### APPETIZER / STARTER

1.	Fried Wonthun	:	150/=
2.	Fried Wonthun (Special)	:	180/=
3.	French Fry	:	110/=
4.	Fish Chips	:	100/=
5.	Vegetable Spring Roll (8 Pcs.)	:	160/=
6.	Vegetable Pakura	:	120/=
7.	Szechuan Stream Vegetable Roll	:	280/=
8.	Fried Chicken Wings	:	150/=
9.	Chicken Ball Plate	:	250/=
10.	Fried Chicken Drum Stick	:	220/=
11.	Fried Meat Ball	:	230/=
12.	Fried Prawn with French Fry	:	380/=
13.	Special Fried Prawn	:	420/=
14.	Prawn on Toast	:	320/=
15.	Fried Prawn Ball Plate	:	320/=
16.	Crum Fried Prawn	:	380/=
17.	Fried Fish Finger (8 Pcs.)	:	300/=
18.	Fried Fish Cake (8 Pcs.)	:	280/=
19.	Mushroom Fried	:	320/=
20.	Caspia Special Starter (Chicken, Mutton, Prawn, Caswnut, Capsicum, Mus	: shroom et	350/=
	2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17.	<ol> <li>Fried Wonthun (Special)</li> <li>French Fry</li> <li>Fish Chips</li> <li>Vegetable Spring Roll (8 Pcs.)</li> <li>Vegetable Pakura</li> <li>Szechuan Stream Vegetable Roll</li> <li>Fried Chicken Wings</li> <li>Chicken Ball Plate</li> <li>Fried Chicken Drum Stick</li> <li>Fried Meat Ball</li> <li>Fried Prawn with French Fry</li> <li>Special Fried Prawn</li> <li>Prawn on Toast</li> <li>Fried Prawn Ball Plate</li> <li>Crum Fried Prawn</li> <li>Fried Fish Finger (8 Pcs.)</li> <li>Fried Fish Cake (8 Pcs.)</li> <li>Mushroom Fried</li> <li>Caspia Special Starter</li> </ol>	2. Fried Wonthun (Special) :  3. French Fry :  4. Fish Chips :  5. Vegetable Spring Roll (8 Pcs.) :  6. Vegetable Pakura :  7. Szechuan Stream Vegetable Roll :  8. Fried Chicken Wings :  9. Chicken Ball Plate :  10. Fried Chicken Drum Stick :  11. Fried Meat Ball :  12. Fried Prawn with French Fry :  13. Special Fried Prawn :  14. Prawn on Toast :  15. Fried Prawn Ball Plate :  16. Crum Fried Prawn :  17. Fried Fish Finger (8 Pcs.) :  18. Fried Fish Cake (8 Pcs.) :  19. Mushroom Fried :

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### **SALAD**

21.	Mixed Vegetable Salad	:	200/=
•	1,111100 , 08000010 201000	•	_ 0 0,

22. Fish Cashew Nut Salad : 330/=

23. Russian Salad : 300/=

24. Bangkok Style Salad : 300/=

25. Chicken Prawn Cashew Nut Salad: 380/=

26. Chicken Cashew Nut Salad : 380/=

27. Prawn Cashew Nut Salad : 400/=

28. Special Shrimp Salad : 350/=

29. Lab Gai Salad : 400/=

30. Caspia Special Salad : 400/=

### **SOUP** SZECHUAN, CHINESE & THAI STYLE

ant tre	31.	Vegetable Soup	:	180/=
estauran ty Centre	32.	Chicken Vegetable Soup	:	220/=
sta / C	33.	Chicken Clear Soup	:	200/=
Resarty	34.	Chicken Corn Soup	:	220/=
<b>∩</b>	35.	Chicken Corn Soup (Special)	:	280/=
es A	36.	Chicken Steamed Soup	:	290/=
Chinese ence & F	37.	Prawn Corn Soup	:	240/=
O <u>e</u>	38.	Thai Soup	:	280/=
hai - onfe	39.	Special Thai Soup	:	330/=
H Co	40.	Thai Mixed Vegetable Soup	:	330/=
	41.	Thai Hot Soup	:	320/=
$\leq$	42.	Thai Clear Soup	:	330/=
	43.	Thai Cocktail Soup	:	350/=
S	44.	Thai Coconut Soup	:	350/=
$\triangleleft$	45.	Hot & Sour Soup	:	250/=
$\bigcirc$	46.	Szechuan Soup	:	450/=
	47.	Tum-Yum goong Soup	:	420/=
	48.	CASPIA Special Soup	:	450/=

