

香宮

Shang Palace

A LA CARTE MENU

单点菜单





# A TREASURED LEGACY TO SAVOUR

## 演绎经典珍馐，传承风味精髓

Since its inception in 1971, Shang Palace has stood as the culinary crown jewel of Shangri-La Hotels and Resorts - a name synonymous with timeless elegance and authentic Asian dining. Embodying the cultural richness and gastronomic diversity of China, Shang Palace invites guests on an immersive journey through the delicate artistry of Cantonese cuisine, the bold spice of Sichuan fare, and the hearty depth of Beijing-style cooking.

Our menu is a harmonious blend of tradition and innovation, offering exquisite dim sum handcrafted with precision, masterfully roasted barbecued meats, and regional vegetarian creations that honour centuries-old recipes. Each dish is thoughtfully prepared to capture the soul of Asian hospitality and culinary mastery.

At Shang Palace, every bite tells a story - one rooted in heritage, refined over decades, and served with a spirit of celebration.

自1971年创立以来，香宫一直是香格里拉酒店与度假酒店中璀璨的餐饮明珠，也成为了永恒优雅与纯正亚洲风味的代名词。香宫以博大精深的中华饮食文化为底蕴，带领宾客开启沉浸式饕餮之旅：从精工细琢的粤式美味，到鲜香泼辣的川味佳肴，再到醇厚底蕴的京派料理，皆由香宫完美呈现。

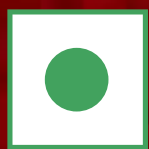
我们的菜单中将传统与创新展现得淋漓尽致，既有精致玲珑的手作点心，也有炉火纯青的秘制烧腊，还有遵循古法烹调的地域素食珍馐。每一道佳肴都凝聚着亚洲式待客之道的精髓，诠释着厨艺大师的匠心传承。

食在香宫，每一口都是跨越时光的故事，传统美味历经数十载淬炼，以欢庆之姿呈献于您眼前。

### LEGENDS 图标



Signature Dish  
招牌菜



Vegetarian  
素食



Non Vegetarian  
非素食



Vegan  
纯素



Nuts  
坚果



Egg  
蛋



Gluten  
麸质



Sesame  
芝麻



Dairy  
乳制品



Pork  
猪肉



Crustacean  
甲壳类海鲜



Mollusks  
贝类海鲜



Alcohol  
含酒精



Gluten Free  
无麸质



Dairy Free  
无乳制品

All the prices mentioned in the menu are in INR. Local taxes and staff contribution extra as applicable. 菜单中所示价格均以印度卢比(INR)计价。另需收取当地税费及服务费。

Please let our service colleagues know should you have any specific dietary requirements or food related allergies. 如有任何特殊饮食要求或食物过敏情况，请告知我们的服务人员。



# STONE FLAMED BARBECUE 烧味

Crispy Chicken With  
Five-Spice Salt ▲🍷🍷

五香脆皮鸡

🍷178 INR 1008



Chicken Char Siu ▲🍷🍷

鸡肉叉烧

🍷178 INR 1008



Cantonese Roasted Duck  
广式烧鸭 ▲🍷🍷

🍷184 INR 1,080



Roasted Pork Belly  
香烤五花肉 ▲🍷🍷

🍷275 INR 1,560





Bbq Pork Belly Glazed with Honey Sauce ▲ 🐷 🍷

蜜汁叉烧

🍴 287 INR 1,625



Honey-Roasted Beef Short Ribs ▲ 🍷

香烤蜜汁牛仔骨

🍴 281 INR 1,593



🍷 Dai Pai Dong Bbq Picks ▲ 🍷 🍷

大排档烧味拼盘

🍴 401 INR 2,275



Cantonese Barbecue Specials from The Streets of Hong Kong  
Crispy Chicken with Five-Spice Salt, Roasted Pork Belly and Cantonese Roasted Duck  
港味大排档广式特色烧味  
五香脆皮鸡、香烤五花肉和广式烧鸭



# PEKING DUCK 北京烤鸭

Peking duck is one of the most renowned and popular dishes of Chinese cuisine that was once an imperial dish made for only the Emperor and his guests. Introduced during the Ming dynasty, Peking duck has been a delicacy in China for over 600 years, where chefs from all over the country fought for the opportunity to come and create this dish especially for the Emperor. It was only in 1911 that the delicacy was introduced to the larger public.

北京烤鸭是中国最著名、最受欢迎的菜肴之一，曾是专供皇帝及其宾客享用的宫廷菜肴。北京烤鸭起源于明朝，在中国已有超过600 年的历史，当时全国各地的厨师都争相前来，为皇帝烹制这道菜肴。直到1911 年，寻常百姓才有机会品尝到这道美味。

## 🏠 A Peking Classic Roasted Duck 经典北京烤鸭 🍴🍷🍷

Whole Duck

整只

🍴 941 INR 5,330

Half Duck

半只

🍴 482 INR 2,730

## FIRST COURSE 第一吃

Roasted Peking Duck, Hand Carved at the Table and Served with Pancakes, Duck Sauce, Cucumber, Baby Leeks, Chopped Garlic and Sugar  
北京烤鸭由厨师现场切片，搭配卷饼、甜面酱、黄瓜、葱段、蒜蓉和糖

## SECOND COURSE 第二吃

Sauteed Duck with Lettuce Leaves 香煎鸭肉配生菜叶



APPETIZERS 开胃小吃  
COLD APPETIZERS 冷菜

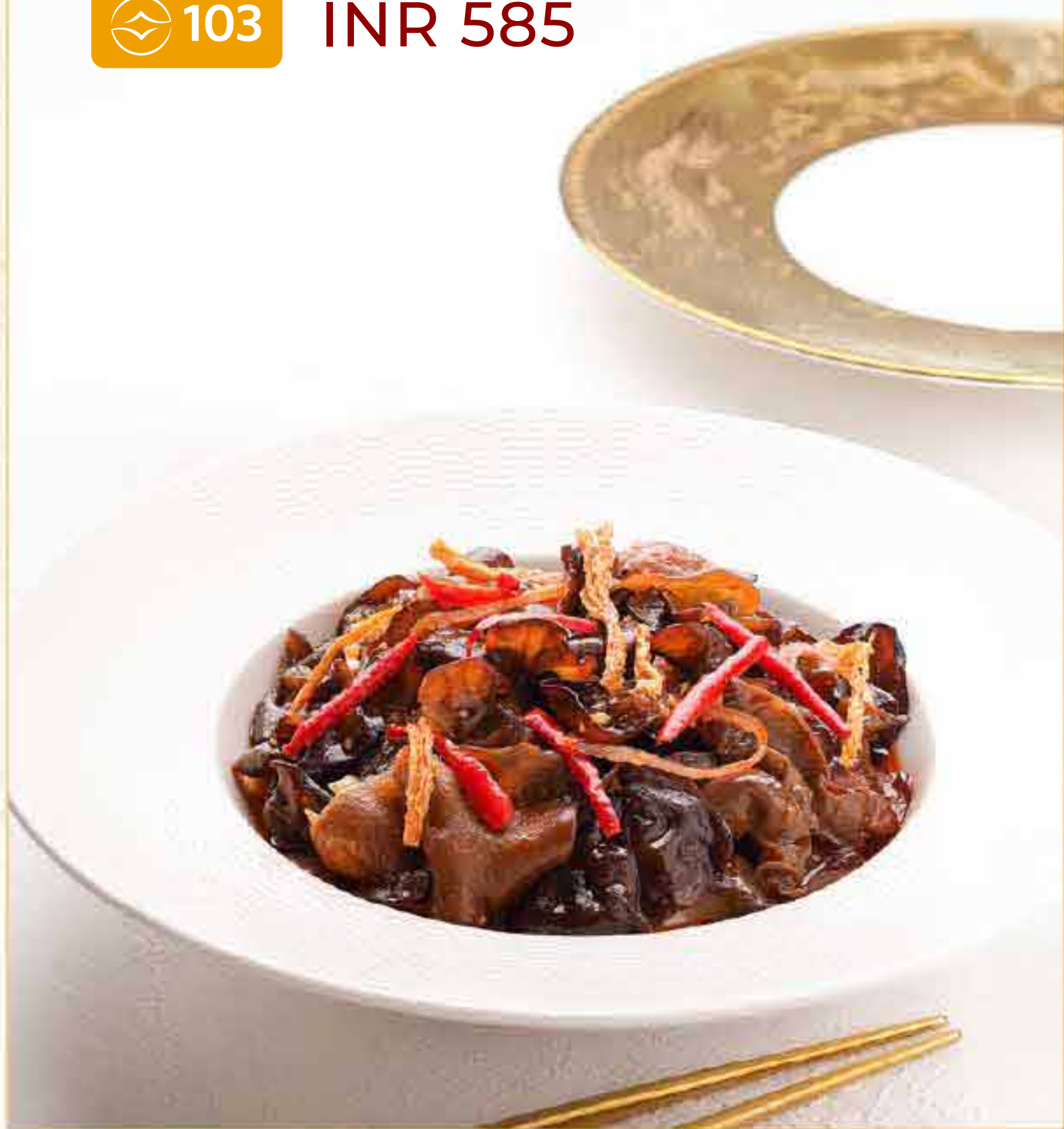
Pickled White Radish  
爽口腌萝卜

92 INR 520



Marinated Black Fungus  
with Dried Lily Buds  
凉拌黑木耳黄花菜

103 INR 585



Smoked Bean Curd Sheet  
Rolls with Mushroom  
and Carrot  
蘑菇胡萝卜烟熏腐皮卷

149 INR 845



Poached Chicken in Spicy  
Sesame and Peanut Sauce  
香辣芝麻花生酱浸白切鸡

172 INR 975





APPETIZERS 开胃小吃  
HOT APPETIZERS 热开胃菜

🍽️ Sichuan Pepper Crispy Tofu  
川椒酥豆腐



🍽️ 103 INR 585



Deep-Fried Eggplant with  
Crispy Garlic



蒜蓉炸茄子

🍽️ 103 INR 585



🍽️ Fried Enoki Mushroom  
with Dried Chili

辣味炸金针菇



🍽️ 195 INR 1,105



🍽️ Wok-Fried Lotus Stems  
香炒藕片



🍽️ 103 INR 585





🍽 Chongqing Chili Chicken  
重庆辣子鸡 ▲ 🌶 🍲 🍴 🍷

🍴 172 INR 975



🍽 Wok-Tossed Chicken  
with Green Peppercorns  
and Fresh Green Chilies  
双椒麻辣鸡 ▲ 🌶 🍲 🍴 🍷

🍴 172 INR 975



Crispy Corn Chili  
香酥辣椒玉米粒

🍴 ✓ 🌶 🍲 🍴 🍷

🍴 103 INR 585







 Hunan Fried Prawn  
湖南风味炒虾

 252 INR 1,430



Salt and Pepper Squid  
椒盐鱿鱼

 252 INR 1,430



# DIM SUMS 点心

## YUM CHA FAVOURITES 精选点心，饮茶绝配

Literally translated to ‘touch the heart’, Dim Sums are believed to be created by culinary masters at the Royal Court many centuries ago in order to touch the heart of the Chinese Emperors. As the popularity of these heavenly bites spread, teahouses on the Silk Road started serving Dim Sums along with calming tea to travellers. There are around thousand varieties of Dim Sums and the most popular comes in the form of dumplings, buns, wraps, rolls, puffs, tarts and puddings.

