

CHINESE

Spring Roll



Combination Fried Rice



Chicken Lollipop



Beef Green Pepper



Assortment



Fish Taipan



CHINESE

Starters

Seafood Platter (full portion) | 288
Seafood Platter (half portion) | 211
Golden Fried Prawns | 141
Prawns Spring Roll | 71
Tai-chin Prawns | 146
Satay Prawns | 153
Sesame Prawns on Toast | 68
Golden Fried Shrimps | 82
Salt & Pepper Shrimps | 90
Golden Fried Fish | 91
Tai-chin Fish | 81
Crispy Fried Squid | 76
Satay Chicken | 65
Tai-chin Chicken | 65
Peanut Paste Chicken | 65
Fried Chicken Wings | 67
Chicken Lollipop | 67
Chicken in Mustard Chilli Sauce | 65
Satay Combination | 85
Honey-Glazed Spare Ribs | 65
Crispy Chilli Beef / Pork / Lamb | 65
Special Platter (full portion) | 370
Special Platter (half portion) | 253
Spring Roll (Veg or Beef) | 30
Spicy Potato Chips | 35
Golden Fried Vegetables | 53
Vegetable on Toast | 53
Tai-chin Bean Curd | 57
Chilli Paneer | 59

Soups

Sweet Corn with Chicken Soup | 29
Mixed Seafood Soup | 33
Hot and Sour Soup | 29
Seafood Noodle Soup | 39
Manchow Soup | 39
Crispy Rice with Vegetables Soup | 32

Rice & Noodles

Rice

Assorted Meat Fried Rice (chicken, beef, pork) | 46
Special Fried Rice (chicken, beef, veg) | 46
Combination Fried Rice (chicken, beef, shrimp) | 46
Fried Rice with Chicken / Pork / Beef | 35
Egg Fried Rice | 35
Vegetables Fried Rice | 35
Seafood Fried Rice | 46
Chicken Curry Fried Rice | 35
Fried Rice with Seafood & Pineapple | 47
Bamboo Fried Rice (burnt garlic) | 32
Oriental Fried Rice (shrimp & pork) | 41
Steamed Rice | 29
Triple Schezwan Rice | 97

Noodles

Crispy Fried Noodles with Seafood | 64
Chilli Garlic Noodles | 64
Birthday Noodles | 64
Singapore Noodles with Seafood | 79
Stir-Fried Noodles with Seafood | 82
Pan-Fried Noodles Cantonese Style | 66
Hakka Noodles (Chicken or Beef) | 66
Singapore Noodles with Vegetables | 79
American Chopsuey | 70
Veg Hakka Noodles | 66



All Prices are VAT,NHIL,TBL,GFL inclusive

Extra charge for takeaway box

CHINESE

Main Course

Chicken

Chicken in Spicy Chilli Sauce | 62
Chicken in Green Pepper Sauce | 62
Chicken in Cashew Nut Sauce | 62
Chicken in Honey Sauce | 62
Chicken in Lemon Sauce | 62
Chilli Chicken Gravy | 62
Chicken Manchurian | 62
Chicken in Taipan Sauce | 79

Beef, Pork and Lamb

Green Pepper Sauce (Beef or Pork) | 62
Black Bean Sauce (Beef or Pork) | 62
Sweet & Sour Sauce (Beef or Pork) | 62
Cashewnut Sauce (Beef or Pork) | 62
Spicy Chilli Sauce (Beef or Pork) | 62
Taipan Sauce (Beef or Pork) | 79
Stir-Fried Beef Chinese Style | 62
Stir-Fried Lamb Chinese Style | 66
Lamb with Ginger & Spring Onion | 72
Lamb in Taipan Sauce | 79

Sizzling

Bean Curd in Oyster Sauce | 65
Teppanyaki Sliced Beef Tenderloin | 76
Teppanyaki Chicken | 76
Squid in Teppanyaki Sauce | 82
Prawns in Black Bean Sauce | 156

Seafood

Squid with Beans | 73
Squid in Taipan Sauce | 73
Shrimps in Sweet Chilli Sauce | 90
Shrimps in Black Bean Sauce | 90
Fish Fillet in Black Bean Sauce | 91
Fish Fillet in Fish Flavour Sauce | 91
Fish Fillet in Taipan Sauce | 106
Prawns Singapore-Style | 130
Prawns in Sweet Chilli Sauce | 130
Prawns in Black Bean Sauce | 130
Prawns in Chilli Plum Sauce | 130
Prawns in Chilli Garlic Sauce | 130
Prawns in Taipan Sauce | 136

Vegetables

Mixed Vegetables | 65
Ma-Po Tofu | 65
Bean curd in Brown Sauce | 65
Stir-Fried Lettuce | 65
Chinese Cabbage Szechuan Style | 65
Beans with Ginger and Garlic | 65
Vegetable Manchurian | 79