### **CHOWMEIN**

	49	9.	Vegetable Chow Mein	:
ant tre	50	0.	Egg Chow Mein	:
estaurant rty Centre	5.	1.	Chicken Chow Mein	:
رة م	52	2.	Prawn Chow Mein	
es rt	53	3.	Beef Chow Mein	:
a Ta	54	4.	Mutton Chow Mein	:
Chinese ence & F	55	5.	Mixed Chow Mein	:
ine Se	56	6.	Special Chow Mein	:
- Chin erence	57	7.	Szechuan Chow Mein	:
- (- era	58	8.	Caspia Special Chow Mein	:
hai onf				
	C	CHC	PSUEY	
$\leq$	59	9.	Fish Chopsuey	:
<u> </u>	6(	0.	Chicken Chopsuey	:

Prawn Chopsuey

Chinese Chopsuey

Mixed Chopsuey

American Chopsuey

61.

62.

63.

64.

170/=

190/=

200/=

200/=

210/=

260/=

270/=

300/=

320/=

250/=

250/=

290/=

250/=

370/=

370/=

210/=

### **RICE** SZECHUAN, CHINESE & THAI STYLE

nt	<u>r</u>	65.	Steamed Rice	:	90/=
Restaurant	entre	66.	Vegetable Fried Rice	:	180/=
tal	Ö	67.	Egg Fried Rice	:	200/=
es	t Z	68.	Chicken Fried Rice	:	220/=
Ϋ́	$\overline{a}$	69.	Chicken Masala Fried Rice	:	230/=
Se	യ സ	70.	Mutton Fried Rice	:	230/=
Chinese	<b>Q</b>	71.	Mutton Masala Fried Rice	:	240/=
ij	U	72.	Beef Fried Rice	:	210/=
0	) L	73.	Beef Masala Fried Rice	:	220/=
<u>.</u>	nfe	74.	Prawn Fried Rice	:	240/=
Гhа	0	75.	Prawn Masala Fried Rice	:	250/=
•		76.	Mixed Fried Rice	:	250/=
<		77.	Thai Fried Rice	:	310/=
$\overline{C}$		78.	Lomsum Fried Rice	:	300/=
		79.	Chinese Biriani	:	300/=
	7	80.	Special Fried Rice	:	320/=
	5	81.	American Fried Rice	:	330/=
	ノ	82.	Szechuan Fried Rice	:	330/=
		83.	Caspia Special Fried Rice (Chicken, Prawn, Caswnut, Mashroom, Babycorn, Capsi. Etc.)	:	350/=

### CHICKEN SZECHUAN, CHINESE & THAI STYLE

<b>.</b>	<b>(1)</b>	84.	Fried Chicken	:	280/=
an	entre	85.	Special Fried Chicken	:	330/=
estaurant	e C	86.	Thai Fried Chicken	:	330/=
sta	Ú	87.	Crumb Fried Chicken	:	320/=
ses	Į.	88.	Fried Chicken Drumstick	:	220/=
TT (1)	D B	89.	Bangkok Style Fried Chicken	:	330/=
386	Ø	90.	Chicken Masala	:	300/=
hinese	nce	91.	Chicken Jhal Fry	:	300/=
() h	en	92.	Chicken Boneless (Gravy)	:	300/=
ı	_	93.	Lemon Chicken Boneless (Gravy)	:	330/=
Jai	onfe	94.	Chicken Onion Chilly	:	300/=
F	ŏ	95.	Chicken Mushroom Ginger (Gravy)	:	310/=
		96.	Chicken Mushroom Garlic	:	310/=
$\leq$		97.	Chicken Mushroom Baby Corn	:	290/=
$\overline{\cap}$		98.	Sweet & Sour Chicken	:	300/=
	5	99.	Hot & Sour Chicken	:	300/=
		100.	Szechuan Chicken	:	330/=
(	5	101.	Chicken With Foil paper With Green peace	:	380/=
		102.	Sweet & Sour Chicken Ball Plate	:	250/=
		103.	Chicken Cutlet	:	240/=
		104.	Chicken Soya Sauce Fry	:	320/=