“点心”二字直译为“触动心弦”，相传是数百年前宫廷御厨为取悦中国皇帝而创制的珍馐。随着这些美味在民间流传开来，丝绸之路上的茶肆也开始为往来旅人奉上精巧点心与解乏茶饮。点心品类繁多，约有千余种，尤以饺类、包点、卷饼、春卷、酥点、挞及布丁等最负盛名。

## CANTON CLASSICS 粤味经典

🍽 Thousand Layer Radish Puff 🍽

千丝萝卜酥

🍽 115

INR 650





Daan Taat (Egg Tart) ▲ ●  
蛋挞

92 INR 520



Chicken Shu Mai ▲ ●  
鸡肉烧麦

103 INR 585



BBQ Pork Char Siu Bao ▲ ●  
蜜汁叉烧包

126 INR 715



Prawn Har Gow ▲ ●  
水晶虾饺

126 INR 715





# CRYSTAL DUMPLINGS    美味水晶饺

Edamame, Truffle Oil    

毛豆、松露油



 115    INR 650



Morrel Mushroom, Vegetable  
羊肚菌、蔬菜     

 115    INR 650



Asparagus, Radish     

 126    INR 715





🍵 Chicken, Spinach, Corn ▲ 🍲  
鸡肉、菠菜、玉米

🍵 126 INR 715



🍵 Prawn, Scallion ▲ 🍲  
虾肉、葱

🍵 149 INR 845



CRYSTAL DUMPLINGS 美味水晶饺

🍵 Pork, Garlic, Ginger ▲ 🍲  
猪肉、大蒜、姜

🍵 126 INR 715





Pumpkin, Cashew nut     
南瓜、腰果

 103 INR 585



 Tenderloin, Garlic   
牛里脊、大蒜

 126 INR 715



Lotus Root, Baby Corn, Chives  
莲藕、玉米笋、韭菜  

 115 INR 650



 Baby Pok Choi, Napa  
Cabbage, Red Onion    
小白菜、大白菜、红洋葱

 115 INR 650





# DIM SUMS 点心

## YUM CHA FAVOURITES 精选点心，饮茶绝配

Social gatherings have forever remained an intrinsic part of the Chinese culture and hence, gave birth to the tradition of Yum Cha. The history of this tradition dates back to the Qing dynasty where people gathered in small tea stalls to unwind and catch up with friends after work. Perfect to be savoured with friends and family, this dining ritual includes savoury and sweet dim sums paired with refreshing teas.

社交聚会自古是中华文化的重要组成，由此孕育出饮茶传统。饮茶的传统可追溯至清朝，当时人们常在工余聚于小茶馆，与朋友小叙，放松身心。与亲朋好友共享咸甜美点，佐以沁心香茗的饮茶仪式，至今仍是人间至乐。

## SAVORY YUM CHA 咸味点心

Mushroom and Cabbage Spring Rolls with Sweet Chili Dip   

蘑菇卷心菜春卷配甜辣酱

 103 INR 585





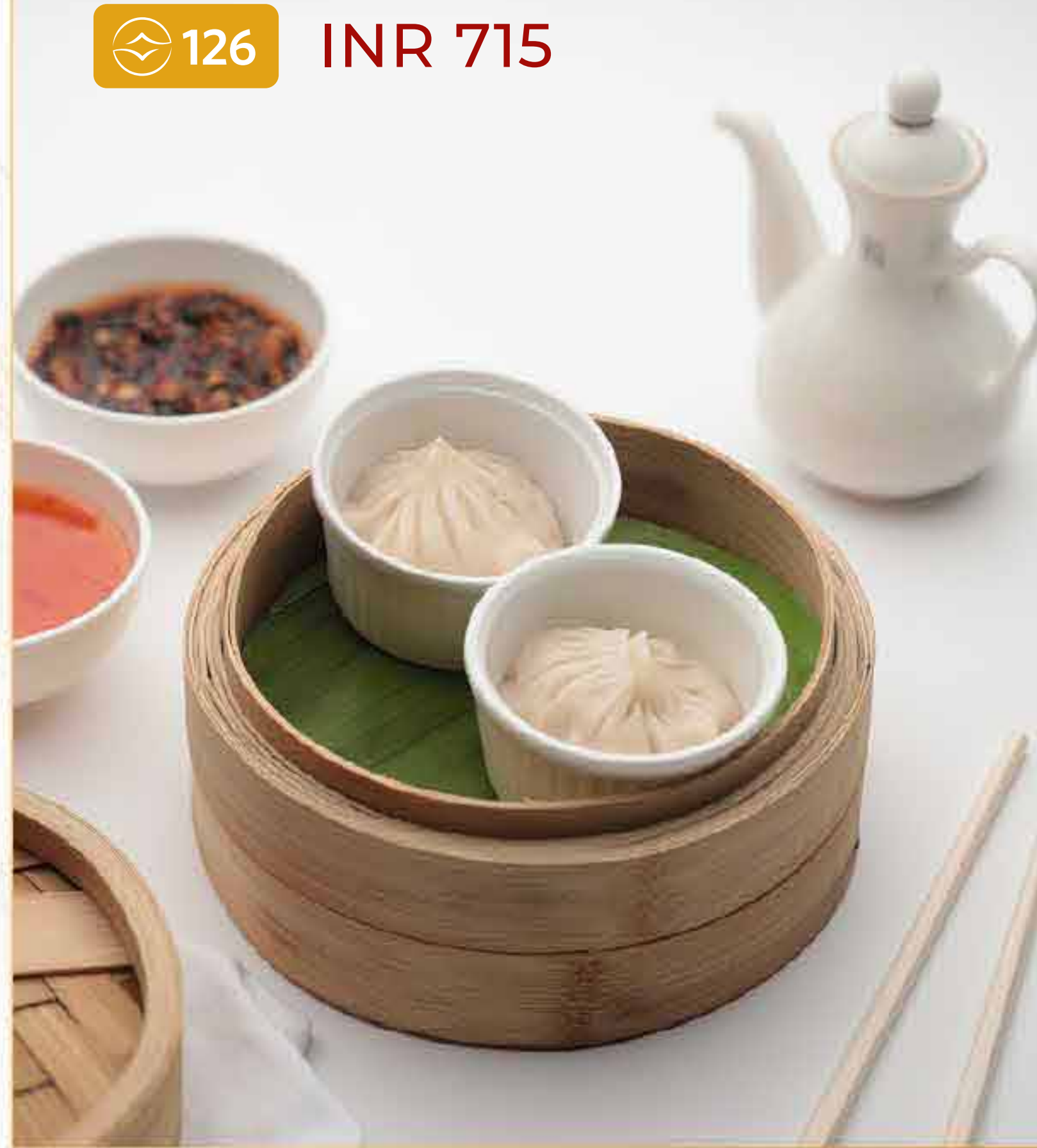
🍽️ Stir Fried Turnip Cake  
with XO ▲ 🦀 🍷  
煎萝卜糕配 XO 酱

🍴 103 INR 585



🍽️ Shanghainese  
Xiaolongbao ▲ 🍷  
Chicken 鸡肉 | Pork 猪肉  
上海小笼包

🍴 126 INR 715



🍽️ Shrimp and Pork Wontons  
in Soup ▲ 🦀 🍷 🍲  
上汤鲜虾猪肉馄饨

🍴 126 INR 715



🍽️ Prawn Bean Curd Roll with  
Chives and Vegetable ▲ 🦀 🍷 🍲  
韭菜时蔬鲜虾腐皮卷

🍴 126 INR 715





# SWEET YUM CHA 甜味点心

Black Sesame Dumpling  
in Ginger Syrup 姜汁黑芝麻汤圆

103 INR 585



Ma Lai Gao (Steamed  
Fluffy Cake) 马来糕 (蒸松糕)

103 INR 585



Bolo Yau (Pineapple Bun  
with Butter) 菠萝油 (黄油菠萝包)

103 INR 585



Steamed Egg Custard Bun  
流沙奶黄包

103 INR 585





# SOUPS 汤

SWEET CORN SOUP 甜玉米汤

Chicken ▲ ● ○

鸡肉

126 INR 715

Crab Meat ▲ ● ○

蟹肉

138 INR 780

Tofu ■ ✓ ○

豆腐

121 INR 683



HOT AND SOUR SOUP 酸辣汤



Mushroom     
蘑菇

 121 INR 683



Prawn     
大虾

 138 INR 780



Dan Dan Noodle  
Vegetarian 蔬菜 | Chicken 鸡肉  
Pork 猪肉  
担担面

 121 INR 683

Spicy Sichuan Sesame and Peanut  
Soup with Minced Chicken and  
Hand-Pulled Noodles  
川味香辣芝麻花生酱鸡丝手擀面



