CHINESE DELICACIES

APPETIZERS VEGETARIAN

PANEER, BABYCORN, MUSHROOM, SALT & PEPPER 725 Paneer, Baby corn and Mushroom tossed in garlic pepper with spring onions and light soya sauce 819 Cal VEGETABLE SPRING ROLLS 600 Crispy rolls stuffed with vegetables and served with Sichuan sauce 1010 Cal CRISPY HUNAN BROCOLLI 600 Crispy broccoli stir fried with dry red chilies and Chinese herbs 243 Cal SHREDDED CRISPY POTATO 500 Shredded potatoes tossed in a sweet Sichuan sauce 1179 Cal STIR FRIED VEGETABLES IN CHILLY OIL 500 Stir fried Black Mushroom, Capsicum and Water chestnut with chilly oil 243 Cal MALE KHU THREE JEWEL VEGETABLES 600

Sliced potato, Water chestnut and Broccoli in tangy sauce **262 Cal**

CHEF RECOMMENDS

CRISPY AMERICAN SWEET CORN CHILLY PEPPER

600
Lightly spiced American corn deep fried and served in a basket

981 Cal













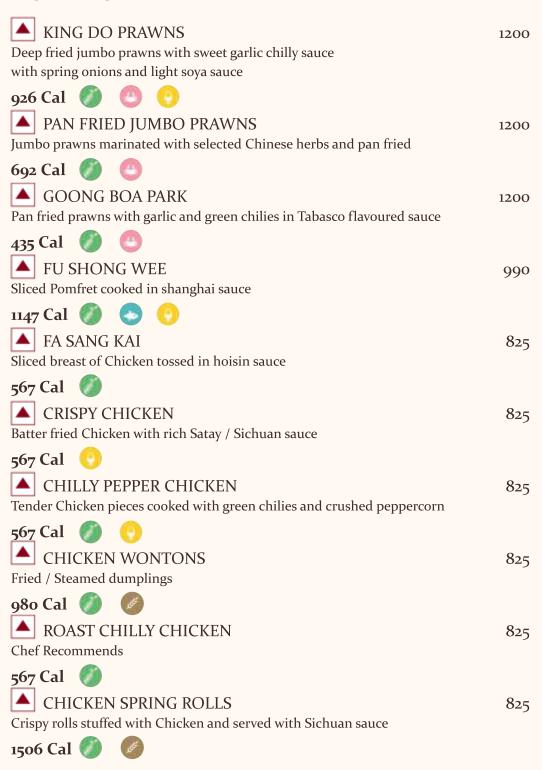








APPETIZERS NON-VEGETARIAN













































SOUPS NON- VEGETARIAN

A hot semi-thick soup with Chilly, Pepper, Prawns and Crab meat	350
300 Cal	
A spicy clear soup garnished with diced Fish and Prawns	350
342 Cal 🚇 👴 📀	
HAN HOW CLEAR NOODLE SOUP A clear noodle soup prepared with a choice of Chicken / Prawns	350
370 Cal 💿 😲 🙆	
CHICKEN CORRIANDER SOUP Thick Chicken soup flavoured with coriander	350
465 Cal 💮	
A HUNAN HOT POT SOUP Poached Chinese herb thick Chicken soup	350
372 Cal 💿 👴 🧶	
TALU MEIN SPROUT SOUP A thick soup with Chicken	350
158 Cal 💮	
MANCHOW CHICKEN SOUP Minced vegetables and green chilies thick soya soup with a choice of Chicken / prawns	350
413 Cal 💮 🌑	
A tongue tingling soup with a choice of Chicken / Prawns	350
483 Cal 💮 🧑	





















SEAFOOD

LOBSTER IN BUTTER GARLIC SAUCE	1550
1648 Cal 😃 😲	
LOBSTER IN SICHUAN SAUCE	1550
1165 Cal (1)	
▲ STIR FRIED LOBSTER IN CELERY OYSTER SAUCE	1550
541 Cal 🕛 🕐	
▲ HA LUNG FONL	1550
Marinated Lobster tossed in hoisin dry garlic chilly oil	
1165 Cal 🕛 🕐	
▲ JUMBO PRAWNS HUNAN PEPPER SAUCE	1200
Jumbo Prawn stir fried in Hunan pepper sauce	
926 Cal 🕛 🕐	
▲ KING PRAWNS CHILLY SAUCE	1200
3773 Cal 🕛 💮	
▲ PRAWNS IN CHILLY GARLIC CORRIANDER SAUCE	1200
926 Cal (1)	
▲ PRAWNS SALT AND PEPPER	1200
Prawns stir fried with spicy combination of black pepper,	
garlic, spring onions and light soya sauce	
692 Cal 😲 🧶 😃	
▲ POMFRET IN HOISIN SAUCE	990
1183 Cal 📀 👩	
POMFRET WITH KAP PRAO	990
Fresh Pomfret steamed with soya garlic basil, red & green crushed pepper	
1183 Cal 📀 🕑 🧑	
MANDARIN POMFRET	990
Shallow fried whole Pomfret laced with butter chilly oyster sauce	
1183 Cal 📀 👩 🥖	
▲ STEAMED POMFRET IN SICHUAN SAUCE	990
Fresh whole King Pomfret steamed and topped with Szechwan sauce	
1183 Cal 📀	





















