

*Rediscover the legendary House of Ming, a stylish and eclectic restaurant that embraces notes of nostalgia and offers exceptional dining experiences. The restaurant comes alive with the reinvention of oriental architecture reminiscent of the Ming dynasty and is highlighted by an array of authentic and innovative dishes from the Sichuan, Cantonese and Hunan cuisine.*

*As per the guidelines issued by **Food Safety & Standards Authority of India (FSSAI)** an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.*



## COCKTAILS

|                    |             |
|--------------------|-------------|
| Smoked Highball    | <b>1350</b> |
| Terracotta Negroni | <b>1350</b> |
| Empress Sour       | <b>1350</b> |

## MOCKTAILS

|                 |            |
|-----------------|------------|
| Ming 1978       | <b>725</b> |
| Mandarin Dragon | <b>725</b> |

All prices are in Indian rupees and subject to government taxes

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*However, the actual calories needed may vary per person.*



# EXECUTIVE WORKING LUNCH

12:30 HRS TO 14:00 HRS

## Steamed Dim Sum

- ▲ Prawn hargao 🍤🥩🥬🍌🍌🍌 | 296 kcal  
traditional starch wrapper, gold leaf  
or
- Asparagus, corn 🍌🍌🥬🍌🍌 | 175 kcal  
traditional starch pouch

## Appetizer

- ▲ Tai chin kai 🍌🍌🍌🍌🍌 | 421 kcal  
tender chicken dices, elephant garlic, oyster sauce  
or
- Jellied corn 🍌🍌🍌🍌🍌 | 388 kcal  
butter chilli oyster

## Mains

- ▲ Stir fried chicken, bamboo shoot 🍌🍌🍌🍌🍌 | 258 kcal  
sliced chicken, black fungus, smoked chilli sauce  
or
- Sichuan eggplant 🍌🍌🍌🍌🍌 | 118 kcal  
chilli, garlic, smoked Sichuan pepper

served with -

- ✓ Lo han zhai 🍌🍌 | 279 kcals  
seasonal green, Shiitake, tofu
- Edamame jasmine rice 🍌🍌🍌🍌🍌 | 452 kcal  
edamame, asparagus, carrot and scallion
- Elephant garlic, smoked chilli noodles 🍌🍌🍌🍌🍌 | 211 kcal  
Chinese garlic, Chinese greens, smoked chilli

## Dessert

- Asian signature 🍌🍌🍌🍌🍌 | 385 kcal  
date pancake, darsan, ice cream

The menu is priced at INR 4500 plus taxes per person



Vegetarian



Non - Vegetarian



Vegan

List of Allergens:



Kindly inform our associates of any food allergies or dietary restrictions.

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# HOUSE OF MING CHEFS SELECTION

## Steamed Dim Sum

- ▲ Prawn truffle sui mai 🦞 🥛 🌾 🌿 🍄 🌿 | 143 kcal  
white truffle oil, black truffle shavings
- ▲ Lo mai gai 🥛 🌿 🍄 🌿 🍗 | 287 kcal  
glutinous rice and chicken, steamed in lotus leaf  
or
- Morel and edamame 🥛 🌾 🌿 🍄 🌿 | 241 kcal  
young soya bean, smoked chilli oil
- Butternut squash, glutinous rice 🥛 🌾 🌿 🍄 🌿 | 321 kcal  
doubandjian, red peppers, steamed in lotus leaf

## Appetizer

- ▲ Steamed chicken meatballs 🥛 🌾 🌿 🍄 🌿 🍗 | 343 kcal  
coriander, fresh chilli, coral tulie  
or
- Steamed asparagus, chilli mustard and tau sou 🥛 🌾 🌿 🍄 🌿 | 294 kcal  
crispy fried soya bean

## Large Plates

- ▲ Mala, cumin roast goat shoulder 🥛 🌾 🌿 🍄 🌿 🌍 | 692 kcal  
Peking pancakes, pickled vegetables, mala sauce  
or
- Peking tofu 🥛 🌾 🌿 🍄 🌿 | 299 kcal  
Braised in chinese spices, scallion and crepes