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121.

122.

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PRAWN SZECHUAN, CHINESE & THAI STYLE					
105.	Szechuan Prawn Ball	:	400/=		
106.	Fried Prawn with French Fry	:	380/=		
107.	Prawn Cutlet	:	390/=		
108.	Prawn on Toast	:	390/=		
109.	Special Fried Prawn	:	400/=		
110.	Mansorian Prawn	:	420/=		
111.	Prawn Onion Chilly	:	420/=		
112.	Sweet & Sour Prawn Ball	:	440/=		
113.	Prawn Garlic Ginger	:	420/=		
114.	Hot Sauce Prawn	:	430/=		
115.	Prawn Chilly Paste Dry	:	370/=		
116.	Thai Prawn	:	510/=		
117.	Prawn Chilly Dry	:	450/=		
118.	Crumb Fried Prawn	:	420/=		
119.	Special Prawn Masala	:	480/=		
120.	Szechuan Prawn	:	530/=		

King Fried Prawn (Fried/Gravy)

560/=

600/=

### **FISH** SZECHUAN, CHINESE & THAI STYLE

<b>-</b>	123.	Fish Cutlet		:	260/=
urant entre	124.	Pomfret (Rupchada) Fried/Gravy S.	mall	:	250/=
estauran rty Centr	125.	Pomfret (Rupchada) Fried/Gravy 25	0gm	:	350/=
au Ce	126.	Fried Fish Ginger		:	280/=
sts y	127.	Fried Fish Finger 8pcs		:	300/=
	128.	Fish Ball 8pcs		:	300/=
R a	129.	Sweet & Sour Fish		:	300/=
ω - 8	130.	Fried Fish Cake		:	290/=
e e	131.	Fish Onion Chilly		:	310/=
Chinese ence & F	132.	Hot & Sour Fish		:	310/=
C ë	133.	Hot & Sauce Fish		:	310/=
e r	134.	Mandarin Fish		:	330/=
hai - onfe	135.	Fish Masala		:	330/=
Th O	136.	Special Fish with Mushroom G	inger	:	350/=
1	137.	Whole Koral Fry (1kg)		:	1500/=
	138.	Whole Koral Smok (1kg)		:	1500/=
	MU	<b>ITON</b> SZECHUAN, CHINE	SE & T	HAI	STYLE
	139.	Mutton Cutlet		:	280/=
	140.	Fried Mutton Ball		:	320/=
	141.	Mutton Onion Chilly		:	340/=
	142.	Mutton Masala		:	370/=
	143.	Szechuan Mutton		:	410/=
	144.	Mutton Chilly Dry		:	450/=