 Double Boiled Morel  
and Chicken Soup    
羊肚菌 蘑菇

 126 INR 715



Hong Kong Style Prawn Wonton  
Soup with Seasonal Greens     
港式鲜虾云吞汤 配时蔬

 138 INR 780



# MAINS 主菜

## VEGETABLE AND BEAN CURD 蔬菜 and 豆腐

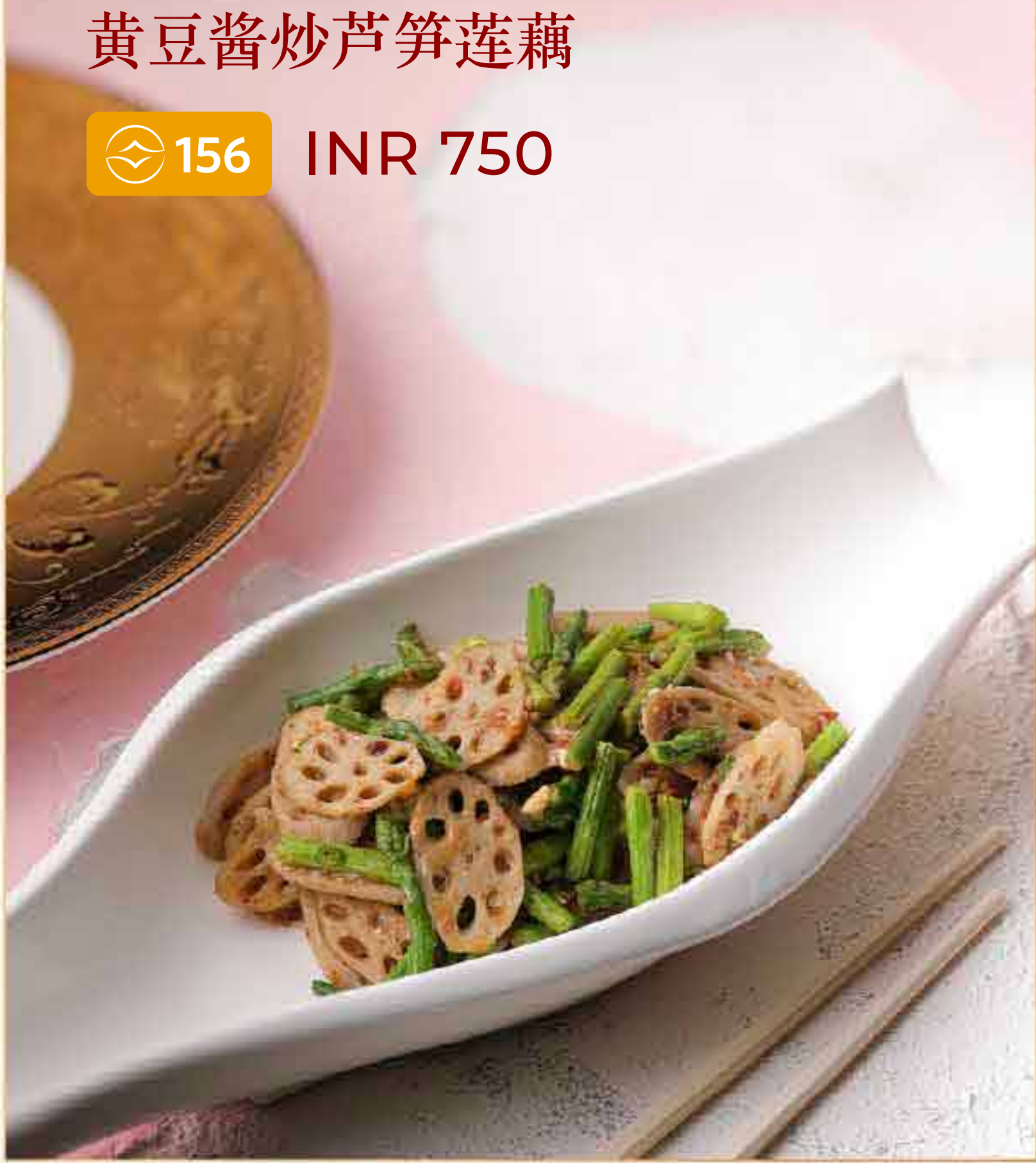
Mapo Tofu     
Silken Tofu Stewed with Diced Shiitake  
麻婆豆腐  
香菇丁煮嫩豆腐

 126 INR 715



Stir-Fried Asparagus and Lotus Stem in Yellow Bean Sauce     
黄豆酱炒芦笋莲藕  
黄豆酱炒芦笋莲藕

 156 INR 750



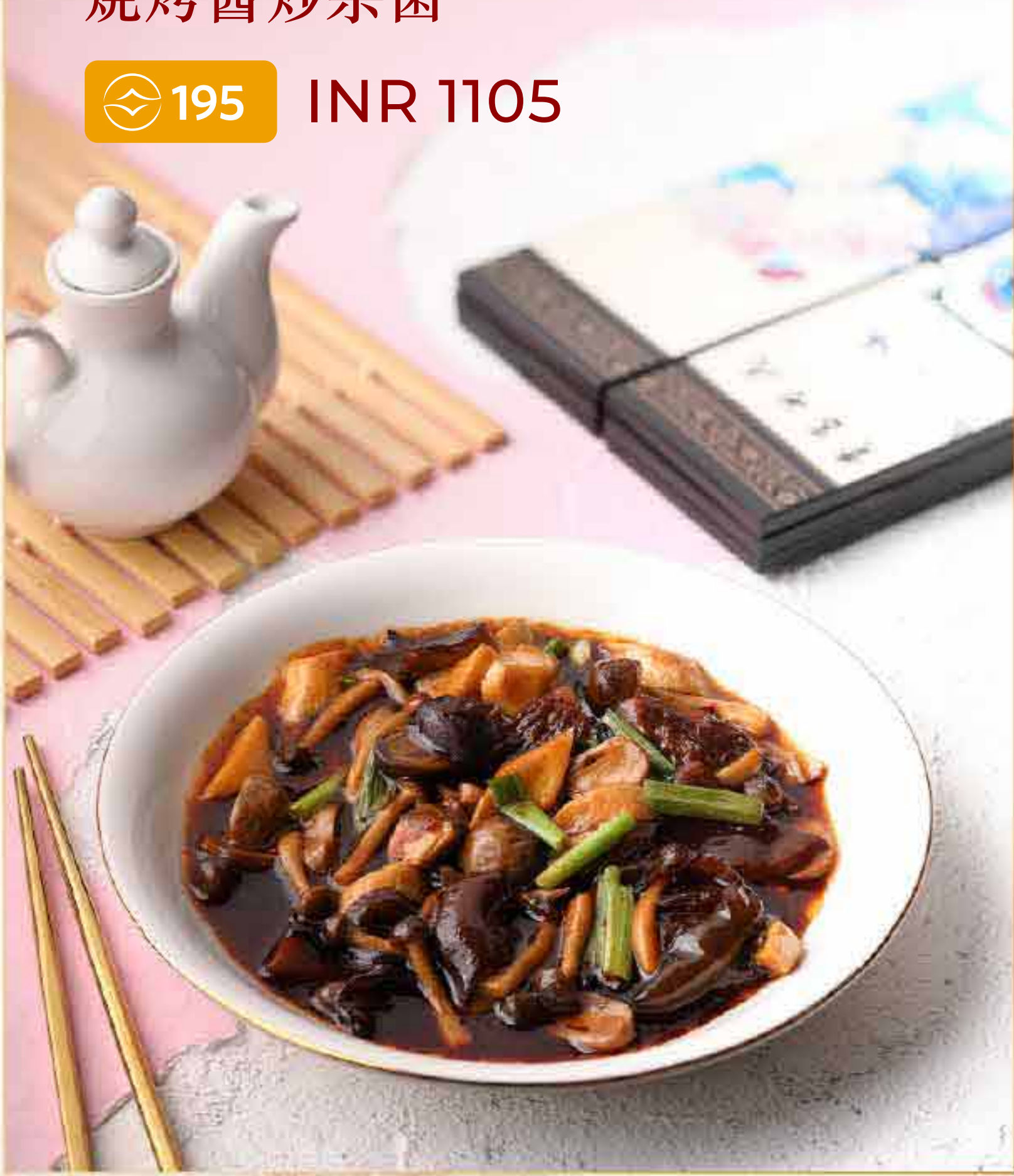
Hong Kong Style Fried Egg-plant with Spicy Sauce, Served in Clay Pot     
港式辣酱烧茄子煲  
港式辣酱烧茄子煲

