



FROM THE CHEF

This menu tells the story of how Chinese cuisine continues to evolve. You'll find classics—but with a twist, shaped by both tradition and curiosity.

My cooking draws on Chinese, French, and other global techniques, allowing flavor and texture to guide each dish rather than rules alone.

I invite you to expect the unexpected — to come with an open mind, explore bold fermentations, and taste ingredients that reach beyond China, from regions where Chinese food has influenced or been reimagined over time.

Every plate is a reflection of how heritage meets innovation — familiar, yet new.

Chef Phankri bey

主厨寄语

这份菜单讲述了中国菜不断演变的故事。您会发现熟悉的经典菜式，但带有新的创意，融合了传统与好奇心。

我的烹饪灵感来自中国、法国以及世界各地的技法，让味道与质感引导每一道菜，而不是拘泥于规则。

我邀请您敞开心扉，去“预料之外”，探索大胆的发酵风味，品尝来自中国以外地区的食材。这些地方的饮食文化曾受中国的启发或影响。每一道菜，都是传承与创新的交汇，熟悉，却又全新。

廚師 Phankri bey

DIMSUM

(set of 4 pieces)

低语翠饺

Whispering Jade

Tofu skin, Napa cabbage, chives, leeks, beans, infused garlic oil
(V, D)

龙息

Dragon's Breath

Edamame & peas, smoked chili, sweet & spicy lemon gel
(V, D)

森林包 (S n Y n B v)

Essence Of The Forest

Wild mushroom bao, tartufo paste, garlic chive
(D, V)

季节水晶饺

Seasonal Crystal Dimsum

Purple potato, celery, pumpkin, black fungus, carrot, waterchestnut, beans, soy garlic, tomato onion relish
(V, G, D)

珍珠莲蓉饺子

Pearl Lotus Dumpling

Lotus root, corn, asparagus, beans, carrots
(V, D)

云南胡萝卜奶酪饺子

Yunnanese Carrot Cheese Dumpling

(V, G, D)

黑珍卷

Black Treasure Cheungfun

Shiitake, wood ear fungus, scallion ginger soy broth, sesame peanut
(V)

鲜虾肠粉佐蒜蓉酱油淋, 芝麻花生

Prawn Cheungfun

Scallion ginger soy broth, sesame peanut
(NV, D, S)

水晶虾仁韭菜, 飞鱼籽及云雾泡沫

Crystal Prawn & Chives With Tobiko And Cloud Foam

With a sweet and spicy lemon gel
(NV, D, S)

蒜蓉酱油醋鲜虾香菜馄饨

Prawn Cilantro Wonton

With garlic soy vinegar
(NV, D, S)

虾饺皇

Prawn Hargao

(NV, D, S)

上海风味鸡

Shanghai Chicken Or Chicken Gyoza

(NV, D, S)

西安风味香辣蒸鸡配羽衣甘蓝与米醋泡沫

Xi'an City Spicy Chicken

With kale and rice vinegar foam
(NV, D, S)

猪肉小笼包

Pork Xialong Bao

(NV, D, S)

猪肉饺子

Pork Gyoza

(NV, D, S)

猪虾烧卖

Pork And Prawn Sui Mai

(NV, D, S)

叉烧肠粉

Charsiu Pork Cheungfun

(NV, D, S)



(N) Contains Nuts (G) Contains Gluten (D) Contains Dairy
(S) Seafood (VG) Vegan (E) Eggs (V) Vegetarian

Prices are listed in INR and are subject to applicable taxes.
Kindly inform our team of any allergies or dietary requirements. Special dietary requests can be customised upon order. We are committed to responsible service and guest wellbeing.

CANTONESE BAKED & FRIED DIM SUM

(set of 3 pieces)

甜辣檸檬醬春卷

Cantonese Spring Roll

With a sweet and spicy lemon gel
(V, G)

黑椒奶油南瓜千层酥

**Black Pepper Butternut Squash
Mille-Feuille Puff**

(V, E, G, D)

叉烧蔬菜焗酥

Charsiu Vegetable Baked Puff

(V, E, G, D)

黑椒鸭肉酥

Duck Pepper Puff

(NV, E, G, S, D)

叉烧鸡肉千层酥

Charsiu Chicken Mille-Feuille Puff

(NV, E, G, S, D)

蜜汁叉烧酥

Honey-Glazed Charsiu Pork Puff

(NV, E, G, S, D)



SOUP

王妃秘顏

Empress Wang's Secret Beauty

Cordyceps & morel mushroom consommé, pakchoy,
goji berry
(V, G)

烟熏蔬菜甜玉米汤

Smoked Vegetable Sweet Corn Soup

(V, G)

雅花绽放

Miyabi Blossom

Mushroom, onion dashi, carrot, enoki, daikon, pakchoy
(V, G)

经典酸辣海鲜汤

Classic Hot And Sour Seafood Soup

(NV, E, G)

广式鲜虾云吞汤

Cantonese Prawn Wonton Soup

(NV, E, G, S)

蟹汁芦笋蛋花汤

Crab & Asparagus Egg-Drop Soup

With ginger

(NV, E, G, S)

