

CALCUTTA BISTRO

CELEBRATION OF FOOD

50A/1A, RAJA S.C.MALLICK ROAD, KOLKATA 700 032

concept & print : Bloyut 9903166011

CALCUTTA BISTRO

CELEBRATION OF FOOD

Imagine a plate of seaming food the aroma,
the delicate balance of spices, the unmistakable texture.

The traditional way of cooking blends with
the master chef to create an undoubted artistry and stae-of-art.

Mocktails

Continental

From the Land of Dragon

From Our Traditional Clay Oven

Our Indian Speciality

Desserts



MOCKTAILS



Desserts

	BAKED LEMONGRASS DAHI	160.00
154	PINEAPPLE SUNDAE	190.00
155	TRUTTY FRUTTTY	220.00
156	ARABIAN DELIGHT	190.00
153	CHOCOLATE SUNDAE	190.00
158	CHOICE OF ICE CREAM (VANILLA / STRAWBERRY / CHOCOLATE)	160.00
203	CREAM CARAMEL CUSTARD	160.00
200	COFFEE [BLACK MILK]	120.00 150.00
002	COLD COFFEE	160.00
001	COLD COFFEE WITH ICE CREAM	180.00
205	VANILLA WITH CHOCOLATE SAUCE	180.00
	SIZZLING BROWNIE WITH CHOCOLATE SAUCE (Chocolaty Brownie topped with one scoop of Vanilla Ice Cream, served on a sizzling cast iron base.)	260.00

Govt. Taxes Extra As Applicable

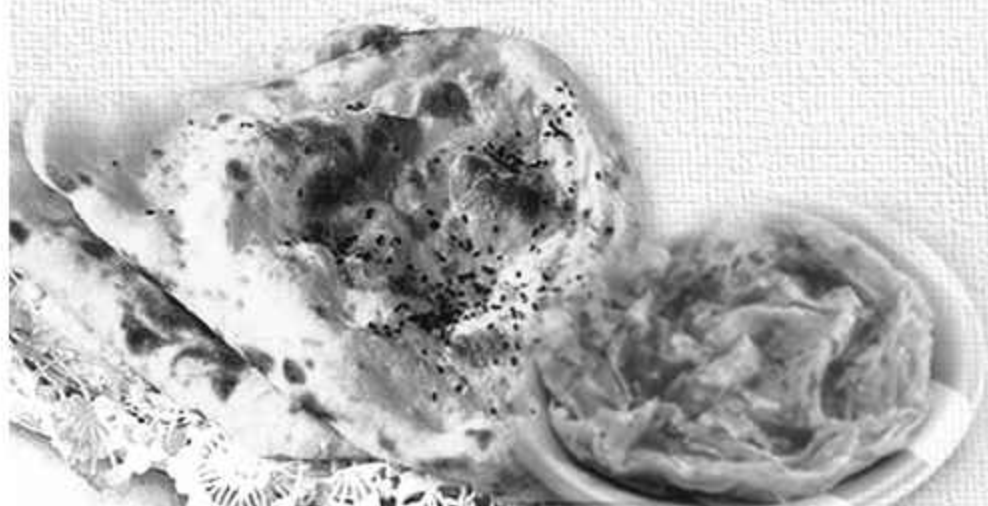


NAAN / ROTI

108	TANDOORI ROTI	42.00
109	BUTTER ROTI	46.00
110	NAAN	60.00
111	BUTTER NAAN	70.00
112	MASALA NAAN	80.00
113	GARLIC NAAN	75.00
115	LACHHA PARATHA	75.00
116	MASALA KULCHA	85.00

MOCKTAILS & SMOOTHIES

1	FRUIT PUNCH (Orange , pineapple, mango)	190.00
2	VIRGIN PINACOLADA (Coconut milk and pineapple juice)	200.00
3	OUT OF CONTROL (Mango juice, Green chilli and Chat masala)	200.00
4	CUCUMBER SUMMER COOLER (Fresh cucumber juice, mint & lime juice served with a dash of lemonade)	190.00
04	MINT MOJITO (Fresh lemon & mint meddled with crushed ice and served chilled with lemonade. All time summer favourite.)	190.00
5	BLUE SKY	190.00
6	ORANGE BLOSSOM	200.00
8	HUMPTY DUMPTY (Mango juice, strawberry, vanilla)	200.00
9	CHOICE OF SHAKE (Vanilla/Strawberry/ Chocolate)	200.00
11	JUICE (CANNED) (Pineapple/Mango/Orange)	175.00
12	COLD DRINKS	70.00
012	MASALA COLD DRINKS	90.00
13	MINERAL WATER	35.00
14	SODA	90.00
201	FRESH LIME WATER	65.00