 126 INR 715



Stir-Fried Mushroom with BBQ Sauce     
烧烤酱炒杂菌  
烧烤酱炒杂菌

 195 INR 1105





Wok-Fried Okra in Lao Gan  
Ma Chili 🌶️

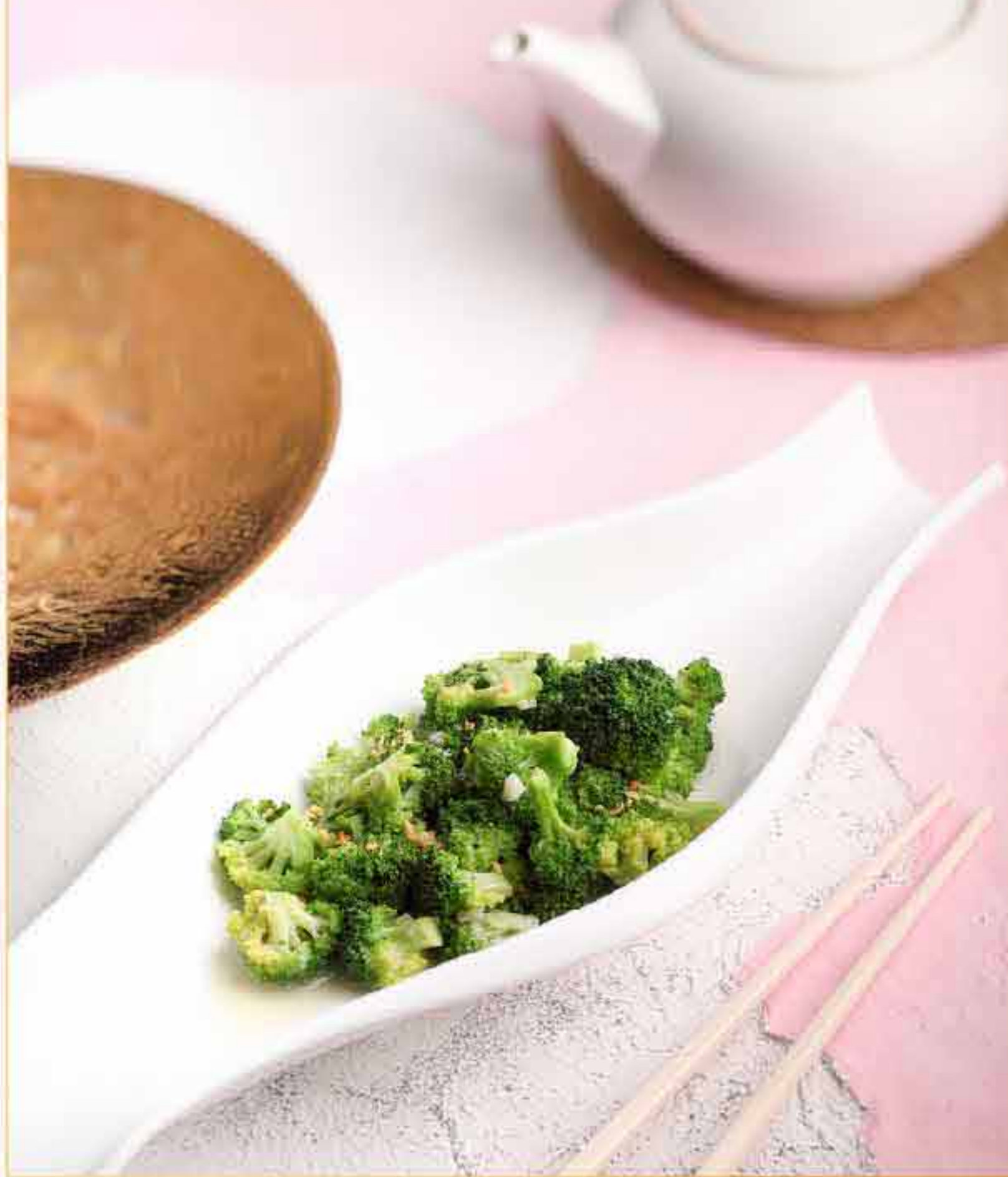
老干妈辣椒酱炒秋葵

🍴 126 INR 715



Stir Fried Broccoli  
炒西兰花 🌱 ✓ 🌶️ 🍴

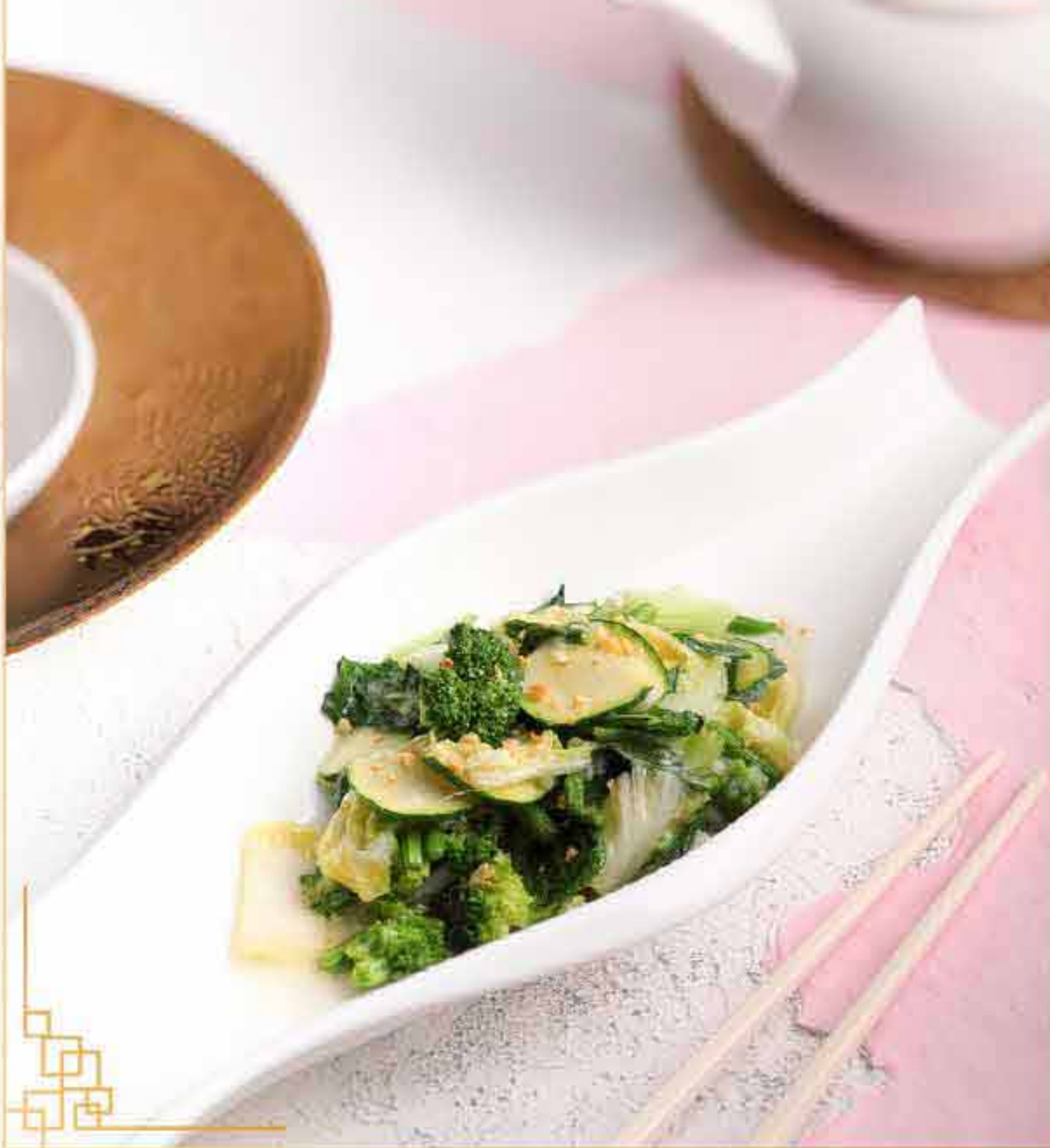
🍴 126 INR 715



Wok-Fried Chinese Greens  
with Garlic 🌱 ✓ 🌶️ 🍴

蒜香炒青菜

🍴 126 INR 715



Seasonal Vegetable in  
Sichuan Chili Sauce 🌱 🌶️

四川辣酱炒时蔬

🍴 172 INR 975





# POULTRY 家禽肉

 Kung Pao Chicken, Sichuan Pepper,  
Cashew Nut and Chili Sauce    

宫保鸡丁花椒、腰果和辣椒酱炒鸡丁

 195 INR 1,105



Guangzhou Style Crispy Chicken  
Tossed with Sweet Lemon Sauce  
广式香酥鸡肉配甜柠檬酱    

 195 INR 1,105



Sizzling Wok Chicken with  
Sichuan Pepper, Celery and  
Spring Onion    

香煎鸡配花椒、芹菜和葱

 195 INR 1,105







Wok-Fried Sweet and Sour Chicken  
with Pineapple ▲ ● 🍷  
菠萝咕嚕鸡

🍷195 INR 1,105



Dry-Braised Sliced Chicken  
with Black Bean and Shallot,  
Served in a Clay Pot ▲ ● 🍷  
豆豉红葱焖鸡煲

🍷195 INR 1,105



Braised Chicken with  
Sichuan Chili Paste ▲ ● 🍷  
川香辣酱鸡肉

🍷195 INR 1,105





# LAMB 羊肉

Grilled Spicy Lamb Ribs,  
Spring Onion, Ginger  
葱姜香辣烤羊排 ▲🔥🌶️🍷🍴🍴

493 INR 2,795



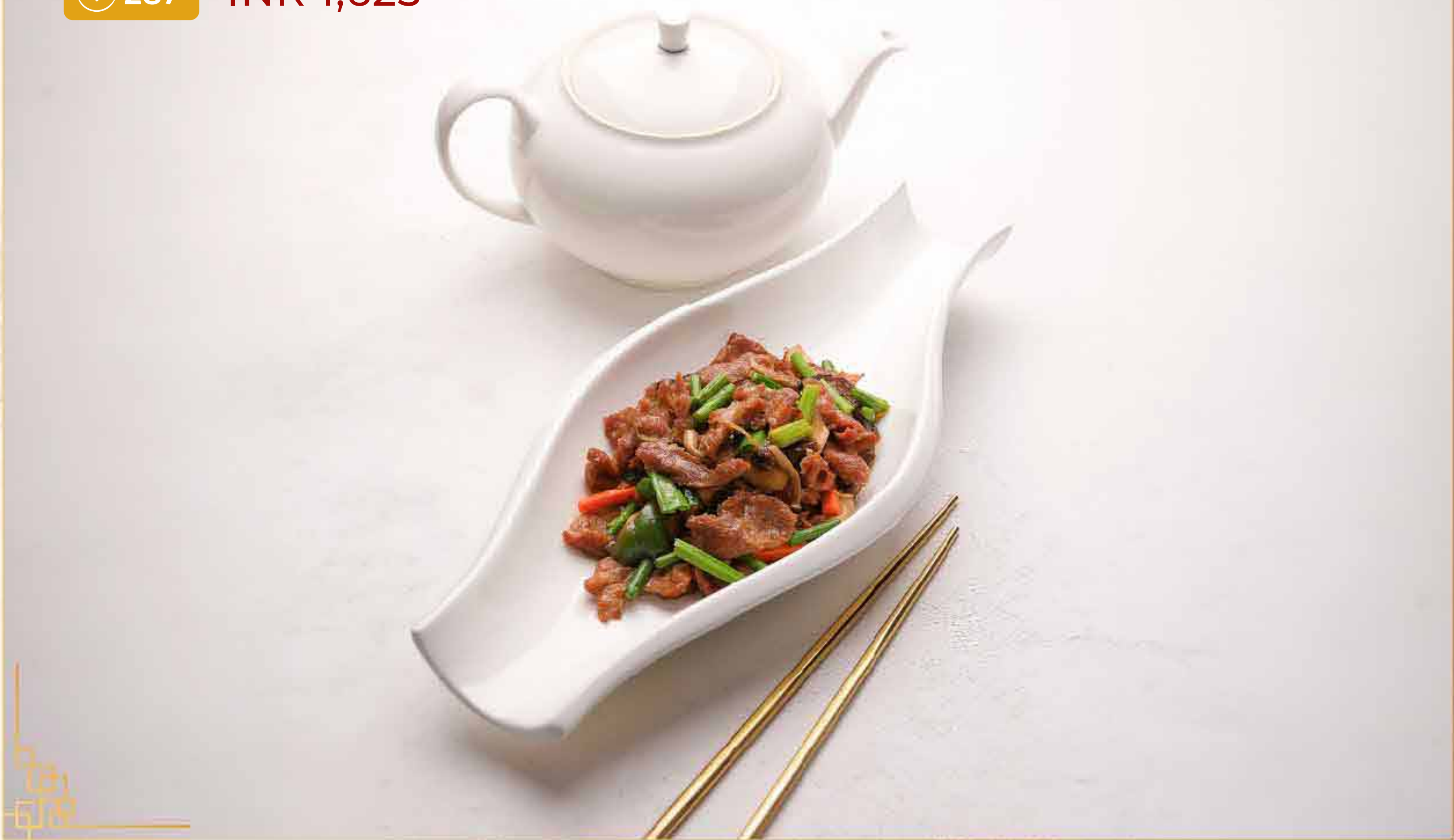
Steamed Sliced Lamb  
with Enoki Mushroom in  
Hot & Sour Stock ▲🌶️🍷  
酸辣汤金针菇蒸羊肉片