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FROM THE ZEN GARDEN & BOUNTY

Almost Raw

干燥蘑菇配喜马拉雅柿子

**Dehydrated Mushroom With
Himalayan Persimmon**

Gomae truffle dressing, garden greens

Note: (Fruits will be as per seasonal availability)

(V, G)

黄瓜沙拉 (川式/北京式)

Cucumber Salad

Sichuan style / Beijing style

(V, G)

烟熏芝麻辣藕莲沙拉

Smoked Sesame Chilli Lotus Salad

(V, G)

海之气息

Ocean's Breathe

Assorted seafood, fresh herb dressing

(NV, G, S)

南京五香脆皮鸭沙拉

**Nanjing Five Spice Crispy Salted
Duck Salad**

Nashi pear, spiced hoisin sauce, Kinnaur pine nuts

Note: (Fruits will be as per seasonal availability)

(NV, G, S)

鲑鱼生牛肉片配aji amarillo橙子

**Salmon Carpaccio With Aji Amarillo
Ponzu**

(NV, G, S)

鲣鱼配芝麻味噌橙柚和土佐天青

Kanpachi

With sesame miso ponzu & Tosazu gelee

(NV, G, S)

SMALL PLATES

海盐/辣椒蒜毛豆

Charred Edamame With Sea Salt Or
Chilli Garlic
(V, G)

厨师精选蒸点拼盘

Chef's Selection Assorted Steamed
Dim Sum
(V / NV, (G, D, S))

厨师精选蒸与炸点拼盘

Chef's Selection: Assorted Steamed &
Crisp Dim Sum
(V / NV, (G, D, S))

椒麻脆豆腐配韭菜和细香葱

Beijing Mala Chilli Tofu With Leeks
& Chives
(V, G)

湖南风味素鸭

Hunan-Style Cooked Mock Duck
With Scallions
(V, G)

香煎莲藕排佐糖醋酱

Spicy Fragrant Lotus Root Steak With Sweet
& Sour Sauce
(V, G, D)

青椒蒸豆腐

Steamed Tofu With Green
Peppercorn
(V, G)

四季蔬菜煎饼

Four Season Vegetable Fritters
With black peppers and five spices
(V, G)

蜂蜜脆藕配生芒果

Crispy Lotus Stem In Honey Glaze With Raw
Mango
(V, G)

佛教僧侣油

Buddhist Trompe L'oeil
Chengdu style shiitake with sichuan peppercorn,
elephant chilli
(V, G)

西安市风味拔丝菠萝肉夹馍

Xi'an City Style Pulled Jackfruit Roujiamo
Pan-seared bao bun, pickled garlic, black bean
(V, G)

辣岩虾天妇罗/炸虾天妇罗

Spicy Rock Shrimp Tempura /
Prawn Tempura
(NV, G, D, S)

扇贝佐烟熏培根、培根、蘑菇酱和芹菜莎莎

Scallop With Smoked Butter Bacon Shroom Sauce
& Celery Salsa
(NV, G, D, S)

大排档风味台风海鲜

Dai Pai Dong Style Typhoon Seafood
(NV, E, G, D, S)

广式香辣椒盐虾

Cantonese Prawn
With scallion, chilli & leeks
(NV, E, G, D, S)

麻辣鸡佐芹菜香菜及晒干烟熏辣椒

Mala Chicken With Celery Cilantro & Sundried
Smoked Chilli
(NV, E, G, S)

焦糖脆皮鸡配芒果

Caramelised Crispy Chicken With Mango
(NV, E, G, S)

上海糖醋排骨

Shanghai Sweet And Sour Spare Ribs
(NV, G)

回锅辣猪肉

Twice Cooked Spicy Pork
With ginger bean & sichuan oil
(NV, G, S)

新疆香料慢炖羊肉

Slow-Cooked Farmed Lamb With
Xinjiang Spice
(NV, E, G, S)

24小时腌鸭胸片

24-Hours Cured Duck Breast
With curry sauce, sweet potato mash, charred kale
(NV, G, D, S)

西安风味慢炖鸭肉夹馍

Xi'an City Style Duck Roujiamo
Pan seared bao bun, pickled garlic
(NV, E, G, S)

SHAO KAO | GRILLS

芦笋芝麻茄子佐辣姜脆辣椒蒜

Asparagus And Sesame Aubergine With Spicy
Ginger, Crispy Chilli Garlic
(V, G, D)

韩式辣酱黄油烤南瓜

Ssamjang Butter Glazed Butternut Squash
With 5 spiced hot honey chilli, ghochu broc florets &
ginger oil labneh
(V, G, D)

炭烤大喇叭菇配韭葱

Char-Grilled King Trumpet & Leeks
Onion doufu sauce, celery roots, charred kale
(V, G, D)

味噌黑鳕鱼

Miso Black Cod (Gindara)
(NV, G, S)

发酵豆油虎虾

Tiger Prawns With Fermented Bean Butter Glaze &
Shisho
(NV, G, D, S)