CONTINENTAL MENU

Basmati Ka Khazana

128	PLAIN RICE	180.00
130	PEAS POLAO	230.00
131	NAVRATAN POLAO	270.00
031	VEG. POLAO	250.00
	CHICKEN T/SAHI POLAO	310.00

BIRYANI

136	MUTTON SHAHI BIRIYANI	360.00
137	CHICKEN SHAHI BIRIYANI	280.00

SALADS

133	RAITA (Pineapple / Cucumber / Mix)	150.00
134	GREEN SALAD	120.00

EXECUTIVE LUNCH/DINNER PACK

251	EXCUTIVE LUNCH/DINNER NON VEG	310.00
-----	-------------------------------	--------

CHINESE SIZZLER

241	VEG	330.00
240	CHICKEN	360.00



MAIN COURSE VEG

117	DUM ALOO KASHMIRI (Whole of potato stuffed with cottage cheese cooked rich tomato gravy in kashmiri style)	270.00
125	VEG MAKHANWALA (Mixed vegetable cooked in dry masala and finished with butter)	260.00
123	NAVRATAN KORMA (Fresh mix veg, fruit cooked with chef special gravy)	290.00
124	PANEER PASINDA (Sliced paneer stuffed with khoya and dry fruits and cooked in white gravy)	290.00
121	DAL BUKHARA Blak urat, rajma, chana in slow fire with ginger and garlic & tomato paste with butter & coconut	240.00
122	YELLOW DAL TARKA	225.00
118	MALAI KOFTA (Cottage cheese ball stuffed with cashew nut and cooked in rich cashew nut gravy)	290.00
120	PANEER BUTTER MASALA	290.00
024	KARAI PANEER	290.00
025	MIX VEGETABLE	260.00
0119	VEG JHAL FREEZE (Stir fried vegetables cooked in tangy sauce and finished with roasted coriander)	260.00
0120	PALAK PANEER (Pureed baby spinach cooked with roasted garlic and cottage cheese)	295.00
027	PESHWARI PANEER	290.00
0121	MUSHROOM MUTTERS (Mushroom and green peas tossed in makhani gravy and finished with cream and garam masala)	280.00
	HYDRABADI VEG KORMA	300.00



SOUP

TOMATO BASIL SOUP (Thick Tomato Soup Flavoured With Basil Rusk.)	220.00
CREAM SOUP (Vegetable Mushroom Chicken)	220.00 220.00 220.00
IRISH LAMB STEW (Rich broth containing sweet root vegetables and succulent pieces of Lamb.)	270.00

APPETIZER

MEXICAN QUESADILLA (Traditional soft Tortilla filled with cheese, meat, corn, cooked on a griddle.)	310.00
CHEESE GARLIC BREAD	220.00
VETKI CHEESE STICK (Finger sized flavourful bites oozing with melted cheese, wrapped with fresh Vetki.)	400.00
PARMESAN COATED FISH FINGER (Juicy fish coated with bread crumbs, stuffed with Parmesan cheese, & served with made in house Tartar Sauce.)	480.00
MOROCCAN CHICKEN (Marinated Chicken with special herbs and coriander, grilled & served with pesto mayo.)	350.00
PERI PERI CHICKEN WINGS (Marinated Chicken with special herbs and coriander, grilled & served with pesto mayo.)	350.00