## Soups

- ▲ Lung fung 🦞 🍄 🌿 🍄 🌿 🍲 | 173 kcal  
seafood, chicken, pickled chilli  
or
- 🌱 Ming's lemon soup 🍗 | 61 kcal  
sesame oil and lime



Vegetarian



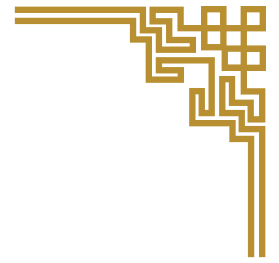
Non - Vegetarian



Vegan




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## Mains

- ▲ **Steamed John Dory, lotus leaf**  | 234 kcal  
*black bean and bean curd*
- ▲ **Shredded chicken, celery, ginger chilli**  | 304 kcal  
*scallion and mixed peppers, spicy ginger celery sauce*  
*or*
- **Braised shiitake mushroom**  | 118 kcal  
*light soya sauce, golden garlic*
- **Sichuan eggplant**  | 118 kcal  
*chilli, garlic, smoked Sichuan pepper*

*served with -*

-  **Lo han zhai**  | 279 kcal  
*seasonal green, Shiitake, tofu*
- **Edamame jasmine rice**  | 452 kcal  
*edamame, asparagus, carrot and scallion*
- **Elephant garlic, smoked chilli noodles**  | 211 kcal  
*Chinese garlic, Chinese greens, smoked chilli*

## Dessert

- **Elements**  | 303 kcal  
*chocolate marquise, pineapple, orange gel, pineapple filo*

The menu is priced at INR 6500 plus taxes per person



Vegetarian



Non - Vegetairn



Vegan

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# IMPERIAL DIMSUM

- ▲ **Prawn truffle sui mai** 🦞 🥛 🌾 🌿 🍄 🌿 | 143 kcal | 4pcs **1485**  
*white truffle oil, black truffle shavings*
- ▲ **Lo mai gai** 🥛 🌿 🍄 🌿 🍗 🌾 | 287 kcal | 4pcs **1485**  
*glutinous rice and chicken, steamed in lotus leaf*
- ▲ **Chicken sui mai** 🥛 🌾 🌿 🍄 🌿 | 216 kcal | 4pcs **1485**  
*tender chicken, garlic and soya*
- **Morel and edamame** 🥛 🌾 🌿 🍄 🌿 | 241 kcal | 4pcs **1430**  
*young soya bean, smoked chilli oil*
- **Four treasure dumpling** 🥜 🥛 🌾 🌿 🍄 🌿 🍗 | 273 kcal | 4pcs **1430**  
*pine nut, tofu, bamboo shoot, waterchestnut, broccoli and homemade caviar*
- **Butternut squash, glutinous rice** 🥛 🌾 🌿 🍄 🌿 | 321 kcal | 4pcs **1430**  
*doubandjian, red peppers, steamed in lotus leaf*

■ Vegetarian

▲ Non - Vegetairn

✓ VEGAN Vegan

 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten
  Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

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# STEAMED DIM SUM

- ▲ **Prawn hargao** 🍷🌿🍄🥬🍅🦀 | 296 kcal | 4pcs **1320**  
*traditional starch wrapper, gold leaf*
- ▲ **Lamb shiitake celery potsticker** 🍷🌿🍄🥬🍅 | 296 kcal | 4pcs **1320**  
*fermented chilli*
- ▲ **Crystal chicken** 🍷🌿🍄🥬🍅🍗 | 256 kcal | 4pcs **1320**  
*scallion, cilantro, crystal skin*
- ▲ **Scallop golden garlic** 🍷🌿🍄🥬🍅🐚 | 265 kcal | 4pcs **1320**  
*Cantonese garlic and scallion*
- ▲ **Pan-fried chicken kothe** 🍷🌿🍄🥬🍅🍗 | 227 kcal | 4pcs **1320**  
*scallion, cilantro and fresh red chilli, coral tuile*
- **Spicy vegetable suimai** 🍷🌿🍄🥬🍅 | 212 kcal | 4pcs **1265**  
*seasonal vegetable, wonton skin*
- **Mushroom and cheese** 🍷🌿🍄🥬🍅 | 278 kcal | 4pcs **1200**  
*melange of mushroom, truffle oil*
- **Pok choi, sesame** 🍷🌿🍄🥬🍅 | 212 kcal | 4pcs **1200**  
*enhanced with toasted sesame oil*
- **Asparagus, corn** 🍷🌿🍄🥬🍅 | 175 kcal | 4pcs **1200**  
*traditional starch pouch*
- **Edamame cream cheese dumpling** 🍷🌿🍄🥬🍅 | 285 kcal | 4pcs **1200**  
*white truffle oil, creamy edamame*



