

PREMIER – MENU 2017

Indo chinese & Thai

Chilli Paneer (v)

Cured cheese coated with spices, herbs and gram flour, deep fried, Chilli sauce

Chilli Garlic Mogo (v)

Deep fried cassava wokked with chilli and garlic

Garlic Mushrooms (v)

Crispy coated mushrooms dipped in garlic sauce and deep fried

Manchurian Mushrooms (v)

Battered mushrooms infused with a Classic indo Chinese sauce

Gobi Manchurian (v)

Cauliflower florets in tempura batter coated with a classic indo Chinese sauce

Honey Sesame Mogo (v)

Deep fried cassava with honey glaze and sesame seed garnish

Veg Fried Rice (v)

Finely chopped, green beans , onion , peppers , cabbage , carrots wokked and spiced with rice

Hakka Noodles (v)

South eastern Chinese noodles with an Indian touch.

Chilli Chicken

From the street of Delhi , popular indo – Chinese dish

Chicken Manchurian

Tender pieces of chicken marinated Chinese style

Devils Lamb

Fiery boneless chunks of lamb grilled , wokked at high heat in spices peppers & onions

*Surcharge for this item

Garlic Prawns

Wild Catch Tiger prawns with subtle hint of garlic

* Sur charge for this product

Egg Fried Rice

Classic rice dish

Hakka Chicken Noodles

South eastern Chinese noodles with chicken with an Indian touch

Tempura Prawns

Prawn sticks in tempura batter

* Sur charge for this product

Satay Chicken

Satay spiced chicken on a stick , served with peanut dip

Duck Spring Rolls

Shredded duck with spring onion and hoisen sauce in filo pastry rol