香菜</b>	2588
Steamed grouper, ginger soy sauce, coriander	
<b>68. 石锅香辣酒香鱼</b>	2288
Sizzling seabass, spicy black bean, white cabbage, red onion	
<b>69. 辣子鱼条</b>	2088
Spicy sole fillet, dried chilli, ginger, garlic, cashew nut, spring onion	
<b>70. 石锅干妈烧鳊鱼</b>	2588
Clay-pot sizzling king fish, spicy sauce, coriander	
<b>71. 川味水煮鱼</b>	
2288	
Traditional poached seabass, white cabbage, beansprouts, wood ear mushroom	
<b>72. 香辣鱼条</b>	3088

Fried spicy lobster, fresh chilli and onion sauce

## 豆腐和蔬菜

### TOFU & VEGETABLE

73. 川香豆腐时蔬 1288  
Sichuan spicy tofu, mushroom, vegetable, leek, ginger
74. 绍兴香菇豆腐煲 1288  
Hot-pot, vegetables, tofu, mushroom, ginger, garlic
75. 麻婆豆腐 1288  
Traditional "Mapo" tofu, chilli, chive, garlic, Sichuan peppercorn
76. 宫保豆腐 1288  
"Gong bao" tofu, chilli, onion, cashew nut, peanut, sesame vinegar sauce
77. 煲红烧菜豆腐 1288  
Clay-pot braised tofu, baby corn, snowpea, asparagus, Sichuan sauce
78. 辣子素汇 1288  
Sichuan-style spicy vegetable, tofu, mushroom, bamboo shoot
79. 辣子豆腐 1288  
Crispy spicy tofu, cashew nut, peanut, ginger, Chinese celery
80. 白灼西兰花 1288  
Poached broccoli, ginger, onion, garlic, soy sauce
81. 干煸四季豆 1288  
Wok-fried string bean, dried chilli, Sichuan pickle, garlic chip
82. 田园四宝 1288  
Wok-fried asparagus, pok choi, snow pea, chestnut



83. 干葱芦笋牛肝菌 1288  
Stir-fried asparagus, crispy shallot, garlic
84. 鱼香茄子 1288  
Sweet and sour eggplant, bell pepper, coriander
85. 锡纸包香烤蔬菜 1288  
Chef's "Papillote" vegetables in silver foil
86. 香辣炒香菌 1288  
Wok-fried spicy mushrooms, garlic, chilli, spring onion
87. 炆炒包菜 1288  
Wok-fried white cabbage, dried chilli, garlic, soy sauce

## 米饭和面

### RICE & NOODLE

88. 蔬菜酱油葱花炒饭 1088  
Wok fried rice, vegetable, chilli, spring onion, bamboo shoot, spring onion
89. 老干妈辣椒蒜蓉炒饭 1188  
Sichuan chilli fried rice, vegetable, garlic bean sauce
90. 蒸北方大米 488  
Steamed northern rice
91. 虾仁葱花鸡蛋炒饭 1188  
Prawn fried rice with egg, spring onion, coriander
92. 辣鸡柳蔬菜干葱炒饭 1188  
Spicy chicken and egg fried rice, carrot, asparagus, crispy garlic
93. 鱼香蔬菜炒面 1088  
Sichuan fried noodle, vegetable, bell pepper, bean sprout

94. 香菇荷兰豆辣味乌冬面 1088  
Spicy udon noodle, shiitake, snow pea, cabbage, celery, black pepper
95. 鱼香海鲜蔬菜炒面 1188  
Wok fried noodle, shrimp, squid, mushroom and vegetable
96. 蔬菜野菌两面黄 1188  
Shanghai-style crispy noodle, mushroom stew, vegetable, crispy shallot
97. 山西式皮带面, 切丁蔬菜, 辣椒片, 中国醋, 芝麻油 1188  
Shanxi-style belt noodle, diced vegetables, chilli flake, Chinese vinegar, sesame oil
98. 素担担面 988  
Vegetarian spicy "Dan Dan" noodle, coriander
99. 素炒饼 1088  
Beijing-style fried shredded pancake, vegetables
100. 沙茶酱鸡肉香菇辣味乌冬面 1188  
Spicy udon noodle, chicken, shiitake, snow pea

## 甜点 DESSERT

101. 甜美回忆  
Sweet "Memories"  
品尝咱们的招牌甜点汇 1688  
Selection of our signature dessert
102. 法芙娜软心纯巧克力蛋糕, 榛子酱, 香草冰淇淋 1688  
Callebaut chocolate fondant, hazelnut sauce, vanilla ice cream  
现焗, 需要二十分钟  
Require 20 minutes baking

<b>103. 芒果汇</b>	1088
Mango Delights	
广式芒果布丁, 椰奶芒果春卷, 芒果冰淇淋	
Canton-style pudding, coconut “Spring roll”, ice cream	
<b>104. 绿茶提拉米苏</b>	788
Green tea-ramisu	
<b>105. 老式蛋塔</b>	788
Warm Chinese egg tart	
<b>106. 中国厨房秘制巧克力</b>	788
Caramelized dark chocolate crème brûlée	
<b>107. 中式芒果布丁</b>	788
Chinese mango pudding	
<b>108. 冰霜.</b>	788
荔枝青柠冰霜, 香槟蜜桃冰霜	
Sorbet	
Water rose sorbet, lychee sorbet	
<b>109. 招牌巧克力</b>	788
伯爵茶, 柠檬, 香脆	
China Kitchen chocolate	
Earl grey tea, Jasmine, crunch flavour	
<b>110. 时令水果</b>	688
Seasonal fresh fruit	
<b>111. 威士忌巧克力雪茄</b>	788
Whiskey chocolate cigar	
陈年干邑巧克力雪茄	788
Cognac chocolate cigar	

橘子白兰地巧克力雪茄  
Grand Marnier chocolate cigar

788

112. 冰淇淋

788

鲜芒果冰淇淋, 乌龙茶冰淇淋, 茉莉花茶冰淇淋, 芝麻巧克力冰淇淋  
Ice Cream  
Mango, coconut, vanilla, dark chocolate, hazelnut praline, banoffee

113. 巧克力火锅

1688

Chocolate Fondue - Seasonal fresh fruit, marshmallow, profiterole,  
Madeleine, sesame short bread