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INDIAN

Kaju Curry



Dal Makhani



Chicken Tikka



Dal Tadka



Assorted Roti



Mixed Veg Platter



Non-Veg Starters

- Tandoori Chicken | 62
(Spring chicken marinated in yogurt and fresh spices)
- Chicken Tikka | 62
(Boneless tender chicken chunks in special herbs & grilled)
- Chicken Seekh Kebab | 62
(Chicken minced with spices and grilled)
- Chicken Malai Kebab [or Garlic Kebab] | 62
(Boneless chicken marinated in yogurt and mild spices [with garlic])
- Boti Kebab | 68
(Tender, boneless lamb marinated in spices and char-grilled)
- Mutton Seekh Kebab | 71
(Juicy minced lamb kebab)
- Fish Amritsari [or Fish Tikka] | 68
(Fish marinated and crispy fried)
- Prawns Tikka | 164
(Fresh prawns marinated in aromatic spices, cooked in tandoor)
- Mixed Non-Veg Platter | 104
(An assortment of non-veg starters. Ask waiter for details)

Non-Veg Main Course

- Butter Chicken | 77
(Marinated chicken in gravy of tomatoes, laced with cream)
- Chicken Tikka Masala | 77
(Chicken tikka tossed in a onion, tomato gravy)
- Balti Chicken | 77
(Boneless Chicken in an almond gravy flavoured with black pepper)
- Chicken Curry | 77
(A home-style curry preparation of chicken)
- Chicken Achari | 77
(Chicken cooked with pickled spices)
- Chicken Charminar | 77
(Chicken cooked in Hyderabad spices)
- Chicken Korma | 77
(Chicken cooked in a mild sauce of cashewnut and cream)
- Kadai Chicken | 77
(Chicken prepared with North-Indian spices in a kadai)
- Kheema Matar | 77
(Minced meat cooked with Green Peas)
- Mutton Rogan Josh | 85
(Tender lamb chunks cooked in thick onion tomato gravy)
- Bhuna Gosht | 85
(Boneless lamb cooked in thick onion tomato gravy)
- Saag Meat | 85
(Lamb tossed with spinach)
- Balti Mutton (Yakhani) | 85
(Lamb prepared in yogurt and mild spices)
- Shrimp Kadai | 100
(Shrimps tossed in a thick gravy)
- Prawns Kadai | 143
(Fresh prawns in an aromatic thick gravy)

Veg Starters

- Paneer Tikka | 63
(Cubes of cottage cheese marinated in spices and grilled)
- Vegetable Seekh Kebab | 46
(Minced vegetables blended with authentic spices and grilled)
- Stuffed Tandoori Aloo | 46
(Potatoes filled with cheese, dry fruits & cooked in a tandoor)
- Paneer Amritsari | 44
(Cottage cheese marinated and fried)
- Vegetable Punjabi Samosa | 38
(Pastry stuffed with vegetables)
- Hara Bara Kebab | 38
(Green vegetables and potato patties)
- Mixed Veg Pakoda | 56
(Fresh vegetables marinated and battered fried)
- Mixed Veg Platter | 44
(An assortment of veg starters. Ask waiter for details)

Veg Main Course

- Paneer Makhani | 67
(Cottage cheese cubes simmered in tomato gravy)
- Dal Makhani | 67
(The famous creamy dal made with an emulsion of lentils)
- Palak Paneer | 67
(Cottage cheese cooked with spinach leaves)
- Matar Paneer | 67
(Cottage cheese cooked with green peas)
- Kadai Paneer | 67
(Cottage cheese in a gravy of capsicum, tomato & green chillies)
- Jeera Aloo | 67
(Dry potatoes cooked till they are crisp)
- Saag / Gobi / Matar Aloo | 67
(Potatoes prepared with spinach / cauliflower, or green peas)
- Dum Aloo Kashmiri | 67
(Stuffed potatoes flavoured to perfection and cooked in gravy)
- Malai Kofta | 67
(Vegetables dumplings cooked in a creamy sauce)
- Kadai Vegetables | 67
(Mixed vegetables cooked in a kadai)
- Navratan Korma | 67
(Garden-fresh vegetables cooked in a range of fine spices)
- Dal Fry (Tadka Dal) | 67
(Yellow lentils cooked together with a special preparation)
- Channa Pindi | 67
(A Punjab speciality made with chick peas)
- Methi Malai Matar | 67

INDIAN

Breads

Kheema Naan | 31
Pesawari Naan | 26
Assorted Baby Bread | 24
Butter / Cheese / Garlic Naan | 20
Pudhina Paratha | 20
Lacha Paratha | 20
Aloo / Onion / Paneer Kulcha | 20
Naan | 16
Tandoori Roti | 17

Accompaniments

Salad | 35
Aloo Raita | 32
Cucumber Raita | 29
Plain Yoghurt | 21
Masala Papad | 9
Papad | 6

Rice

Shrimps Biryani | 85
(Rice and shrimps cooked traditionally)
Mutton Biryani | 85
(Tradition Hyderabad biryani made with lamb and basmati rice)
Chicken Biryani | 85
(A subtle blend of chicken and basmati rice)
Chelo Kebab | 80
(Basmati rice cooked with chicken malai tikka & served on a sizzler)
Veg Pulao | 48
(Fresh Vegetables cooked with basmati rice)
Basmati Egg Rice | 42
(Egg Tossed with basmati rice)
Plain Basmati Rice | 29
(Steamed Rice)

Desserts

Ice Cream | 27
Fried Ice Cream | 38
Fresh Fruit Platter | 27
(Fresh fruits of the season)
Honey Tossed Noodles with Ice-Cream | 58
Kulfi Faluda | 56
(Toffee apple with vanilla ice-cream)
Gajjar Ka Halwa | 36
(Grated Carrots cooked with milk nuts)

enjoy!