### **BEEF** SZECHUAN, CHINESE & THAI STYLE

	<b>DEET</b> SZECHUAN, CHINESE & THAISTYLE				
nt	י	145.	Fried Meat Ball Plate	:	230/=
estaurant	_ 	146.	Beef Cutlet	:	230/=
au	)	147.	Beef Onion Chilly	:	300/=
est	<u>ל</u>	148.	Sweet & Sour Meat Ball	:	310/=
M d	ี้	149.	Hot & Sour Beef	:	310/=
e G		150.	Beef Masala	:	340/=
Jes S	_	151.	Beef Chilly Pasta	:	350/=
Chinese	2	152.	Szechuan Beef	:	350/=
_ (	5	153.	Spicy Garlic Beef	:	360/=
hai -	) =	154.	Beef Fried with Oyester Sauce	:	360/=
[hai	5	155.	Beef Chilly Dry	:	400/=
	)				
$\triangleleft$		SIZZ	LING		
$\overline{\cap}$		156.	Vegetable Sizzling	:	300/=
		157.	Fish Sizzling	:	520/=
SX		158.	Mixed Sizzling (Chicken, Prawn)	:	510/=
Q		159.	Beef Sizzling	:	500/=
(		160.	Chicken Sizzling	:	480/=
		161.	Mutton Sizzling	:	520/=
		162.	Prawn Sizzling	:	530/=
		163.	Caspia Special Sizzling	:	550/=

### **VEGETABLE**

ant tre	164.	Plain Vegetable	:	160/=
ura ent	165.	Chicken Vegetable	:	180/=
estaur ty Cel	166.	Beef Vegetable	:	180/=
Resarty	167.	Chicken Chilly Vegetable	:	180/=
	168.	Beef Chilly Vegetable	:	180/=
ninese nce & F	169.	Vegetable Cutlet	:	180/=
hin nce	170.	Prawn Vegetable	:	190/=
$O_{\overline{0}}$	171.	Mutton Vegetable	:	190/=
ai - nfe	172.	Fish Vegetable	:	190/=
Tha Con	173.	Chicken Mushroom Vegetable	:	200/=
. •	174.	Prawn Chilly Vegetable	:	220/=
$\triangleleft$	175.	Mixed Vegetable	:	230/=
	176.	Sp. Vegetable with Mushroom Capsicum	:	250/=
S	177.	Sp. Vegetable with Mushroom baby corn	:	260/=
$\triangleleft$	178.	English Vegetable	:	260/=
$\bigcirc$	179.	Thai Vegetable	:	280/=
	180.	Vegetable with Oyester Sauce	:	280/=

### **CASPIA EXCLUSIVE**

	181.	CASPIA Special Soup	:	400/=
urant entre	182.	CASPIA Special Starter	:	350/=
ura	183.	CASPIA Special Chowmine	:	320/=
Restaurant arty Centre	184.	CASPIA Special Fried Rice	:	350/=
Resarty	185.	CASPIA Special Limon Chicken	:	380/=
<b>—</b> ~~	186.	CASPIA Special Pomfret (Rupchada)	:	350/=
Chinese ence & F	187.	CASPIA Special King Prawn (6 pcs.)	:	560/=
Chin	188.	CASPIA Special Lob star	:	600/=
	189.	CASPIA Special Red Snapper	:	500/=
nai - onfe	190.	CASPIA Special Koral Fry (1 Kg)	:	1500/=
Co Co		Order before 6 hr.		
	191.	CASPIA Special Koral Smoke (1 Kg)	•	1500/=
$\forall$	192.	CASPIA Special Hilsha Smoke		
$\overline{\cap}$	193.	Whole Chicken B-B-Q	:	400/=
S	194.	Whole Duck Roast / Jhal Fry	:	900/=
Ž	195.	Lamb B-B-Q (1/4 Mutton)	:	1800/=
S	196.	Whole Mutton B-B-Q	:	7000/=

Thai - Chinese Restaurant	
<u> </u>	<u> </u>

### **DESERT**

197.	Ice-cream (Cu	ıp)	•	30/=
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202. Fruit Custard : 80/=

### **BEVERAGE**

203.	Mineral Water (1.5 ltr.)	:	30/=
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204. Soft Drinks (1 Glass / 1:1 Bottle) : 20/=

Coke/Sprite /7up/Pepsi/Fanta /Slicce ect.

