

# **Oriental Delights**

Welcome to Oriental Delights - Chinese Cuisine at its Finest!

## **Appetizers:**

### **1. Spring Rolls**

- Crispy vegetable spring rolls served with sweet chili dipping sauce. (₹400)

### **2. Dumplings Sampler**

- Assorted steamed dumplings filled with your choice of pork, shrimp, or vegetables.  
Served with soy dipping sauce. (₹550)

### **3. Hot and Sour Soup**

- Traditional Chinese soup with tofu, mushrooms, bamboo shoots, and a tangy broth.  
(₹350)

### **4. Crispy Wontons**

- Golden fried wonton pockets filled with a savoury mixture of minced pork and vegetables. Served with a tangy dipping sauce. (₹300)

### **5. Scallion Pancakes**

- Flaky pancakes infused with scallions, pan-fried until crispy and served with a soy dipping sauce. (₹250)

### **6. Sesame Cold Noodles**

- Chilled noodles tossed in a sesame sauce with cucumber and shredded chicken.  
(₹400)

### **7. Salt and Pepper Calamari**

- Tender calamari rings seasoned with salt, pepper, and Chinese five-spice, deep-fried until crispy. Served with a zesty dipping sauce. (₹600)

### **8. Crab Rangoon**

- Creamy crab and cream cheese filling wrapped in wonton skins, deep-fried to perfection. Served with a sweet chili sauce. (₹450)

## **Soups:**

1. **Wonton Soup**
  - Delicate pork-filled wontons in a clear chicken broth with fresh vegetables. (₹450)
2. **Egg Drop Soup**
  - Silky egg ribbons swirled in a flavourful chicken broth with scallions. (₹300)
3. **Hot and Sour Soup**
  - Traditional Chinese soup with tofu, mushrooms, bamboo shoots, and a tangy broth. (₹350)
4. **Miso Soup**
  - A classic Japanese soup with tofu, seaweed, and green onions in a miso-infused broth. (₹250)
5. **Corn and Crab Soup**
  - A comforting blend of sweet corn kernels and succulent crab meat in a velvety chicken broth. (₹400)
6. **Lemon Coriander Soup**
  - A zesty soup with a balance of tangy lemon and fresh coriander, perfect for revitalizing your taste buds. (₹300)
7. **Seafood Tom Yum Soup**
  - A Thai-inspired soup with a spicy and sour broth, loaded with shrimp, squid, mushrooms, and lemongrass. (₹500)
8. **Vegetable Tofu Noodle Soup**
  - A hearty soup featuring soft tofu, vegetables, and noodles in a fragrant vegetable broth. (₹350)
9. **Chinese Herbal Chicken Soup**
  - A nourishing and aromatic soup with tender chicken, Chinese herbs, and root vegetables simmered to perfection. (₹450)

## **Main Courses:**

1. **General Tso's Chicken**
  - Crispy chicken wok-tossed in a spicy and slightly sweet sauce with broccoli. (₹800)
2. **Kung Pao Shrimp**
  - Succulent shrimp stir-fried with peanuts, bell peppers, and zucchini in a spicy soy-based sauce. (₹950)
3. **Beef with Broccoli**
  - Tender slices of beef sautéed with broccoli florets in a savoury oyster sauce. (₹850)
4. **Mapo Tofu**
  - Soft tofu cubes in a spicy Sichuan bean sauce, served with steamed rice. (₹600)
5. **Sweet and Sour Pork**
  - Crispy pork bites tossed in a tangy sauce with bell peppers, onions, and pineapple. (₹700)
6. **Vegetable Chow Mein**
  - Stir-fried noodles with a medley of fresh vegetables in a savoury sauce. (₹550)
7. **Cashew Chicken**
  - Sliced chicken stir-fried with cashews, bell peppers, and water chestnuts in a rich soy-based sauce. (₹750)
8. **Black Bean Sauce Tofu**
  - Silken tofu and bell peppers sautéed in a flavourful black bean sauce. (₹550)
9. **Orange Glazed Beef**
  - Tender beef slices coated in a zesty orange glaze, served with steamed jasmine rice. (₹900)
10. **Sesame Tofu Stir-Fry**
  - Crispy tofu cubes tossed in a sesame sauce with broccoli and snap peas. (₹600)
11. **Spicy Garlic Eggplant**
  - Sautéed eggplant with garlic and chili, served in a spicy soy sauce. (₹650)
12. **Honey Walnut Shrimp** - Crispy shrimp coated in a sweet honey sauce and garnished with candied walnuts. (₹850)

### **Specialties:**

**1. Peking Duck**

- A classic Chinese dish featuring succulent roasted duck served with thin pancakes, scallions, and hoisin sauce. (Half - ₹2000 | Full - ₹3500)

**2. Mongolian Beef**

- Sliced beef with scallions and garlic, served over crispy rice noodles. (₹1200)