MAIN COURSE

VEGETABLE AU GRATIN (A perfect combination of veggies & white sauce topped with cheese & baked in our oven.)	400.00
LASAGNA [CHICKEN VEGETARIAN] (Lasagna baked in our oven, layered with cream, vegetables, cheese & topped with classic, rich herbed tomato and sauces.)	500.00 400.00
VEGETABLE TETRAZZINI WITH SPAGHETTI (Spaghetti with Assorted Vegetables tossed in creamy white sauce.)	400.00
SPAGHETTI BOLOGUESE	475.00
SPAGHETTI WITH MEATBALLS (Traditional dish consisting of Spaghetti topped with juicy, chunky Meatballs.)	450.00
MAC & CHEESE	450.00
CREAMY CHICKEN WITH MUSHROOM FETTUCINE	470.00
PASTA IN SAUCE OF YOUR CHOICE [RED WHITE MIX PESTO]	300.00
Add : Chicken	30.00
Add : Prawn	40.00
Add : Mix	75.00
FISH N' CHIPS [VEKTI] (Crumb fried fish fillet served with French fries & tartar sauce.)	500.00
GRILLED FISH WITH LEMON BUTTER SAUCE (Marinated fillet of fish grilled in oven & served with lemon butter sauce.)	520.00
FISH FLORENTINE (Vetki fish cooked with white sauce & baked bedded on spinach.)	520.00
CHICKEN STEAK WITH BLACK PEPPER SAUCE (Marinated cheese grilled chicken served with potato wedges & tomato sauce.)	450.00
GRILLED CHICKEN WITH CREAMY MUSHROOM SAUCE (Breast of chicken marinated in herbs, grilled with olive oil & cracked black peppers. Served with mashed potatoes & mushroom sauce.)	470.00
CHICKEN STROGANOFF (Diced chicken cooked with gherkins, bell peppers, jalapenos in espagnole sauce & served on a bed of herbed rice.)	450.00
LAMB CHOPS (Pieces of lamb/mutton including ribs. Cooked in brown sauce served with chargrilled vegetables.)	500.00

INDIAN NON - VEG

140 MALABAR PRAWN CURRY (Prawns cooked with sauteed onions, capsicum, tomatoes & coconut finished with a touch of cream)	390.00
139 BALTI PRAWN (Sauted prawn cooked with tossed sauteed onions, capsicum, tomatoes & creamy mild spice served in copper balti))	390.00
138 PRAWN DO PIAZA (Prawn cooked in yellow gravy served with brown onion).	390.00
GOAN PRAWN CURRY	410.00
995 BALTI FISH (Cubed fish cooked with tossed sauteed onions, capsicum, tomatoes & creamy mild spice served in copper balti))	360.00
141 FISH MASALA (Juicy diced fish marinated and pan fried, served with tangy hot sauce flavoured with a touch of yogurt, tomatoes and fresh herbs)	360.00
142 FISH BANJARA (Cubed fish cooked with tomato and finished with red gravy and cream)	360.00
144 CHICKEN TIKKA BUTTER MASALA (Chicken tikka cooked in tomato gravy)	320.00
145 CHICKEN BHARTA (Shredded chicken cooked in yellow gravy & finished with cream & coriander leaves)	300.00
146 RESHMI CHICKEN BUTTER MASALA (Bone less chicken reshmi Kebab cooked in rich kaju gravy)	325.00
147 BADSHAI KAJU CHICKEN (Mildly spiced, opulently rich with cashewnut paste and finished with cream)	335.00
148 BALTI CHICKEN (Cubed chicken cooked with tossed sauteed onions, capsicum, tomatoes & creamy mild spice served in copper balti)	300.00
149 KADHAI CHICKEN (Diced chicken cooked in tomato & onion based gravy & flavoured with capsicum & coriander)	300.00
0991 CHICKEN SHAKUTI (This classic goanese chicken dish is flavoured with grated coconut and spiced with crushed black pepper.)	330.00
992 SAAGWALA CHICKEN (All time favourite)	310.00
048 CHICKEN DO PIAZA	300.00
151 MUTTON DO PIAZA (Mutton cooked with brown gravy topped with brown onion)	415.00
997 BADAMI MUTTON PASANDA (Marinated tender mutton cooked in almond paste & flavoured with chopped mint)	425.00
152 MUTTON RARA (Minced and cubed mutton coked in chef style)	425.00
999 PARSİ MUTTON CURRY (Bone diced leg of mutton simmered in a tangy aromatic spice mixture tomatoes served with crispy potato straws)	425.00
150 MUTTON ROGAN JOSH (Bone diced leg of mutton is simmered in a tangy aromatic spice mixture & tomatoes)	415.00
996 MUTTON KEEMA (Minced mutton & green peas cooked in brown gravy & finished with coriander leaves.	415.00