205. Soft Drinks CAN : 40/= variable

206. Lassi : 60/=

207. Milk Shake : 60/=

208. Milk Shake : 60/=

209. Lime Soda Water (1 glass) : 80/=

210. Fresh Juice (Seasonal) Variable

211. Tea (Milk Tea / Lemon Tea) : 20/=

212. Black Coffee : 40/=

213. Coffee : 60/=

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inese	8
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### ECONOMY PACKEGE LUNCH (Minimum 2 Pax)

- 01. Egg Fried Rice Fried Chicken Per Pax TK.: 160/= Chicken Vegetable
- 02. Chicken Fried Rice
  Fried Chicken
  Chicken Onion Chilly
  Chicken Vegetable
- 03. Mixed Fried Rice
  Fried Chicken
  Prawn Vegetable
  Mutton/Beef Chili Onion
- 04. Thai Fried Rice
  Fried Chicken
  Crum Fried Prawn
  Special Vegetable
  Chicken/Mutton/Beef Masala

### SASPIA

### ECONOMY EVENING SNACKS (Minimum 2 Pax)

- 05. Soup Vegetable/Ch.corn/Thai
  Fried Chicken
  French fry

  Per Pax TK.: 125/=
- 06. Fried Chicken
  French fry
  Fish Chips

  Per Pax TK.: 120/=

### **CASPIA BANGLA DISHES**

A\	1.	Plain Rice Katari	(as much as you can)	:	40/=
ınt tre	2.	Steam Rice	(minimum for 3 pax)	:	40/=
<u> </u>	3.	Vegetable	(seasonal)	:	30/=
estaurant rty Centre	4.	Dal		:	30/=
sta y (	5.	Dal (thick)		:	35/=
- 1 <del>-</del>	6.	Murigonto		:	40/=
C B	7.	Alu Varta		:	15/=
8 8 F	8.	Potol / Tomato Var	ta (seasonal)	:	35/=
e e	9.	Begun Fry		:	15/=
hines nce &	10.	Taki Varta		:	40/=
G E	11.	Prawn Varta		:	50/=
ai - nfer	12.	Shake	(seasonal)	:	20/=
	13.	Egg	Fry / Bhuna	:	20/=
Th	14.	Chicken Bhuna		:	100/=
1 0	15.	Beef Bhuna		:	100/=
	16.	Mutton Bhuna		:	120/=
	17.	Small Fish		:	80/=
	18.	Fish	(ruhi / katla)	:	100/=
	19.	Koi Fish		:	120/=
	20.	Soil/Ayer/Boyel		:	150/=
K	21.	Hilsha Fish		:	150/=
	22.	Rupchada Small S	ize (Fry / Gravy)	:	250/=
	23.	Rupchada Big Size	e (Fry / Gravy)	:	350/=
	24.	Green Salad		:	15/=

### CASPIA BANGLA DISHES FOR PARTY

(BY ORDER Before 6 hr, Minimum for 25 pax.)

		(	BY ORDER Before 6	hr, Minimum for 25	pax.)	
٦t	(U)	1.	Plain Rice Katari	(as much as you can)	:	40/=
ā	ntre	2.	Steam Rice	(minimum for 3 pax)	:	40/=
n	e	3.	Plain Polaw	(as much as you can)	:	50/=
g	O	4.	Chicken Biriani		:	150/=
Restaurant	>	5.	Mutton Biriani		:	140/=
<b>%</b>	ヹ	6.	Kacchi Birrani w	ith 2pcs Mutton	:	250/=
	D a	7.	Plain Khichuri		:	50/=
Chinese		8.	Bhuna Khichuri	(Mutton / Beef)	:	100/=
Ğ	∞ ~	9.	Vegetable	(seasonal)	:	25/=
<u> </u>	nce	10.	Dal		:	20/=
4		11.	Dal (thick)		:	25/=
O	Ō	12.	Murigonto		:	40/=
I	<u>@</u>	13.	Alu Varta		:	15/=
hai	onfere	14.	Begun Fry		:	10/=
4	O	15.	Taki Varta		:	40/=
	O		Fish Varta		:	20/=
_		16.	Prawn Varta		:	40/=
		17.	Shake	(seasonal)	:	20/=
		18.	Egg any style		:	25/=
		19.	Chicken	(¼ roast / kari)	:	100/=
		20.	Beef Bhuna	(1 Plate)	:	100/=
		21.	Beef Bhuna	(as much as you can)	:	180/= Conditional
		22.	Mutton Bhuna	1pc.	:	100/=
		23.	Mutton Bhuna	(as much as you can)	:	200/= Conditional
		24.	Hilsha Fish	Fry / Dopeaja	:	150/=
		25.	Hissha Fish	with Mustard	:	160/=
		26.	Ruhi / Katla Fish	Fry / Dopeaja	:	90/=
		27.	Soil/Ayer/Boyel		:	150/=