287 INR 1,625



Wok-Fried Lamb with Spring Onion & Ginger Sauce ▲🌶️🍷🍴🍴  
葱姜酱炒羊肉

287 INR 1,625





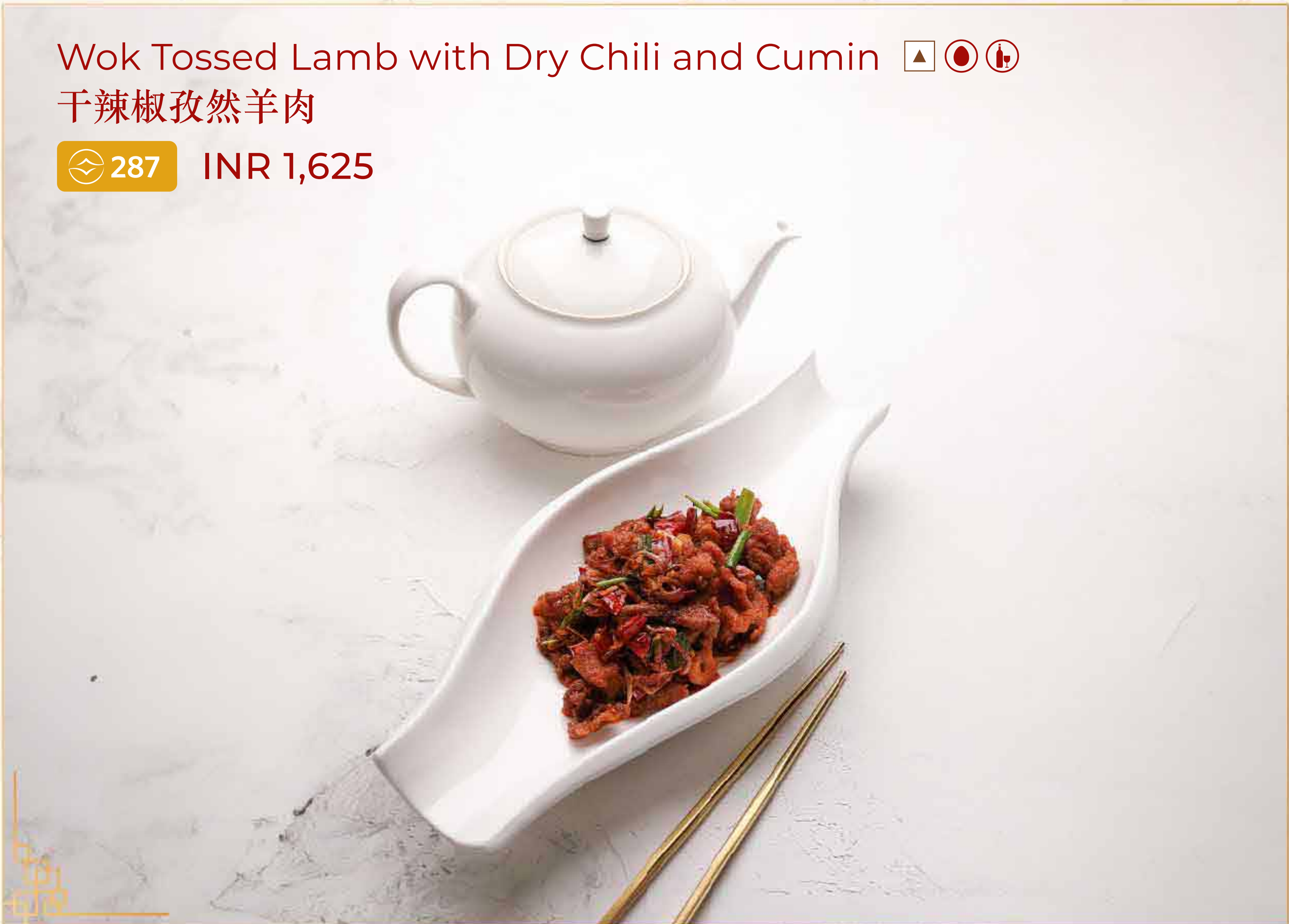
Stir-Fried Lamb with Black Bean Sauce ▲●🔥  
豉汁炒羊肉