**3. Szechuan Eggplant**

- Stir-fried eggplant with bell peppers and garlic in a spicy Szechuan sauce. (₹600)

**4. Crispy Honey Chicken**

- Crispy chicken bites drizzled with honey and sesame seeds, served with steamed rice. (₹850)

**5. Cantonese Steamed Fish**

- A delicate white fish fillet steamed with ginger, scallions, and soy sauce. (₹1100)

**6. Five Spice Spare Ribs**

- Tender pork ribs marinated with Chinese five spice and slow-cooked until succulent. (₹950)

**7. Dragon and Phoenix**

- A combination of General Tso's chicken and Kung Pao shrimp in one flavourful dish. (₹1200)

**8. Lotus Leaf Rice**

- Fragrant sticky rice mixed with diced chicken, mushrooms, and Chinese sausage, wrapped in a lotus leaf and steamed to perfection. (₹800)

**9. Crispy Sesame Tofu**

- Crispy tofu cubes tossed in a sweet sesame sauce, garnished with sesame seeds and scallions. (₹750)

**10. Tea-Smoked Duck**

- Duck marinated in tea, spices, and honey, then smoked to impart a unique and delicious flavour. (₹1400)

**11. Stir-Fried Clams with Black Bean Sauce**

- Fresh clams' wok-tossed with bell peppers, onions, and black bean sauce. (₹1100)

### **Side Dishes:**

1. **Steamed Jasmine Rice**
  - Fragrant and fluffy jasmine rice. (₹50)
2. **Vegetable Fried Rice**
  - Stir-fried rice with assorted vegetables and soy sauce. (₹300)
3. **Egg Fried Rice**
  - Fried rice cooked with eggs, green onions, and a touch of soy sauce. (₹250)
4. **Stir-Fried Noodles**
  - A medley of stir-fried noodles with vegetables in a savoury sauce. (₹350)
5. **Garlic Bok Choy**
  - Fresh Bok choy sautéed with garlic and a hint of soy sauce. (₹200)
6. **Szechuan Cucumber Salad**
  - Sliced cucumbers marinated in a spicy Szechuan sauce with peanuts and cilantro. (₹250)
7. **Hot and Spicy Tofu**
  - Soft tofu cubes sautéed with chili, garlic, and scallions. (₹300)
8. **Sesame Green Beans**
  - Crispy green beans tossed in a sesame glaze with sesame seeds. (₹250)
9. **Scallion Pancakes**
  - Flaky pancakes infused with scallions, pan-fried until crispy. (₹250)
10. **Crispy Wonton Strips**
  - Thin strips of fried wonton skins served as a crunchy accompaniment. (₹150)

## **Drinks:**

### **1. Jasmine Green Tea**

- Fragrant and soothing green tea. (₹150)

### **2. Lychee Cooler**

- Refreshing lychee fruit drink with a hint of mint. (₹200)

### **3. Fortune Iced Tea**

- Iced black tea infused with citrus and spices. (₹150)

### **4. Ginger Honey Lemonade**

- A zesty and revitalizing blend of ginger, honey, and lemon. (₹180)

### **5. Chinese Herbal Tea**

- A selection of traditional herbal teas known for their health benefits and soothing properties. (₹180)

### **6. Coconut Water**

- Naturally hydrating coconut water served chilled. (₹120)

### **7. Mango Lassi**

- Creamy yogurt blended with ripe mango for a sweet and tangy treat. (₹220)

### **8. Chinese Plum Juice**

- A unique and slightly tangy juice made from Chinese plums. (₹170)

### **9. Green Apple Sparkler**

- Fresh green apple juice with a sparkling twist. (₹190)

### **10. Hot Ginger Tea**

- A comforting infusion of ginger and spices, perfect for warming up. (₹160)

## **Desserts:**

### **1. Fortune Cookies**

- Traditional cookies with a special message inside. (Complimentary)

### **2. Mango Sticky Rice**

- Sweet sticky rice with fresh mango slices and coconut cream. (₹300)

### **3. Red Bean Paste Pancakes**

- Flaky pancakes filled with sweet red bean paste. (₹250)

### **4. Sesame Balls**

- Crispy sesame-coated rice balls filled with sweet lotus seed paste. (₹200)

### **5. Almond Tofu Pudding**

- Silky almond-flavoured tofu pudding topped with a drizzle of sweet syrup. (₹220)

### **6. Fried Ice Cream**

- Vanilla ice cream wrapped in a crispy shell, served with chocolate sauce. (₹280)

### **7. Coconut Jelly**

- Refreshing coconut-flavoured jelly cubes served with a splash of coconut milk.  
(₹180)

### **8. Osmanthus Jelly**

- Delicate jelly infused with osmanthus flowers, known for their fragrant aroma.  
(₹200)

### **9. Black Sesame Soup**

- A warm and comforting dessert soup made from ground black sesame seeds.  
(₹250)

### **10. Fruit Platter**

- A fresh assortment of seasonal fruits for a light and healthy dessert option. (₹350)