# Thai - Chinese Restaurant Conference & Party Centre CASPIA

53.

Coffee Milk

SPI	ECIAL DISHES (BY ORDER.)		
28.	Whole Fish Fry (Ruhi)	:	700/=
29.	• • • • • •	:	750/=
30.	Smoke Hilsha	:	1500/=
31.	Whole Duck Roast / Jhal Fry	:	900/=
32.		:	1500/=
33.	Whole Mutton Roast	:	7000/=
34.	Shagorana / Bright Spl. Dish	:	rate variable
BE	$\mathbf{R} - \mathbf{B} - \mathbf{Q}$ (BY ORDER )		
35.	Whole Chicken	:	500/=
36.	Lamb B-B-Q (1/4 mutton)	:	1800/=
37.	Whole Mutton	:	7000/=
DE	SERT (BY ORDER)		
38.	Doi (cup)	:	25/=
39.	Doi Special	:	50/=
	Jorda	:	20/=
	Egg Pudding	:	50/=
	Firni (rate variable Tk.20 – 50)		
43.	Sweet (rate variable Tk.15 – 40)		
BE	VERAGE		
44.	Soft Drinks Glass / Bottle (per person)	:	20/=
45.	Soft Drinks CAN	:	40/= variable
46.	Soft Drinks litter	:	70/=
47.	Borhani	:	35/=
48.	Mineral Water 1.5 ltr.	:	30/=
49.	Mineral Water for party Per person	:	10/=
50.	Fruit Juice	:	rate variable
51.	Tea (milk/lemon)	:	15/=
52.	Coffee Black	:	25/=

40/=

### **BREAK FIRST**

1.	Ruhti / Chapati	:	15/=
2.	Plain Parata	:	20/=
3.	Buter Parata	:	40/=
4.	Alu Parata	:	30/=
5.	Breat Buter Jelly	:	100/=
6.	Luchi	:	10/=
7.	Plain Khichuri	:	50/=
8.	Beef Bhuna Khichuri	:	80/=
9.	Mutton Bhuna Khichuri	:	100/=
10.	Chicken Bhuna Khichuri	:	100/=
11.	Egg any style	:	20/=
12.	Vegetable	:	30/=
13.	Buter Vegetable	:	40/=
14.	Buter Boil Vegetable	:	40/=
15.	Dal Bhuna	:	50/=
16.	Buter Dal	:	40/=
17.	Buter Dal with lever	:	50/=
18.	Lotpoti	:	100/=
19.	Chicken Bhuna	:	90/=
20.	Chicken Kari	:	80/=
21.	Alu Vaji	:	20/=
22.	Suji haluya	:	30/=

## CASPIA

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### **EVENING SNACKS**

23.	Cake	:	25/=
24.	Vegetable Pakura 2pc.	:	20/=
25.	Vegetable Roll	:	25/=
26.	Dal Puri	:	10/=
27.	French Fry	:	30/=
28.	Moglai Parata	:	40/=
29.	Chow	:	60/=
30.	Whonton 2pc.	:	40/=
31.	Chicken Sandwich	:	35/=
32.	Vegetable Sandwich	:	30/=
33.	Singara	:	10/=
34.	Somucha	:	10/=
35.	Fruit Seasonal (seasonal)		rate variable
36.	Sweet		rate variable