🍴 287    INR 1,625



Wok Tossed Lamb with Dry Chili and Cumin ▲●🔥  
干辣椒孜然羊肉

🍴 287    INR 1,625





PORK 猪肉

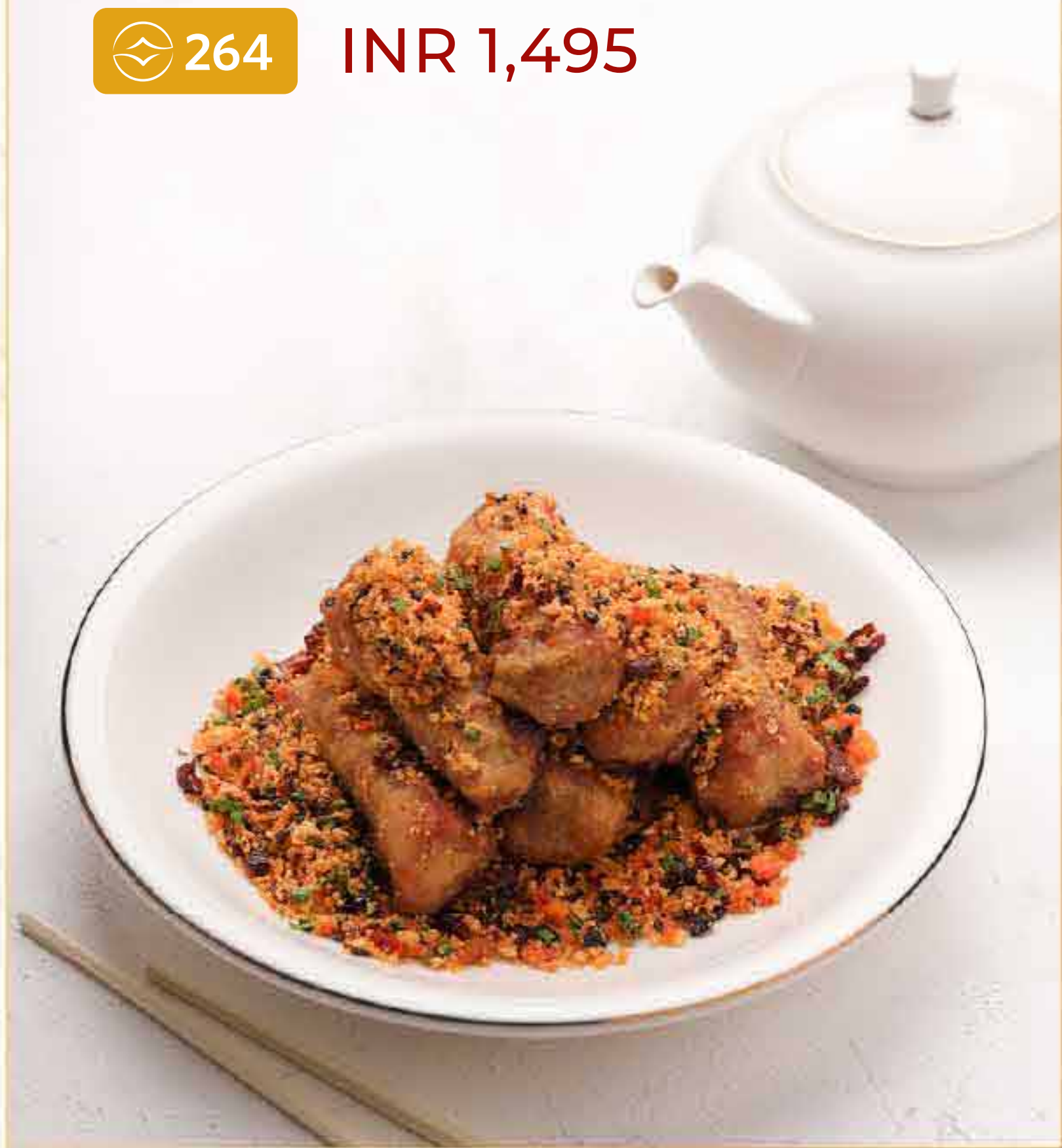
Sweet & Sour Pork  
糖醋里脊 ▲●☪☪☪

264 INR 1,495



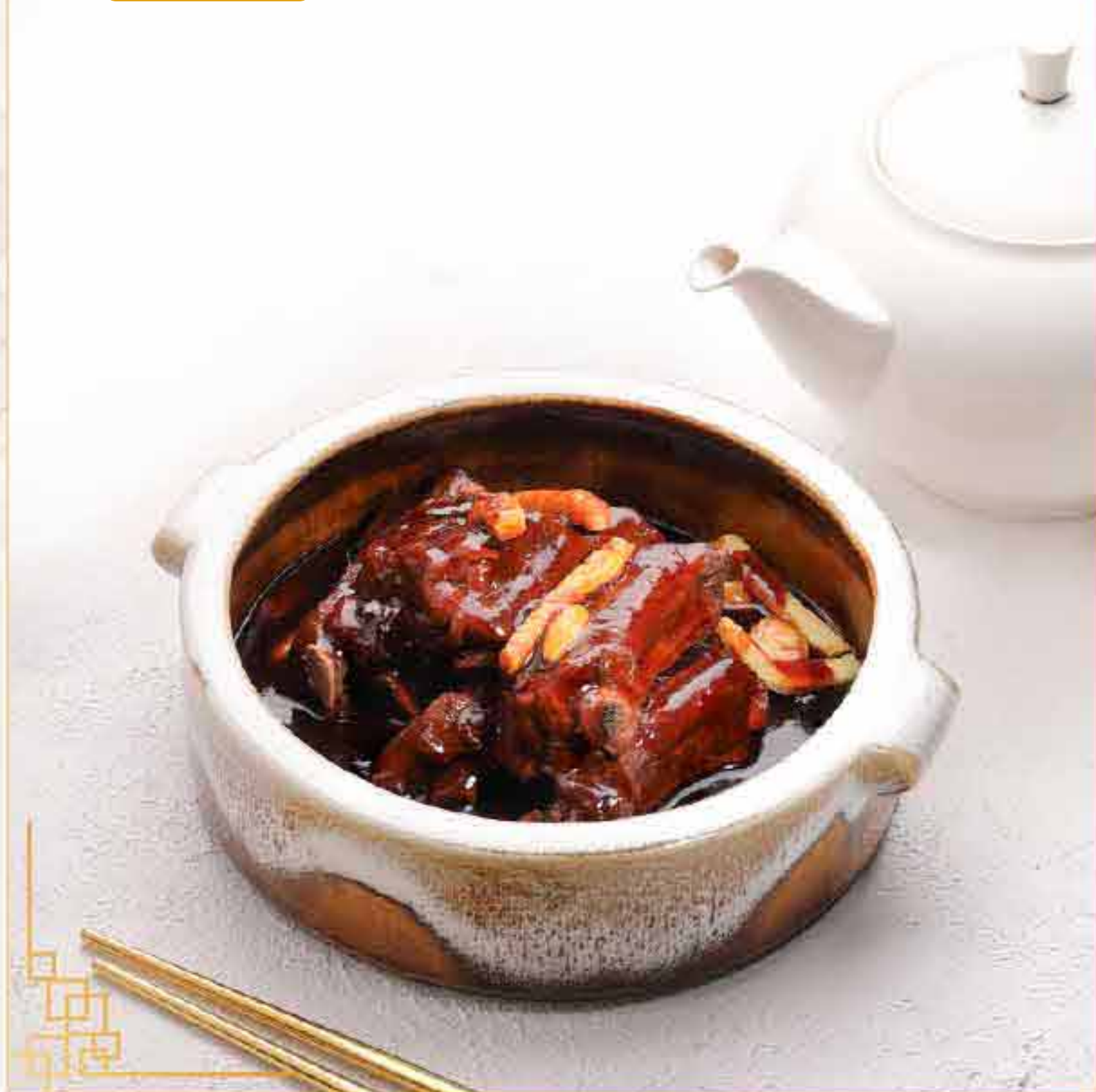
Sichuan Style Fried Pork  
Rib with Black Bean  
Chili Sauce ▲☪☪☪  
川味豆豉辣椒酱 炸排骨

264 INR 1,495



Stewed Pork Ribs with  
Pickled Vegetables & Tofu,  
Served in Clay Pot ▲☪  
砂锅酸菜豆腐焖排骨

264 INR 1,495



☪ Braised Pork Belly ▲☪☪  
红烧五花肉

264 INR 1,495





# SEAFOOD 海鲜

 Sizzling Prawn with  
Chili Bean Sauce ▲●●●●  
豆瓣酱香辣虾

 252 INR 1,434



Wok-Fried Scallops with  
Asparagus ▲●●●●  
芦笋炒扇贝

 505 INR 2,860



Stir-Fried Cuttlefish with  
Okra in Soya Sauce ▲●●●●  
酱油秋葵炒墨鱼

 195 INR 1,105





Steamed Baby Garoupa  
with Light Soya Sauce

清蒸小石斑鱼 ▲ 🍴 🍷

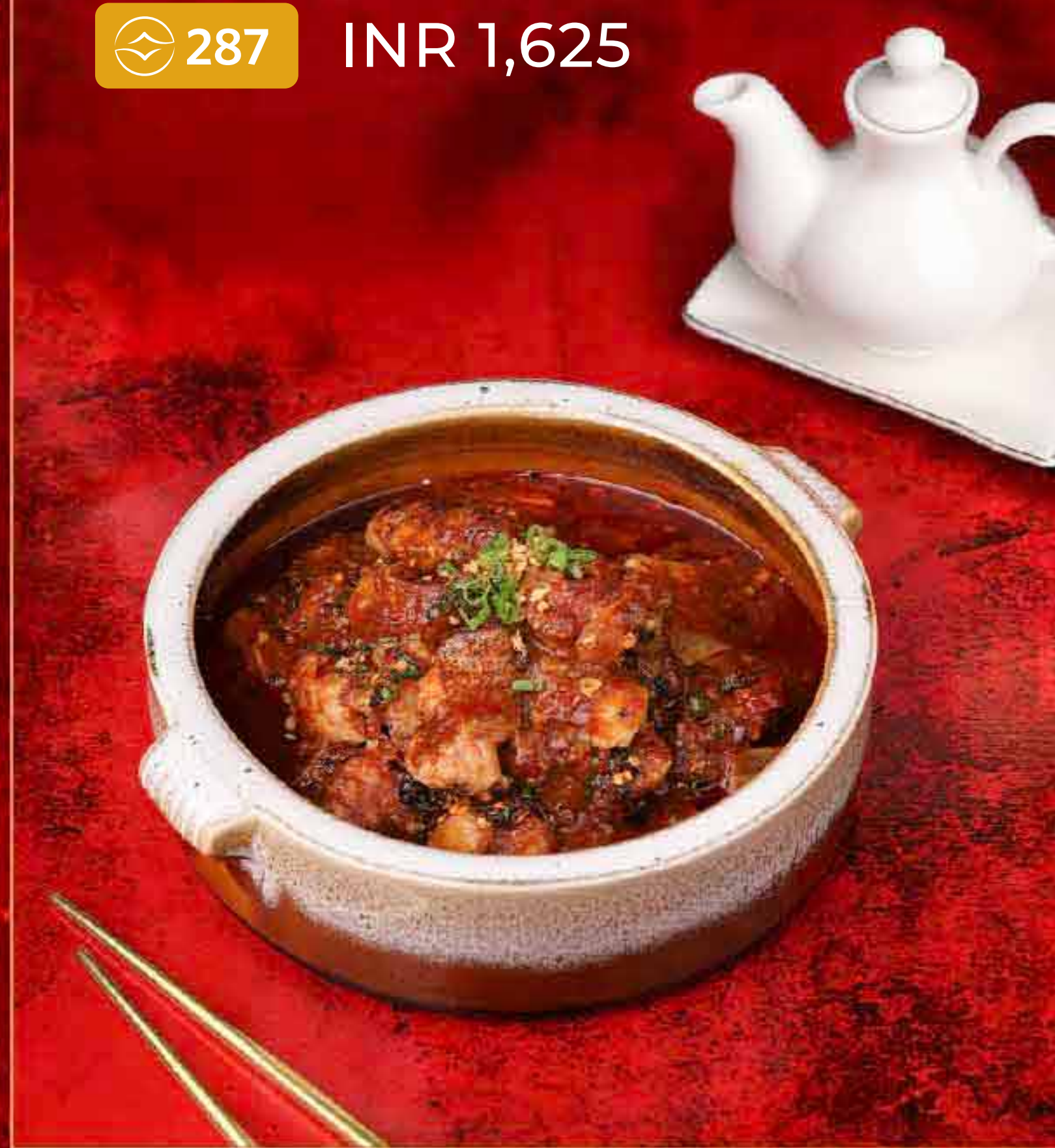
302 INR 1,450



Poached Garoupa Fillet  
with Chinese Pickles  
and Dried Chili ▲ 🍴 🍷

泡菜辣椒水煮石斑鱼片

287 INR 1,625



Deep-Fried Sea Bass with  
Sweet & Sour Sauce ▲ 🍴 🍷 🍷 🍷

糖醋鲈鱼片

146 INR 700





Wok-Tossed Snapper Fillet with Black Bean Sauce  
豉汁炒鲷鱼片 ▲ ● ☯ 🍴 🍷

🍷 287 INR 1,625



🍷 Sizzling Clay Pot Fish with Oyster Sauce  
▲ ● 🍴 ☯ 🍷  
蚝油砂锅鱼煲

🍷 195 INR 1,105



🍷 Prawn in XO Sauce  
XO 酱爆虾 ▲ ● ☯ 🍴 🍷

🍷 264 INR 1,495





# SHANG PALACE SPECIALS 香宫特色菜肴

## CRUSTACEANS 甲壳类海鲜

Weighed in Traditional Weighing Scale 采用传统秤具称重

Crab ▲ 🦀  
螃蟹

126 INR 650

for 100 grams  
每 100 克



Lobster  
龙虾

126 INR 715

for 100 grams  
每 100 克

Tiger Prawns ▲ 🦐  
虎虾

103 INR 585

for 100 grams  
每 100 克



### COOK IT YOUR WAY 烹饪方式由您随心选

Hong Kong Typhoon Shelter Chili and Garlic ▲ 🦐 🍷 🍷

港式避风塘风味，以辣椒和香蒜炒制

Singapore Chili 新加坡辣椒 ▲ 🍷 🍷

Black Pepper 黑胡椒 ▲ 🍷 🍷 🍷

Wok-Fried with Spring Onion and Ginger 葱姜爆炒 ▲ 🍷 🦐 🍷



# CHA CHAAN TENG QUINTESSENTIAL

## 茶餐厅经典滋味

Creating on-the-go meals for the busy residents, the Hong Kong Cha Chaan Teng Cafes serves a fusion of Canto-western dishes featuring noodles, meats and rice delicacies. These cafes have gained visible popularity worldwide and are suggested to be a part of the .UNESCO Intangible Cultural Heritage