Vegetarian



Non - Vegetarian



Vegan

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# BAO

- ▲ **Black pepper duck**  | 343 kcal | 4pcs **1485**  
*flaky dim sum, butter and onion*
- ▲ **Aromatic duck bao**  | 241 kcal | 4pcs **1320**  
*pulled duck, steamed bao*
- ▲ **Char sui bao**  | 321 kcal | 4pcs **1320**  
*Chinese roast pork, steamed buns*
- **Spicy tempeh bao**  | 287 kcal | 4pcs **1200**  
*fermented soybean, open face bao*
- **Barbeque shiitake bao**  | 482 kcal | 4pcs **1200**  
*Baked with Chinese spice*
- **Steamed mantao**  | 284 kcal | 4pcs **1000**  
*plain or golden garlic*

# FRIED DIM SUM

- ▲ **Crispy taro fish**  | 351 kcal | 4pcs **1485**  
*flaky, fried taro dim sum, flying fish roe*
- ▲ **Crab Rangoon**  | 367 kcal | 4pcs **1485**  
*cream cheese, crab lump*
- ▲ **Sichuan chicken wonton**  | 299 kcal | 4pcs **1420**  
*Spicy chicken, crisp fried wonton*
- **Cantonese crispy taro**  | 228 kcal | 4pcs **1365**  
*waterchestnuts, sweet and sour sauce, crispy fried*
-  **Pickled vegetable wonton**  | 110 kcal | 4pcs **1365**  
*beetroot and purple potato, chinkiang vinegar*



Vegetarian



Non - Vegetarian














Vegan



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# HOUSE OF MING LEGACY

|   |  |             |
|---|--|-------------|
| ▲ | Lobster    323 kcal     220 gm<br><i>butter chili oyster/ butter chilli garlic</i>                            | <b>4785</b> |
| ▲ | Slow fried prawn    457 kcal   400 gm<br><i>crispy jumbo prawn   black bean   black pepper   spicy garlic</i> | <b>3950</b> |
| ▲ | Sesame Prawn Triangle    378 kcal     8 pcs<br><i>crispy prawn toast</i>                                      | <b>3300</b> |
| ▲ | Jumbo prawn, salt and pepper    342 kcal   4 pcs<br><i>tossed with garlic, celery and fresh red chillies</i> | <b>3300</b> |
| ▲ | Fish peanuts    220 kcal   200 gm<br><i>Sichuan pepper, dry red pepper, toasted peanut</i>                    | <b>2675</b> |
| ▲ | Crispy Beijing lamb    297 kcal   200 gm<br><i>crispy shredded lamb, sesame and chilli</i>                    | <b>2675</b> |
| ▲ | Wok fried cumin lamb    265 kcal   200 gm<br><i>tender sliced lamb, Sichuan pepper, chilli, cumin</i>         | <b>2675</b> |
| ▲ | Twice cooked pork    255 kcal   200 gm<br><i>slow braised and wok tossed, garlic, chilli, cooking wine</i>  | <b>2200</b> |
| ▲ | Chicken salt and pepper    288 kcal     200 gm<br><i>tossed with garlic, celery and fresh red chillies</i>  | <b>2100</b> |
| ▲ | Honey chicken    257 kcal   200 gm<br><i>smoked chilli, honey, scallion</i>                                 | <b>2100</b> |
| ▲ | Shanghai chicken    261 kcal   200 gm<br><i>sweet peppers, mushroom, toasted cashewnuts</i>                 | <b>2100</b> |