OUR INDIAN SPECIALITY

SALAD

CAESAR SALAD [NON-VEG] (Fresh Iceberg Lettuce, Grated Parmesan Cheese & Caesar Dressing Topped With Croutons. Add Chicken To Make Your Salad Non-veg.)	250.00
CALCUTTA BISTRO SPECIAL SALAD [NON-VEG VEG] (Combination of Iceberg, Roman & Lollo Rosso Lettuce, Bell Pepper Pears, Chicken & hard boiled eggs mixed with a honey mustard dressing.)	250.00 210.00



LAND--OF--DRAGON



KEBABS

94	FISH LASOONI KEBAB (Diced fish flavoured with fresh garlic & finished to perfection in our earthen oven)	390.00
093	FISH MALAI KABAB (Soft and succulent cube of white fish marinated with Indian spices and topped with cheesy malai)	400.00
93	FISH TIKKA (Kolkata Bhetki) (Cubed fish marinated in Tandoori masala)	380.00
	GANDHARAJ KATHI MURGI (Kaffir like flavoured chicken roasted to perfection in a clay oven)	350.00
961 / 962	TANDOORI CHICKEN (FULL / HALF) (All time favourite)	450.00/300.00
97	MURG TIKKA (All time favourite tikka)	300.00
097	DAKSHINI MURG TIKKA (Tender chicken cubes marinated With fresh coconut, Curry leaves and finished to perfection in our clay oven.)	280.00
98	MURG RESHMI KEBAB (Succulent pieces of chicken marinated with cream and cheese)	310.00
99	MURG LASUNI TIKKA (This garlic flavoured Kebab is famous for its subtle aroma & tenderness)	320.00
098	MURG IRANI KEBAB (Tender cubes of chicken breast marinated with cheese and flavoured with spices and finished to perfection in our earthen oven)	320.00
099	CHELLO KABAB (Combination of three types of kabab served with buttered Rice in a sizzling platter. All time favourite.)	410.00
096	MURG NOORI KABAB (Tender slices of chicken breast stuffed with cheese & pineapple, finished in our clay oven topped with delectable cheesy malai.)	360.00
990	HARIALI KEBAB (Succulent cubes of chicken leg marinated in fresh seasonal greens and flavoured with spices)	320.00
103	MUTTON SHEEK KEBAB (Marinated mutton minced & cooked in tandoor)	400.00
105	PANEER TIKKA (Cube of cottage cheese marinated with traditional spice cooked in tandoor)	300.00

FROM OUR TRADITIONAL CLAY OVEN

SOUP

35	CHICKEN THAI SOUP (This all time favorite soup is flavored with lemongrass and mildly spiced with green chili)	230.00
32	CHICKEN/VEG SWEET CORN SOUP (This thick creamy soup is made from cream of hearty whole grain corn and is accompanied with tender chunks of chicken/or an exotic blend of vegetables, as you prefer)	220.00
34	TOMATO BASIL EGG FLOWER SOUP (This tangy soup made with freshly pureed tomato and is bursting with the flavor of fresh basil & celery and is finished with chunks of egg florets)	210.00
33	CHICKEN HOT AND SOUR SOUP	210.00
032	CHICKEN/VEG MAN CHOW SOUP (This traditionally popular chinese soup is deeply flavored with dark soy sauce with assorted veggies and chicken. the addition of jalapeno & malt vinegar gives it a tangy kick and is accompanied by crisp fried noodle) Note: In the vegetarian version, chicken is replaced by tofu (Panir)	220.00
39	OLD FASHIONED CHICKEN NOODLE SOUP (This hearty and flavorful thin soup is made with pasta noodle along with veggie's and chinese herbs.)	200.00
040	CHICKEN MEATBALL SOUP (Finely minced chicken flavored with Chinese sauces & herbs and shaped in to small ball is vigorously broiled in a flavorful chicken broth along with sliced carrot, ginger, diced cabbage & sliced mushroom)	220.00
40	CHINESE WANTON SOUP (This tender and succulent dumpling stuffed with minced chicken and flavored with Chinese sauces & herbs is broiled in chicken broth and finished with green onion and a dash of sesame oil)	220.00
36	THAI TOM YUM SOUP (This sour and spicy prawn base soup is delightfully flavored with Lemongrass and kaffir lime along with Thai tom yum paste. The addition of Mushroom, broccoli & carrot gives this soup an additional crunch)	210.00
37	LUNG FUNG SOUP (chicken, Prawn, Mushroom laced with egg white and rice wine)	230.00