港式茶餐厅融合粤式和西式菜肴，将面条、肉类与米饭烹制便捷美食，满足忙碌都市人的需求。这类茶餐厅现已风靡全球，并且被推荐列入联合国教科文组织非物质文化遗产名录。

### CHA CHAAN TENG QUINTESSENTIAL 茶餐厅经典滋味

Wok- Fried  
Chicken Hakka Noodles  
客家鸡肉炒面 ▲●

🍵 94 INR 450





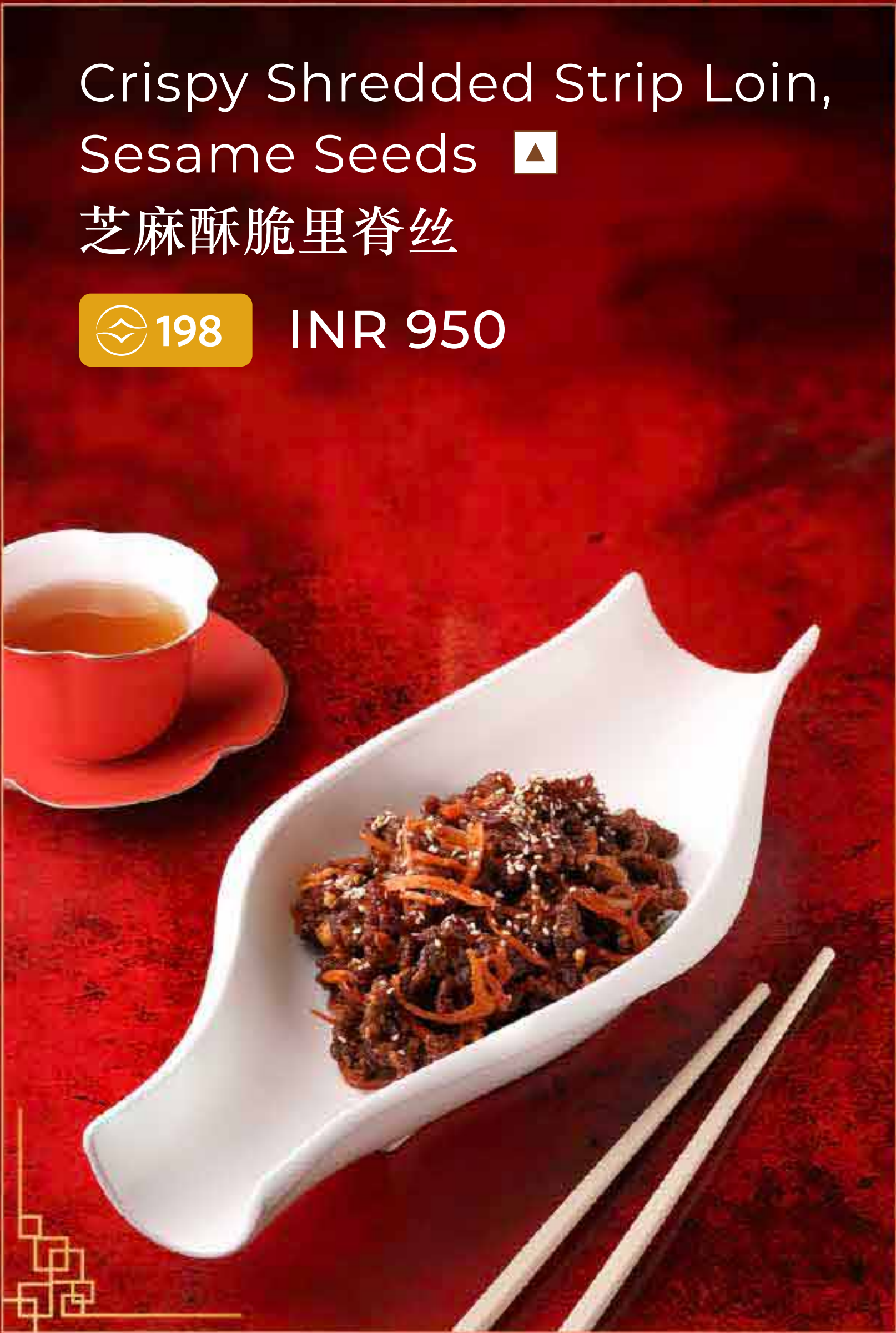
Wok-Fried Glass Noodles  
with Chinese Chives and Egg  
韭菜鸡蛋 炒粉丝 ▲●●●

94 INR 450



Crispy Shredded Strip Loin,  
Sesame Seeds ▲  
芝麻酥脆里脊丝

198 INR 950



Fried Rice Noodles, Sliced  
Sirloin, Spring Onion  
牛里脊香葱炒米粉 ▲●●●●

94 INR 450





Wok-Fried Tenderloin,  
Broccoli, Black Pepper  
西兰花黑椒煎里脊 ▲ ● ☹ ●

198 INR 950



Yangzhou Fried Rice,  
Shrimps, Chicken, Egg  
扬州炒饭 (虾仁、鸡肉、鸡蛋)

126 INR 715



Shrimp Wonton Soup Noodles  
鲜虾云吞面 ▲ ●

115 INR 550





STAPLES 主食  
RICE AND NOODLES 米饭和面条



Wok-Fried Rice  
with Burnt Garlic,  
Asparagus and Corn  
香酥蒜蓉 芦笋玉米炒饭



126 INR 715



Steamed Jasmine Rice  
茉莉香米饭



83 INR 400



Vegetable  
Fried Noodles  
蔬菜炒面



115 INR 550



Egg Fried Rice  
蛋炒饭



126 INR 715



Fujian (Hokkien)  
Fried Rice  
福建（客家）炒饭



126 INR 715



Signature Hot Stone Sizzling Crab  
Meat Fried Rice with XO Sauce  
招牌石板 XO 酱蟹肉炒饭



184 INR 1,040



# DESSERT 甜品

🍷 Chilled Mango Cream  
Sago, Pomelo 🇯🇵 🌱  
冰镇柚子芒果奶油西米露

🍷 103 INR 585



Lemon Grass Jelly with  
Melon, Strawberry, Spiced  
Lemongrass Syrup  
香茅果冻 配蜜瓜、草莓、  
香茅糖浆 🇯🇵 ✓ 🌱 🍷

🍷 103 INR 585



Seasonal Fresh Fruits 🇯🇵 ✓ 🌱 🍷  
时令鲜果

🍷 103 INR 585





# HOTPOT MENU 火锅菜单

With flavours perfected over half a century, Shang Palace brings you elevated Chinese cuisine in Bengaluru. Immerse and fall in love with the beauty, diversity and rich history of Chinese Culinary Art. Michelin Stars adorn our Hong Kong, Singapore and Paris locations, while critically acclaimed outposts can be found in world-class cities from Beijing to Istanbul.

Pair and perfect your flavours your own way. This unique and exclusive experience can be availed at Shang Palace for lunch and dinner.

历经半世纪匠心调味的香宫火锅，为您呈现班加罗尔的至臻中式飨宴。沉浸于中华烹饪艺术的美学意境、多样风味与悠远历史，我们在香港、新加坡及巴黎的分店皆获米其林星级殊荣，而从北京到伊斯坦布尔，我们在世界名城亦设有广受赞誉的分店。

由您随心搭配，定制专属口味体验。在香宫餐厅午餐和晚餐时段均可提供此独特尊享体验。

## HOW TO RELISH HOT POT 火锅品鉴指南

- Select the seasoned broth of your choice. Choose dipping ingredients.
  - Add the ingredients to the simmering broth. Cook the ingredients to your liking. Feel free to adjust the heat levels as you prefer. Different food has different cooking time; pace and perfect it your own way.
  - Once cooked, pick the ingredients with the hand-held basket spoon and place it in your bowl. Garnish with condiments and seasoning. Enjoy.
  - Occasionally, our server will replenish the pot with more broth. This is to rebalance the flavours and spices.
- 
- 选择您喜欢的秘制汤底。选择涮煮食材。
  - 将食材加入滚烫汤底。根据个人喜好烹制食材。可随时调整火候。不同食材烹煮时长各异，可按个人节奏掌控。
  - 烹制完成后，用漏勺将食材盛入碗中。佐以特调蘸料，即可畅享美食。
  - 服务人员将适时为您添补汤底，以平衡风味层次。





Homemade Ice Cream Scoop



自制冰淇淋球

Black Sesame & Goji Berry, Nectarine, Orange & Five Spices or Chocolate & Popcorn Sorbet 黑芝麻枸杞、油桃、橙子五香粉，或巧克力爆米花冰糕