Vegetarian



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Vegan

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# HOUSE OF MING LEGACY

- **Steam tofu, chilli and lemongrass** **1890**  
*tender garlic, lemongrass, steamed brocolli*  
 | 107 kcal | 200 gm
- **Tofu homestyle** **1890**  
*wok fried with chilli and garlic*  
 | 260 kcal | 200 gm
- **Stir fried waterchestnuts** **1575**  
*butter, garlic, fresh chilli*  
 | 249 kcal | 180 gm
- **Corn Copita** **1575**  
*crispy corn toast, ginger chilli*  
 | 313 kcal | | 8 pcs
- **Stuffed shiitake mushroom, pepper celery** **1575**  
 | 266 kcal | | 200 gm  
*chilli and pepper, potato and beancurd, stir fried pokchoy*
-  **Crispy spinach**  | 169 kcal | 120 gm  
*crispy fried, garlic, pepper, almond slivers* **1500**
- **Corn salt and pepper** **1500**  
*tossed with garlic, celery and fresh red chillies*  
 | 220 kcal | 180 gm
-  **Vegetable lai style**  | 230 kcal | 180 gm  
*spicy garlic, chilli* **1500**
- **Kenya beans, hakka style** **1500**  
*crispy green peas, ginger chilli*  
 | 208 kcal | | 180 gm

■ Vegetarian







▴ Non - Vegetairn

 Vegan

 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten
  Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

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# APPETIZER-SEAFOOD AND MEATS

- ▲ **Steamed scallop**  | 221 kcal | 4Pcs **3570**  
*glass noodles, pickled garlic*
- ▲ **Golden fried crab cakes**  | 391 kcal | 4pcs **3300**  
*crumb fried, shrimp mince, spicy plum sauce*
- ▲ **Baked crab meat**  | 316 kcal | 2pcs **3150**  
*lump crabmeat, garlic and butter*
- ▲ **King prawn butter garlic**  | 312 kcal | 8pcs **3150**  
*steamed, flavoured with burnt garlic*
- ▲ **Fish Lai style**  | 316 kcal | 200gm **2675**  
*crispy fried river sole, garlic and chilli*
- ▲ **Barbeque pork ribs**  | 522 kcal | 200gm **2200**  
*signature barbeque sauce*
- ▲ **Mountain chilli chicken**  | 401 kcal | 200gm **2100**  
*dried mountain chillies, diced chicken*
- ▲ **Tai chin kai**  | 421 kcal | 200gm **2100**  
*tender chicken dices, elephant garlic, oyster sauce*
- ▲ **Steamed chicken meatballs**  | 343 kcal | 6pcs **2100**  
*coriander, fresh chilli, coral tulie*
- ▲ **Double cooked lamb spring roll**  | 358 kcal | 180gm **2100**  
*slow braised, pulled sichuan lamb*



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# APPETIZER-VEGETARIAN

- **Crispy morel and shimeji**  | 390 kcal | 200gm **2100**  
*crispy fried morel, garlic and peppers*
- **Crispy tofu xiang la**  | 267 kcal | 250gm **1890**  
*house dried chilli peppers, speciality of the Sichuan region*
- **Peking tofu**  | 299 kcal | 8pcs **1890**  
*braised in Chinese spices, scallion and pancakes*
-  **Lotus stem honey chilly**  | 263 kcal | 250gm **1575**  
*crispy lotus stem, honey and smoked chilli*
- **Spring rolls**  | 186 kcal | 6Pcs **1575**  
*seasonal vegetables, ginger and five spice*
- **Vegetable tiger salad**  | 112 kcal | 180 gm **1500**  
*Asian greens, sesame dressing, almond flakes*
- **Steamed asparagus, chilli mustard, tausou**  
 | 294 kcal | 6Pcs **1500**  
*crushed and fermented soybean*
- **Peking allium pancake**  | 412 kcal | 250gm **1500**  
*scallion, onion, garlic shoots*
- **Jellied corn, crispy garlic**  | 388 kcal | 250gm **1500**  
*butter chilli oyster*
- **Crispy okra**  | 340 kcal | 250gm **1500**  
*peanut and chilli black bean*