TASTY BITES

VEG

28	CRISPY CHILI BABY CORN (Blanched baby corn crisp fried in cornstarch batter & stir fried In a mildly spiced tangy sauce along with bell pepper and scallion)	280.00
260	VEGETABLE FRIED WANTON (Crisp fried wanton stuffed with cottage cheese and flavored with chinese herbs)	250.00
261	MUSHROOM/PANIR 65 (Batter fried mushroom (or Panir) flavored with curry leaves and stir Fried in a tangy sauce)	280.00
30	CRISPY CRONJEE PANEER	280.00

NONVEG

21	CARIBBEAN DRUMSTICK (Chicken drumsticks dip fried in spicy sichuan batter and then tossed with minced chicken, assorted bell pepper and flavored with star anise)	310.00
23	PEPPER CHICKEN (Marinated strips of chicken deep fried and tossed with scallion & jalapeno pepper & finished with a dash of traditional chili garlic oil)	290.00
023	HONEY GLAZED CHICKEN WINGS (The crunchy exterior and the succulent interior give this popular appetizer a wonderful contrast. The robust flavor of roasted chili flakes, honey & balsamic vinegar makes this dish extremely popular across all ages)	310.00
270	Dragon Chicken	310.00
31	PAN FRIED CHICKEN (Crisp Pan Fried Chicken tossed in tomato gravy and mildly spiced with green chili& Scallion)	310.00
22	CRISPY CHICKEN (Strips of chicken batter fried with chefs own special sauce)	280.00
022	SPICY STIR-FRIED CHICKEN AND CASHEW NUT (Sliced chicken stir-fried along with roasted cashew nut and flavored with curry leaves, chills and fresh lime)	300.00
0022	CRUNCHY CHICKEN (Meat Balls served with hot garlic sauce and pickled cucumber)	280.00



RICE

712	THAI CHICKEN BASIL FRIED RICE (Crushed garlic and jalapeno along with fresh basil makes this oyster sauce based fried rice an all time gourmets delight)	310.00
82	GINGER CAPSICUM FRIED RICE (Rice tossed with ginger and capsicum and flavored in soy sauce)	270.00
711	EGG WRAPPED FRIED RICE (Rice flavored with chinese herbs and sauces along with shredded chicken, shrimps and scrambled egg is wrapped with soft omelet)	330.00
713	PINEAPPLE FRIED RICE (Long grain rice stir-fried with madras curry along with shrimps, chunks of pineapple and cashew)	320.00
772	EGG/CHICKEN/PRAWN FRIED RICE	260.00/270.00/290.00
773	MIXED FRIED RICE	310.00
771	VEGETABLE FRIED RICE	250.00
792/791	SINGAPORE FRIED RICE (Long grain rice tossed in yellow curry paste along with chinese sauces and herbs and shredded chicken, shrimps & topped with fried egg)	320.00/290.00
80	HONG KONG FRIED RICE (Long grain rice tossed with red curry paste along with chicken, shrimps, and topped with fried egg)	320.00
782/781	SECHEZWAN FRIED RICE (CHICKEN/VEG) (Rice tossed in sechezwan sauce along with shredded chicken and vegetable) Note: In the vegetarian version chicken would be replaced by panir.	310.00 / 270.00
812/811	MONGOLIAN FRIED RICE (CHICKEN/VEG) (Rice tossed with Chinese spices and topped with shredded chicken and Assorted vegetables) Note: in the vegetarian version Panir would replace chicken.	300.00 / 280.00
	NASI GORENG RICE	330.00