照烧鸡配冷海藻和香松 / 葱葱巴烧

Chicken Teriyaki With Hiyashi Wakame & Furikake /
Negi Reba Yaki
(NV, G, D, S)

五花肉配腌姜和腌黄萝卜

Ghochu Ton Pork Belly With Pickled Gari
& Takuan
(NV, G, D, S)

SHARES (2 PEOPLE)

16款木须肉配海鲜辣椒和梅子酱

No. 16 Moo-Shu Interpretation With Hoisin Chilli
& Plum Glaze
(V, E, G)

海鲜辣椒梅子酱鸭肉煎饼卷

Duck Pancake Rolls With Hoisin Chilli &
Plum Glaze
(NV, G, S)



MAINS

云菇白菜焖豆腐皮

Braised Doufupi With Cloud Mushroom And Bokchoy

(V, G)

时令中国蔬菜配黑蒜和荸荠

Seasonal Chinese Greens With Black Garlic & Water Chestnut

(V, G)

桌上型风味三杯佛陀之乐蔬菜佐辣罗勒

Taiwanese-Inspired 3 Cup Buddha's Delight Vegetables With Spicy Basil

(V, G)

四川香茄子配发酵辣椒

Sichuan-Fragrant Aubergine With Fermented Chilli

(V, G)

酱油姜香菇松露浸泡油

Soy Ginger Mushroom And Truffle-Infused Oil

(V, G)

四川麻婆豆腐

Sichuan Mapo Tofu
Add on: Minced pork

(V, G)

手拉担担面

Hand-Pulled Dan-Dan Noodles
Add on: Minced pork or chicken

(V, G)

油泼扁面

Biang Biang Noodles
Add on: Minced pork or chicken

(V, G)

Seafood

新加坡风味炒泥蟹

Singaporean-Style Wok-Tossed Mud Crab

With steamed jasmine rice and youtio bread
(NV, E, G, D, S)

清蒸发酵辣椒姜汁鳕鱼

Steamed Chilean Seabass With Fermented Chilli, Ginger Soy

With steamed jasmine rice
(NV, G, S)

XO黑豆蒸澳洲肺鱼

Steamed Barramundi Fish With Xo Black Bean

With steamed jasmine rice
(NV, G, S)

清蒸大虾佐四川豆酱

Prawn With Fermented Sichuan Bean

With steamed jasmine rice
(NV, E, G, S)

Poultry

酱油韭菜焖鸡

Soy Leeks Braised Chicken (Half)

Steamed jasmine rice, ginger scallion, Asian jus
(NV, G, D, S)

宫保鸡丁配花生

Gong Bao Chicken With Peanuts

Served with steamed jasmine rice
(NV, E, G, S)

Meats

把我拉开

Pull Me Apart

(NV, E, G, D, S)

五香酱油焖猪肉

5-Spiced Soy Braised Pork

(NV, G, S)

蔬菜或任一种蛋白质 (家禽、肉类、海鲜)

Vegetable Or Any One Protein:

Poultry, Meat (Lamb/Pork), Seafood

In choice of sauce:

Chinese white garlic / ginger oyster / yellow curry / szechwan / black bean / three pepper / hot garlic / sweet & sour



SIDES

黄瓜泡菜

Smack Cucumber Pickle
(V, G)

干煸四季豆

Gan Bian Si Di Ju
Wok tossed dry fried French beans
(V, G)

炒牵牛花

Stirfried Ong Choy (Morning Glory)
(As per seasonal availability)
(V, G)

炒芥蓝

Stir-Fried Kai-Lan
(Gailan/Chinese Broccoli)
(As per seasonal availability)
(V, G)

RICE & NOODLES

蒸茉莉香米

Steamed Jasmine Rice
(V, G)

姜葱脆辣炒饭

Wok Tossed Ginger Scallion Fried Rice With Crispy Chili
(V, G)

炒蔬菜蒜香炒饭

Wok Tossed Vegetables Garlic Fried Rice
(V, G)

炒河粉芽菜

Wok Hei Horfun Noodles With Beansprouts
(V, G)

港式炒面

Hongkong Style Panfried Noodles
(V, G)

锅气蘑菇炒饭

Wok Hei Mushroom Fried Rice
(V, G)

蟹肉虾仁XO酱炒饭

Crab & Prawn XO Fried Rice
(NV, E, G, D, S)

炒蔬菜面

Wok-Tossed Vegetable Hakka Noodles
(V, G)

Add Ons

Egg / Poultry / Meat / Seafood

DESSERT

月亮的回声

Echoes Of The Moon

Slow bake cake, Choco ganache, cream cheese mousse, almond sponge

(V, E, G, D)

初开

First Blossom

Elderflower vanilla pannacotta, Strawberry granita, lychee gelee

(V, G, D)

禁林

Forbidden Forest

Ginger Anglaise, Mango lime passion, Belgian chocolate, coconut cream

(V, E, G, D)

时令新鲜水果拼盘

Seasonal Fresh Fruit Platter

(V)

HOUSE SPECIAL ICE-CREAM

Milk ice-cream

Caramelised banana ice-cream

Black Sesame ice-cream

Coconut and lemongrass ice-cream