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# SOUPS

|   |   |             |
|---|---|-------------|
| ▲ | <b>Chicken wonton sour pepper</b><br>   140 kcal   250ml<br><i>crushed black pepper, Chinese black vinegar</i> | <b>1100</b> |
| ▲ | <b>Chicken lemon coriander</b>    157 kcal   250ml<br><i>chicken broth, coriander and lime</i>                 | <b>1100</b> |
| ▲ | <b>Sweet corn crab meat</b>    143 kcal   250ml<br><i>cream of corn, crabmeat, eggdrop</i>                     | <b>1050</b> |
| ▲ | <b>Lung fung</b>    173 kcal   250ml<br><i>seafood, chicken, pickled chilli</i>                                | <b>1050</b> |
| ▲ | <b>Sour pepper prawn</b>    181 kcal   250ml<br><i>bamboo shoot, black fungus</i>                              | <b>1050</b> |
| ■ | <b>Vegetable manchow soup</b>    85 kcal   250ml<br><i>tender garlic, fresh chilli, sesame oil</i>             | <b>1050</b> |
| ■ | <b>Ming's lemon soup</b>    61 kcal   250ml<br><i>sesame oil and lime</i>                                      | <b>1050</b> |
| ■ | <b>Sour pepper vegetable soup</b>    57 kcal   250ml<br><i>bamboo shoot, black fungus</i>                    | <b>1050</b> |
| ■ | <b>Sweet corn soup</b>   66 kcal   250ml<br><i>cream of corn and mixed vegetables</i>   | <b>1050</b> |
| ■ | <b>Roasted pumpkin</b>    65 kcal   250ml<br><i>stir fried shiitake, udon</i>                                | <b>1000</b> |



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# MAINS-SEAFOOD AND MEATS

- ▲ **Stir fried crabmeat, XO sauce**  
 | 490 kcal | 180gm **4800**  
*jumbo crabmeat in chilli XO sauce*
- ▲ **Stir fried lobster**  | 323 kcal | 220gm **4785**  
*black pepper and garlic*
- ▲ **Yu xian sea bass**  | 423 kcal | 180gm **4785**  
*served with Chinese spice flavoured chilli sauce*
- ▲ **Peking duck**  | 687 kcal | 400gm **4620**  
*traditional Beijing style roasted duck*
- ▲ **Mala, cumin roast goat**  | 692 kcal | 300gm **3950**  
*Chinese pancakes, baby goat shoulder, pickled vegetables*
- ▲ **Scallop edamame**  | 277 kcal | 200gm **3740**  
*smoked chilli, garlic, young soyaean*
- ▲ **Butterflied prawns**  | 623 kcal | 4Pcs **3150**  
*jumbo prawn, chilli garlic sauce*
- ▲ **Steamed John Dory, lotus leaf**  | 234 kcal | 200gm **2860**  
*black bean and bean curd*
- ▲ **Hunan dou jiao river sole**  | 257 kcal | 220gm **2860**  
*tempered pickled chilli, cilantro flavoured soy*
- ▲ **Kung pao chicken**  | 385 kcal | 220gm **2100**  
*Sichuan peppercorn, soya and vinegar, roasted cashew nuts*
- ▲ **Stir fried chicken, bamboo shoot**  | 258 kcal | 220gm **2100**  
*sliced chicken, black fungus, smoked chilli sauce*



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- |   |   |             |
|---|---|-------------|
| ▲ | Braised duck    377 kcal   220gm                               | <b>2200</b> |
|   | <i>ginger chilli, hua tua wine vinegar to doubanjiang sauce</i>   |             |
| ▲ | Classic sweet and sour pork    480 kcal   220gm                | <b>2200</b> |
|   | <i>pork belly, compressed pineapple</i>   |             |
| ▲ | Sliced pork belly, mala sauce    498 kcal   250gm             | <b>2200</b> |
|   | <i>braised pork, sichuan peppercorn infused sauce</i>   |             |
| ▲ | Sliced lamb, spring onion    313 kcal   200gm                  | <b>2200</b> |
|   | <i>Stir fried lamb, black pepper</i>  |             |
| ▲ | Stir fried shredded lamb    334 kcal   200gm                   | <b>2200</b> |
|   | <i>coriander, chilli</i>  |             |
| ▲ | Shredded chicken, celery,<br>ginger chilli    304 kcal   220gm | <b>2100</b> |
|   | <i>scallion and mixed peppers, spicy ginger celery sauce</i>  |             |
| ▲ | Chicken supreme, water chestnut    282 kcal   220gm           | <b>2100</b> |
|   | <i>black pepper sauce</i>   |             |