MAIN COURSE VEGETARIAN

070	BUDDHA'S DELIGHT (This extremely popular chinese new year dish is made with an array of exotic vegetable like napa cabbage, shitake mushroom, oyster mushroom, baby corn, broccoli etc. and is tossed in a flavorful sauce with sesame oil.)	290.00
071	PANEER IN HOT BLACK BEAN SAUCE (Diced paneer tossed in a flavorful black bean paste and spiced with jalapeno)	290.00
072	THAI PANEER (Paneer cubes tossed in a tangy & spicy sauce along with diced capsicum and tomato, delicately flavored with fresh basil)	290.00
73	SWEET AND SOUR PANEER (All time kids favorite)	290.00
71	SECHEZWAN PANEER (Diced paneer cooked in spicy sechezwan sauce)	290.00
073	STIR-FRIED PANEER WITH GREEN CHILLIES AND LEMONGRESS	300.00
68	VEGETABLE MANCHURIAN (Finely chopped mixed vegetable deep fried in to round shaped balls and cooked in your favorite manchurian sauce)	265.00
70/72	PANIR IN A SAUCE OF YOUR CHOICE (Chilli/Garlic/Got Garlic/Manchurian)	280.00
74	CHILI/HOT GARLIC POTATO	260.00

TASTY BITE (STARTER)

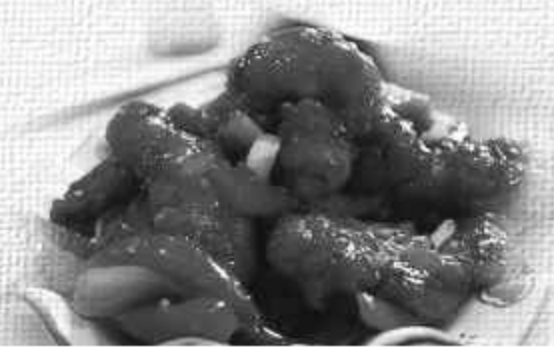
NONVEG

24	STEAMED CHICKEN MOMO (Minced chicken flavored with chinese herbs and steamed to succulent dumplings & accompanied with clear broth)	250.00
26	FRIED CHICKEN WANTON (These wonderfully crisp wanton wrapper is stuffed with minced chicken, flavored with chinese herbs and toasted sesame oil)	270.00
25	PAN FRIED MOMO (steamed dumpling crisp fried and tossed in a mildly spiced tangy sauce)	270.00
19	PEPPER FISH (Cubes of fish tossed up in scallion and flavored with chili garlic oil)	330.00
18	FISH MOFFATO (Tender fish cubes stir fried with assorted bell pepper & flavored with chinese five spice powder and star anise)	330.00
29	PAN FRIED CHILI FISH (Sliced fish pan fried to crisp and tossed in a tangy tomato gravy& scallion, mildly spiced with minced jalapeno)	340.00
20	FINGER CUT FLAKES (These finger cut fish fillet is marinated with chinese herbs and deep fried to a crunchy exterior)	330.00
020	FISH IN CHILI HONEY SAUCE (Marinated cubed fish deep fried and tossed in flavorful chili honey sauce)	340.00
16	PRAWN ARABIAN SALT & PEPPER (Crisp fried prawn tossed with celery and scallion and spiced up with toasted chili and rock salt)	380.00
016	PRAWN TEESTINA (Prawns stir fried with chinese aromatics, bell peppers & flavoured with star anise)	390.00
17	BUTTER PRAWN (This intensely flavorful dish is sautéed in garlic butter and flavored in coconut milk and curry leaves. The presence of curry leaves gives this dish a distinctly Indian influence in this otherwise popular Malaysian appetizer)	400.00
15	FRIED PRAWN TEMPURA (Delicately flavored tender prawn laced with rice wine & herbs, deep fried in a crunchy tempura batter)	390.00
015	BANG BANG SHRIMPS (Delightfully crisp shrimps tossed in a mayonnaise base mildly spiced sauce.)	370.00
15	PAN FRIED PRAWN	400.00