CHICKEN

CHICKEN HUNG SAU Breast of Chicken sauteed with pickled vegetables and served in pineapple bowl	25
1096 Cal 🕝 🥙	
CHICKEN IN BARBEQUE SAUCE Diced Chicken delicately stir fried in barbeque sauce	25
1299 Cal 💮 🥖	
HUNAN KAI TOFU Stir fried Chicken mince cooked in yellow beancurd sauce	25
1096 Cal 🕛 🧶	
SHREDDED CHICKEN IN BLACK BEAN SAUCE Stir fired Chicken cooked with garlic and ginger in a Black bean sauce	25
1299 Cal 🥠 🧑	
GENERAL TSO'S CHICKEN Stir fried Chicken with Tomato, Rice wine and Soya sauce	25
1096 Cal 🕛 🥒	
STIR FRIED CHICKEN WITH FRESH ASPARAGUS IN LIGHT SOYA SAUCE	25
1330 Cal 🕛 🥖	
CHICKEN TEPENYAKI Marinated Chicken supreme tossed in Yakitori sauce and served on asizzling platter	25
1380 Cal 🥚 🥙	
ORIENTAL BOWL CHICKEN SIZZLER Chef's special creation of Chicken & Pepper in a colourful medley, grilled & served on a sizzling platter with special pepper rice wine sauce 1380 Cal	25





















MEATS

SHREDDED LAMB CHILLY Marinated shredded Lamb served with medley of ginger garlic and dry red chilly	900
1839 Cal SHREDDED LAMB SICHUAN STYLE Stir fired shredded Lamb with capsicum, ginger and bean sprouts in a tangy Szechwan sauce	900
1662 Cal SHREDDED LAMB SALT & PEPPER Juliennes of lamb stir fried in a dry soya garlic pepper sauce 1839 Cal	900
CRISPY HONEY LAMB Stir fried lamb tossed with a ginger onion sauce	900
1662 Cal SHREDDED LAMB WITH RED & GREEN PEPPERS Stir fried lamb cooked with a combination of red and green peppers	900
1830 Cal SLICED TENDERLOIN SICHUAN STYLE Thin slices of tenderloin tossed in Szechwan sauce	900
684 Cal BEEF CHILLY Juliennes of Tenderloin with Capsicum in Spicy Soya based sauce	900
1036 Cal ROAST PORK CANTONESE Sliced Pork cooked in traditional Cantonese style	825
557 Cal SWEET & SOUR PORK Pork cubes cooked in a garlic tomato sauce	825
557 Cal STIR FRIED PORK WITH LONG BEANS 557 Cal	825





















VEGETARIAN

PANEER DRY RED CHILLY	725
Cottage cheese with dry red chilly	. ,
511 Cal 💿 🕖	
EXECUTE: BATCH REPORTS OF POTATO CHILLY Batons of Potato with whole red chilly and celery cooked in Kungpao Sauce flavoured with honey	600
1440 Cal 🚱 🙆	
TOFU CHOY	600
Stir fried Beancurd, Pokchoy, Chinese Mushroom with chilly oil	000
511 Cal (1)	
MIXED VEGETABLE IN HOT BEAN SAUCE	600
Seasonal vegetables in a spicy Black bean sauce	
688 Cal	
STIR FRIED CHINESE GREENS	600
broccoli, Chinese cabbage, Babycorn, Spinach and	
Red Cabbage sauteed with a ligth soya sauce	
243 Cal 💮	
SHANGHAI VEGETABLES IN DRIED RED CHILLY	
ONION SAUCE	600
Crispy vegetables in a Spicy Red Chilly sauce	
455 Cal (1)	
DICED VEGETABLES WITH CASHEWNUTS	600
An authentic Chinese vegetable delight	
506 Cal	
YUXIANG EGGPLANT	600
Eggplants cooked in a spicy Sweet and Sour sesame Sauce	
405 Cal	
OKRA IN PUNGENT GARLIC SAUCE	600
Deep fried Ladyfingers tossed in a Pungent Garlic Sauce	
532 Cal 🕖	
LHETIANG CHOY	600
Wok fired diced Vegetables and Bamboo shoots	
with a touch of Chinese herb served on sizzling platter	
720 Cal (1)	





















RICE AND NOODLES NON-VEGETARIAN



































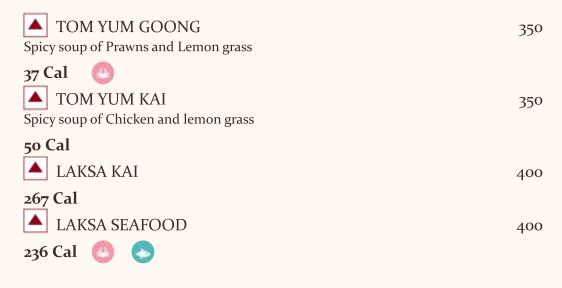








SOUP



MAIN COURSE





chilies, lemon grass and coconut milk

1009 Cal



















RICE























RICE / NOODLES



