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# MAINS-VEGETARIAN

- **Silken tofu, pokchoi, asparagus**  | 174 kcal | 250gm **1890**  
*smoked chilli drizzled with garlic oil*
- **Ming speciality mapo tofu**  | 195 kcal | 250gm **1890**  
*simmered in a spicy bean sauce*
- **Tempeh**  | 230 kcal | 250gm **1890**  
*Sichuan garlic sauce*
-  **Lo han zhai**  | 279 kcal | 250gm **1650**  
*seasonal greens, shiitake, tofu*
-  **Braised shiitake mushroom**  | 118 kcal | 250gm **1575**  
*light soya sauce, golden garlic*
- **Duet of asparagus**  | 149 kcal | 250gm **1575**  
*white asparagus pancake, stir-fried green asparagus, soya garlic*
- **Haricot beans, tau sou**  | 338 kcal | 250gm **1500**  
*smoked chilli, toasted soya crumbs*
- **Sichuan eggplant**  | 118 kcal | 250gm **1500**  
*chilli, garlic, smoked Sichuan pepper*
- **Cauliflower**  | 262 kcal | 250gm **1500**  
*cauliflower, butter cream sauce, scallion, and chilli oil*
- **Broccoli**  | 262 kcal | 250gm **1500**  
*crispy fried broccoli, butter chilli oyster*



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# RICE

- ▲ **Hokkien fried rice** 🍷🌿🍄🥬🥕🍛🍤🦀 | 533 kcal | 350gm **3575**  
*Fujian style egg fried rice, mixed seafood in oyster sauce*
- ▲ **Prawn XO fried rice** 🍷🌿🍄🥬🥕🍛🍤🦀 | 461 kcal | 300gm **1675**  
*xo, prawn*
- ▲ **Shandong chicken fried rice** 🍷🌿🍄🥬🥕🍛🍤 | 375 kcal | 300gm **1475**  
*crispy chilli, black bean, jasmine rice*
- **Vegetable fried rice** 🍷🌿🍄🥬🥕 | 429 kcal | 300gm **1375**  
*edamame | burnt garlic | burnt ginger and celery*
- **Jasmine rice** | 394 kcal | 300gm **1275**
- **Brown rice** | 277 kcal | 300gm **1275**

# NOODLES

- ▲ **Pan-fried chicken noodles** 🍷🌿🍄🥬🥕🍛🍤 | 348 kcal | 350gm **3375**  
*sliced chicken, mixed vegetables, soya sesame sauce*
- ▲ **Soft boiled noodles,**  
**Minced black pepper lamb** 🍷🌿🍄🥬🥕🍛 | 392 kcal | 392gm **3375**  
*buttered noodles, scallion and black pepper*
- **Pan-fried vegetable noodles** 🍷🌿🍄🥬🥕 | 284 kcal | 350gm **2275**  
*white garlic /chilli garlic / black bean*
- ▲ **Mixed meat noodles, chilli oil**  
🍷🌿🍄🥬🥕🍛🍤🦀 | 366 kcal | 300gm **1675**  
*prawn, fish, chicken and lamb*
- ▲ **Hand cut noodles, chicken** 🍷🌿🍄🥬🥕🍛 | 341 kcal | 300gm **1425**  
*minced chicken and scallion, smoked chilli sauce*
- **Elephant garlic, smoked chilli noodles** 🍷🌿🍄🥬🥕 | 211 kcal | 300gm **1375**  
*mixed vegetable smoked chilli and Chinese garlic*