CHICKEN

- | | | |
|-----|---|--------|
| 64 | STIR-FRIED CHICKEN AND BROCCOLI IN OYSTER SAUCE
(Tender chicken strips & broccoli stir-fried and tossed in oyster sauce along with roasted cashews and a dash of sesame oil) | 310.00 |
| 65 | KUNG PAO CHICKEN
(This famous sichuan dish is hot & spicy and is flavored with roasted chili and pea nut and finished with toasted sesame oil) | 310.00 |
| 065 | GENERAL TSO'S CHICKEN
(This extremely popular dish named after chinese general "Tso" is made with crisp fried diced chicken in a rich flavorful sauce marrying the sweet with the spicy) | 300.00 |
| 60 | HUNAN CHICKEN
(Sliced chicken cooked in hunan style, spiced with chinese herbs and red chili flakes and finished with a dash of rice wine) | 330.00 |
| 54 | CHICKEN IN HOT BLACK BEAN SAUCE
(Tender chicken strips delicately flavored in spicy black bean sauce) | 310.00 |
| 57 | THAI CHICKEN
(Diced chicken tossed in a tangy sauce and flavored with fresh basil) | 300.00 |
| 61 | CHICKEN WITH CASHEW NUT
(Sliced chicken tossed in a mildly spiced oyster sauce gravy along with roasted cashew nut and chili) | 310.00 |
| 077 | SAUTÉED CHICKEN WITH CELERY AND PEPPERS
(Tender chicken strips cooked in a mildly spiced gravy with assorted bell pepper and finished with a dash of toasted sesame oil) | 300.00 |



MEIFOONS(Rice Noodle)

- | | | |
|-----|--|--------|
| 088 | SINGAPORE RICE NOODLE
(Stir fried rice noodles flavored with curry powder along with scrambled egg and shrimps) | 330.00 |
| 90 | BISTRO'S SPECIAL MEIFOON | 330.00 |

CHOPSUEY

- | | | |
|---------|---|----------------|
| 882/881 | AMERICAN CHOPSUEY
(Stir fried vegetable along with mushroom, baby corn, shredded chicken, shrimps cooked in a tangy tomato gravy and served with crisp fried noodle & fried egg) | 300.00 /270.00 |
| 89 | CHINESE CHOPSUEY | 290.00 |

EXECUTIVE LUNCH/DINNER PACK

- | | | |
|-----|-------------------------------|--------|
| 250 | EXCUTIVE LUNCH/DINNER NON VEG | 300.00 |
|-----|-------------------------------|--------|



NOODLE

852	EGG/CHICKEN/SHRIMP GRAVY CHOW MEIN	270.00
	(Lightly sautéed Egg Noodles topped with shredded mixed vegetables Cooked in Cantonese style along with Egg or chicken or shrimps)	
853	MIXED GRAVY CHOW MEIN	300.00
	(Soft egg noodles topped with shredded mixed vegetable cooked in cantonese style along with shredded chicken, egg and shrimps)	
851	VEGETABLE GRAVY CHOW MEIN	250.00
832	EGG/CHICKEN/SHRIMP HAKKA CHOW MEIN	275.00
	(Stir-fried egg noodle and mixed vegetable tossed in light soy sauce along with egg or chicken or shrimps as you prefer)	
833	MIXED HAKKA CHOW MEIN	290.00
	(Stir-fried noodles and vegetables tossed with soy sauce along with shredded chicken, egg and shrimps and finished with garlic chives)	
831	VEGETABLE HAKKA CHOW MEIN	250.00
849	DRUNKEN NOODLES	300.00
	(This hot and spicy dish is made with flat pasta noodle and flavored with Crushed garlic, fiery jalapeno and Thai fish sauce along with shredded chicken and veggies'. The name derives from its popularity among late night partygoers To release their hang over)	
873	MIXED PAN FRIED NOODLES	320.00
	(Crisp pan-fried noodles topped with delicately flavored oyster sauce based gravy along with exotic veggies' and shredded chicken, shrimps and egg)	
841/842	CHILI GARLIC NOODLES (CHICKEN/VEG)	300.00 280.00
	(Stir fried noodles and vegetable tossed in chili garlic sauce along with shredded chicken or panir, as you prefer)	
844	BUTTERED NOODLES	290.00
	(Tender egg noodles sautéed in butter and garlic along with shredded chicken and finished with fresh parsley)	
862/861	HONG KONG CHOW MIEN	300.00 / 280.00
	(Tender egg noodles tossed with red curry paste along with chicken, shrimps, and topped with fried egg)	
872/871	SINGAPORE CHOW MEIN	300.00 / 280.00
	(Egg noodles tossed in yellow curry paste along with chinese sauces and herbs and shredded chicken, shrimps & topped with fried egg)	