 103 INR 585



Oolong Creme brulee



乌龙焦糖布丁

 103 INR 585





# AROMATIC BROTH BASE 香浓汤底

 Sichuan Spicy Broth  
川味麻辣汤底     
INR 458






Aromatic Chicken Broth  
香浓鸡汤    
INR 458



Aromatic Vegetable Broth  
鲜美蔬菜汤     
INR 458



Tomato Vegetable Broth  
番茄蔬菜汤     
INR 458





MEAT 肉类

Chicken ▲ 🌿 🍷

鸡肉

INR 558



Striploin ▲ 🌿 🍷

牛里脊肉

INR 658



Grass-fed Tenderloin ▲ 🌿 🍷

草饲牛里脊肉

INR 658



Pork ▲ 🌿 🍷

猪肉

INR 758





Pork Ribs ▲ 🍷 🌿 🍷

排骨

INR 758



Tenderloin Tripe ▲ 🍷 🌿 🍷

牛肚

INR 658



Braised Lamb ▲ 🍷 🌿 🍷

红烧羊肉

INR 758



Duck ▲ 🍷 🌿 🍷

鸭肉

INR 758





# SEAFOOD 海鲜

Andaman Shrimps ▲ 🦀 🌿 🚫  
安达曼虾  
INR 1,100



Lagoon Calamari ▲ 🌿 🚫  
泻湖鱿鱼  
INR 658



Seabass ▲ 🌿 🚫  
鲈鱼  
INR 758



Seafood Platter ▲ 🦀 🌿 🚫  
海鲜拼盘  
INR 2,058



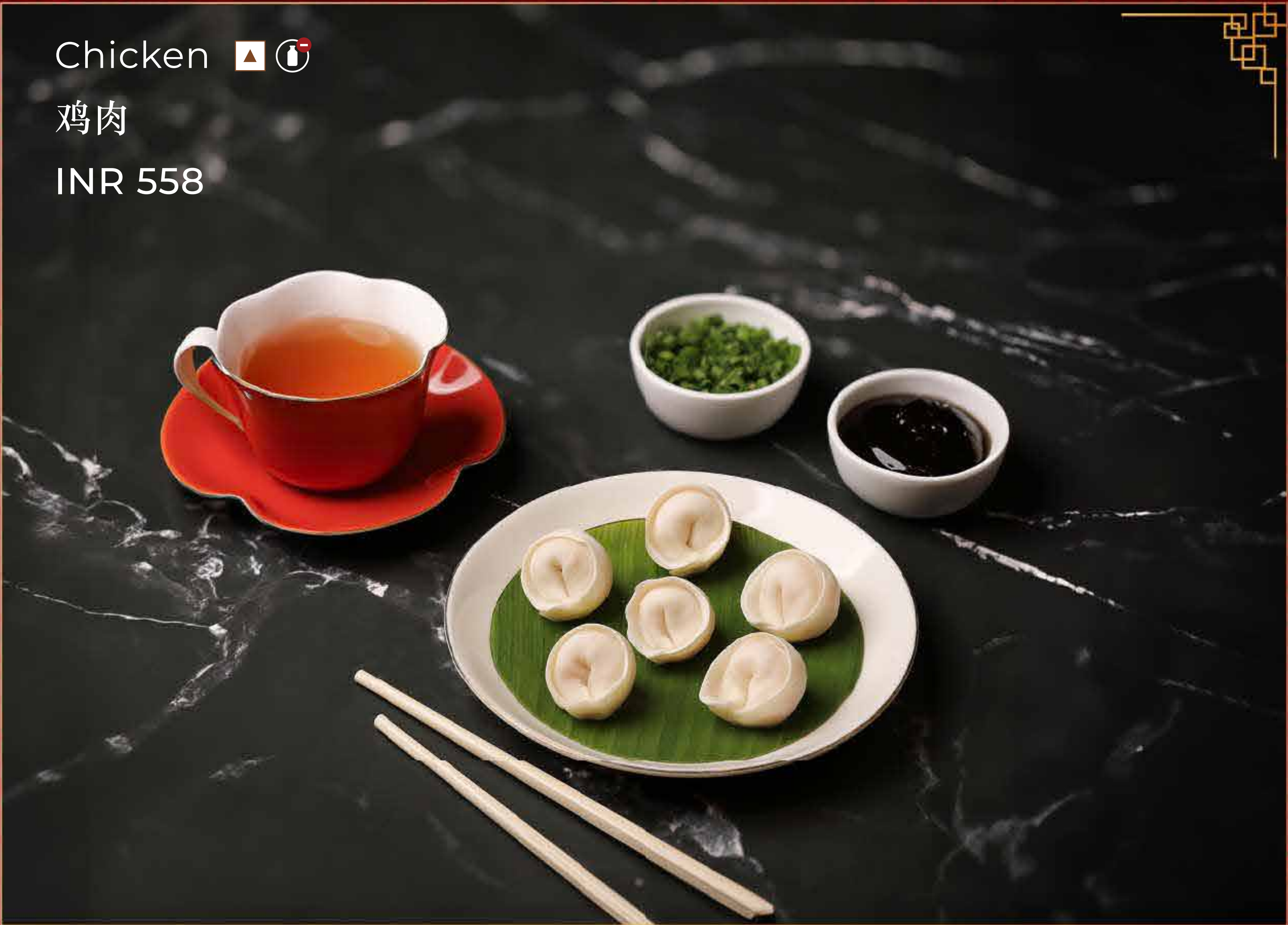


# DUMPLING 饺子

Chicken 🍗 🍴 🍴

鸡肉

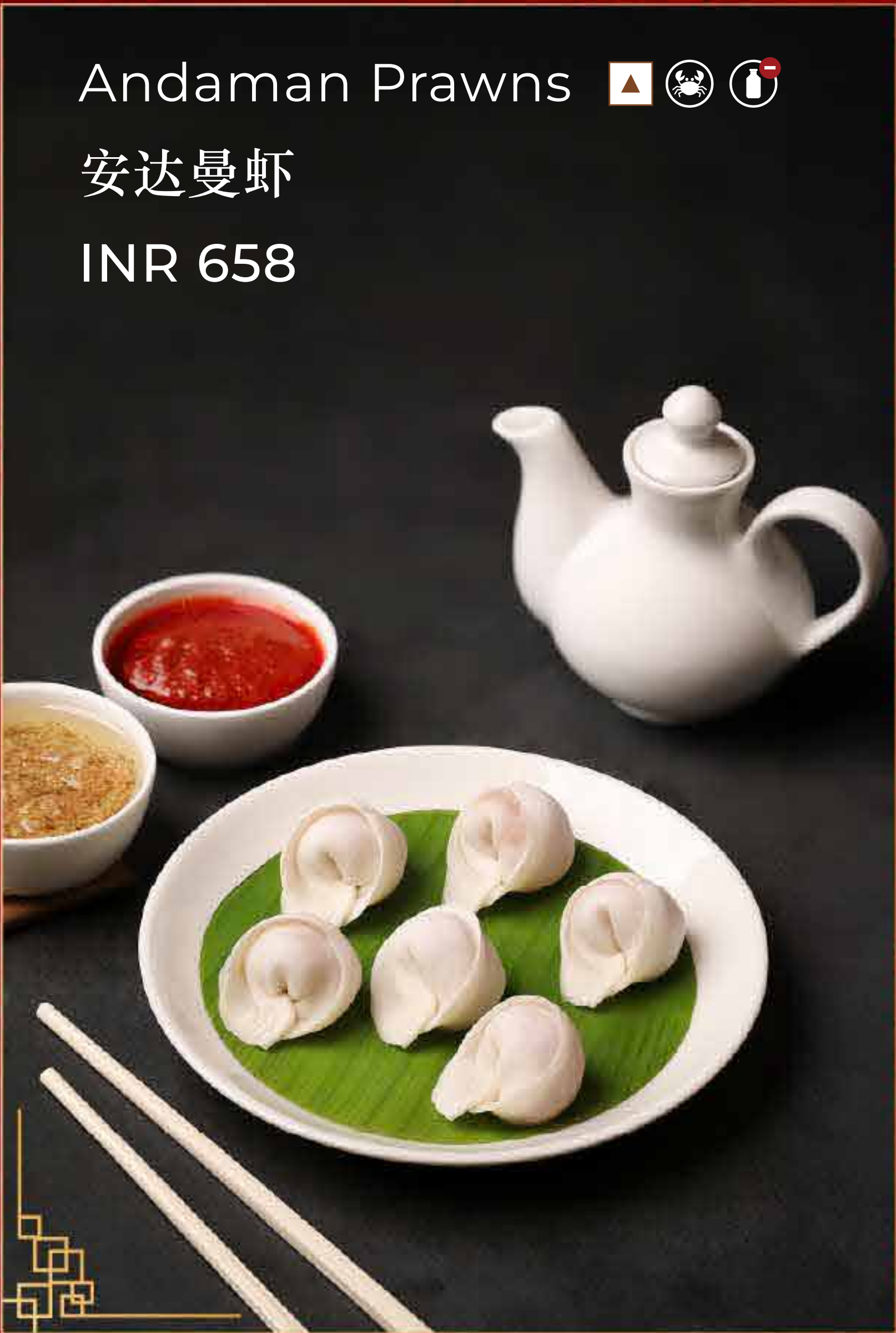
INR 558



Andaman Prawns 🍤 🍴 🍴

安达曼虾

INR 658



Vegetable 🌱 ✓ 🍴

蔬菜

INR 558





# TOFU 豆腐

Yellow Bean Tofu Skin  
豆腐皮



INR 658



Fried Tofu  
炸豆腐



INR 758



Fresh Tofu  
鲜豆腐



INR 658



Tofu Platter  
豆腐拼盘



INR 958





VEGETABLES 蔬菜

Mushroom Basket      
什锦菌菇  
INR 658







Asian Vegetables      
亚洲蔬菜      
INR 558



Corn      
玉米  
INR 458



Potato      
土豆  
INR 458



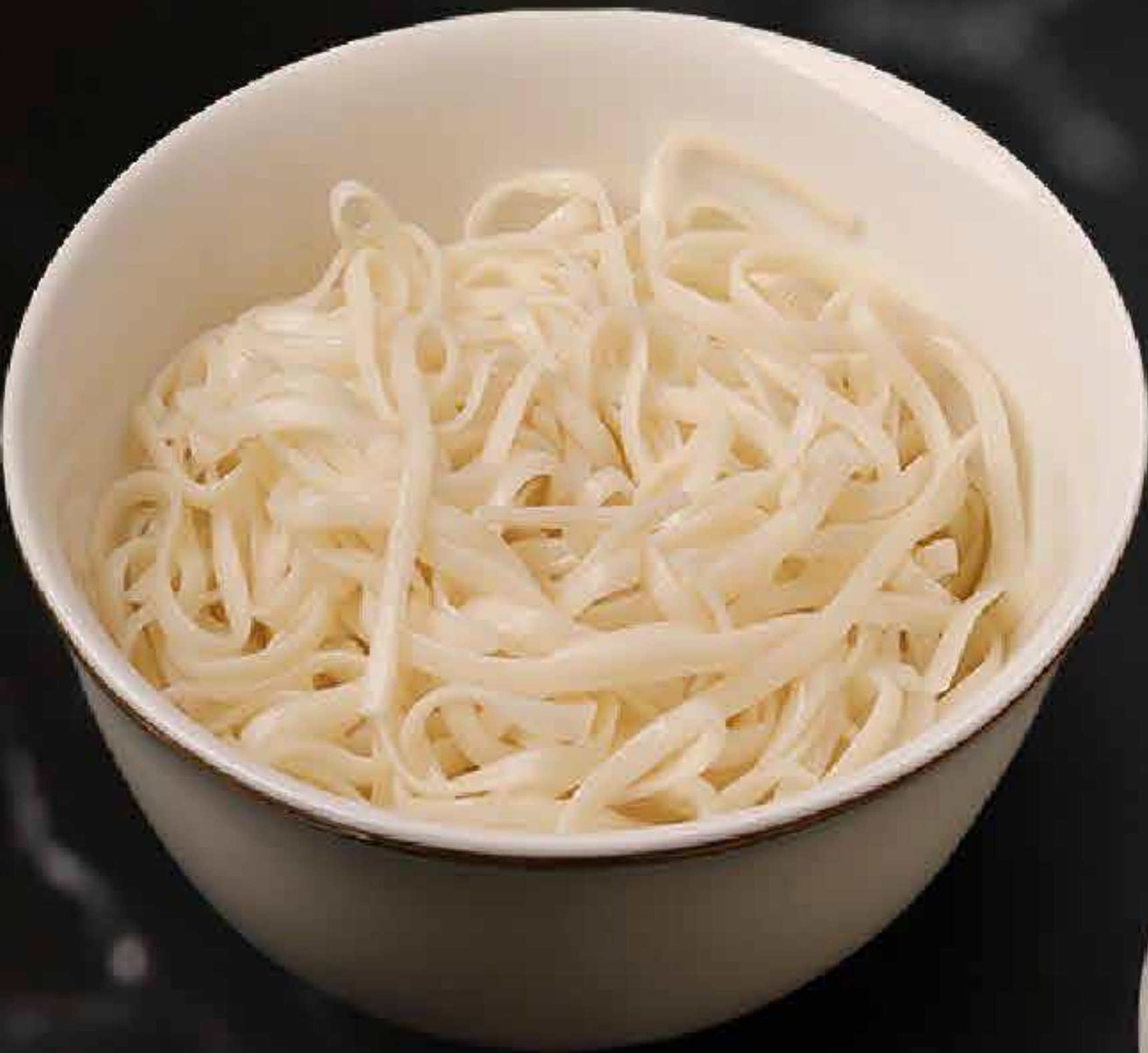


# NOODLES 面条

Dan Dan Noodle   

担担面

INR 658



Yellow Noodle

黄面   

INR 658