● Vegetarian    
▲ Non - Vegetairn    
✓ VEGAN Vegan

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# DESSERT

- ▲ **Hot chocolate fondant** 🍫🥛🌾🍊🌿 | 384 kcal | 140gm **1320**  
*served with tender coconut ice cream*
- **Asian signature** 🥛🌾🍌🍊🌿 | 385 kcal | 120gm **1320**  
*date pancake, darsan, ice cream*
- **Chocolate dimsum, crispy longan** 🍌🥛🌾🍊 | 349 kcal | 140gm **1320**  
*dark chocolate, bitter candied orange, date stuffed longan*
- **Elements** 🥛🌾🌿 | 303 kcal | 120gm **1320**  
*chocolate marquise, pineapple, orange gel, pineapple filo*
- ▲ **Mandarin crème caramel** 🥛🍊 | 241 kcal | 120gm **1260**  
*citrus scented caramel sauce*
- ▲ **Wild rice pudding** 🥛🍊🌾🌿🧪 | 367 kcal | 120gm **1260**  
*star anise caramel*
- **Choice of ice cream** 🌾🥛🍊 | 366 kcal | 2 scoops **1260**  
*strawberry / honey nut crunch / banana caramel / keto chocolate*



Vegetarian



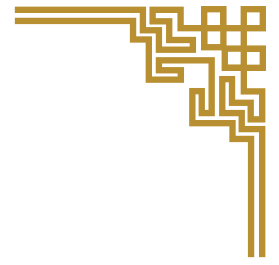
Non - Vegetairn



Vegan



Kindly inform our associates of any food allergies or dietary restrictions.  
 All prices are in Indian rupees and subject to government taxes



# TEA SELECTION

## CHINESE WHITE TEA

|   |            |
|---|------------|
| <b>Silver Needle</b><br><i>Classic white tea consists of the first flush spring buds of the plant, prized for its delicious sweet flavour</i> | <b>750</b> |
| <b>White Jasmine</b><br><i>Refreshingly sweet and delicate tea with a distinct fresh jasmine fragrance and taste</i>                          | <b>750</b> |
| <b>Peony White</b><br><i>These amber leaves and buds give a strong, honey-sweet taste</i>   | <b>750</b> |

## CHINESE BLACK TEA

|   |            |
|---|------------|
| <b>Smoked Lapsang Souchong</b><br><i>Famous for its unique smoky aroma</i>  | <b>750</b> |
| <b>Qimen Mao Feng</b><br><i>Fresh, finer selections of the traditional style with floral notes in the aroma that could mature to a deeper, honey-tone woody fragrance</i> | <b>750</b> |
| <b>Bohea Xiao Chi Gan</b><br><i>Mellow, fruity and flowery with long lasting sweet aftertaste</i>   | <b>750</b> |



Vegetarian



Non - Vegetairn



Vegan

### List of Allergens:



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# CHINESE GREEN TEA

## Pearl Jasmine

750

*Dragon Pearl Jasmine is one of those teas that is being sold in every self-respecting tea shop and is often a best seller due to its aroma and appearance. It is made from scented Fujian Green tea and then hand rolling into balls in order to retain the fragrance of the Jasmine.*

## Hou Kui

750

*It has been grown since the Ming Dynasty and was harvested for emperors. A refreshing and elegant with complex flavours ranging from nutty, toasty, vegetal, floral and marine notes.*

## Imperial Dragon Well

750

*Dragon Well or Longjing tea, is a variety of pan-roasted green tea from the area of Longjing Village in Hangzhou, Zhejiang Province, China. It is produced mostly by hand and renowned for its high quality, earning it the China Famous Tea title.*

# OOLONG TEA

## Milk Oolong

750

*Milk Oolong tea is known for its creamy and buttery taste. Real Milk Oolong tea provides a sweet flowery scent and a taste of sweet butter and milk through gently roasted and rolled tea leaves.*

## Ginseng Oolong

750

*This tea has a strong aroma with the crisp taste of oolong with a refreshing ginseng aftertaste.*

## Tie Guan Yin Oolong

750

*The harvests in spring (also known as Jade) and autumn are most prized for the fruity, sometimes even berry taste and aroma.*

## Puerh Tea

750

*It is a variety of fermented tea traditionally produced in Yunnan Province, China. As the tea undergoes controlled microbial fermentation, it also continues to oxidize, which is also controlled, until the desired flavors are reached. Pu'erh falls under a larger category of fermented teas commonly translated as dark teas.*

## Blooming Tea

750

*Consists of a bundle of dried tea leaves wrapped around one or more dried flowers. These are made by binding tea leaves and flowers together into a bulb, then setting them to dry.*



Vegetarian



Non - Vegetarian



Vegan



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