55	LEMON CHICKEN	310.00
	(Marinated chicken strips crisp fried and tossed in a flavorful lemony sauce)	
055	CHICKEN WITH PINEAPPLE	300.00
	(Tender chicken cubescoked in a tangy sauce made with pineapple juice, fresh pineapple chunks and garnished with red cherry)	
59	SWEET AND SOUR CHICKEN	300.00
	(All time kids favorite)	
58	SECHEZWAN CHICKEN	300.00
	(Strips of chicken fried and tossed in your favorite sechezwan sauce)	
058	MONGOLIAN CHICKEN	310.00
	(Diced chicken cooked in a sweet and spicy sauce, flavored with dark soy, tamarind paste and sesame oil.)	
076	THREE ALARM FIRECRACKER CHICKEN	300.00
	(Strips of marinated wok braised chicken cooked in a spicy tangy sauce. The presence of jalapeno, roasted red chili and chili garlic sauce names this dish three alarm Firecracker)	
56	CHICKEN IN SAUCE OF YOUR CHOICE	300.00
	(Chili/Manchurian/Garlic/Hot Garlic/Ginger)	
63	LEMON GRASS CHICKEN	300.00
	(Sliced chicken cooked in lemon grass and flavoured with fresh mint)	
62	ALMOND CHICKEN IN LEMON HONEY SAUCE	310.00
	(Sliced chicken cooked in honey lemon sauce finished with almond)	



FISH

413	CRISPY FISH IN LEMON CORIANDER SAUCE (Sliced Fish fried to golden crisp and topped with delicious lemony flavored sauce with fresh coriander and chili)	360.00
052	WOK BRAISED FISH IN MILD CHILI VINEGAR SAUCE (Sliced fish wok braised and tossed in a mildly spiced wine vinegar sauce along with red bell pepper and scallion)	350.00
52	THAI FISH (Diced Fish tossed in a tangy sauce along with green bell pepper & onion and flavored with fresh thai basil)	330.00
051	FISH HUNAN (Diced fish tossed with red chili flakes & rice wine along with mushroom and bell pepper)	350.00
51	FISH SECHEZWAN (Diced Fish tossed in your favorite sechezwan sauce)	330.00
50	FISH MANDARIN (Diced fish cooked in mandarin style in soy based sauce along with shredded ginger, cucumber and carrot)	330.00
78	SWEET AND SOUR FISH (All time kids favorite)	340.00
078	FISH IN GINGERED PINEAPPLE SAUCE (Tender Fish cubes cooked in concentrated pineapple juice along with shredded ginger, pineapple chunks and red cherry)	350.00
049	WOK BRAISED FISH IN SPICY BLACK BEAN SAUCE (Sliced fish tossed in black bean paste mildly spiced with jalapeno along with mushroom and bell pepper)	350.00
49/79	FISH IN SAUCE OF YOUR CHOICE (Chili/Garlic/Hot Garlic/Manchurian/Ginger)	330.00

PRAWN

410	SPICY HUNAN PRAWN (Prawn marinated with rice and egg white and cooked with chili oil and red chili flakes along with oyster sauce and bell paper)	380.00
411	KUNG PAO PRAWN (Prawn cooked with roasted chili and cashew nut and tossed in Chinese sauces and malt vinegar)	390.00
48	SWEET AND SOUR PRAWN (All time kids favorite)	380.00
43/81	PRAWN IN SAUCE OF YOUR CHOICE (Chili/Garlic/Hot garlic/Manchurian/Thai/Schewan)	380.00
42	PRAWN RED ISLAND	390.00
44	PRAWN IN OYSTER SAUCE	390.00
47	PRAWN MONGOLIAN	390.00

