

PASSAGE TO ASIA RESTAURANT & CATERING

#7 St. Yves Street, Chaguanas

Tel: 671-8709/672-2701/742-4309

Email: interflavors@gmail.com

AUTHENTIC INDIAN

Price

APPETIZERS

| | |
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| 1 Samosa (Vegetables) | \$ 35.00 |
| Potato, Green Peas, Carrot with Indian spices | |
| 2 Samosa (Paneer) | \$ 40.00 |
| Paneer, Green Peas with Indian Spices | |
| 3 Samosa (Chicken) | \$ 40.00 |
| Chicken minced, potato, peas with Indian Spices | |
| 4 Sholay | \$ 31.00 |
| Deep Fried Bread Wrap Stuffed with Cheese and Mixed Vegetables | |
| 5 Veggie Chicken 65 | \$ 80.00 |
| Veggie Soya Nuggets flavored with special Indian spices | |
| 6 Paneer Tikka | \$ 81.00 |
| Chef Special Cottage Cheese in a creamy marinade flavored with Indian spices | |
| 7 Golden Fried Prawns (Seasoned & fried in batter) | \$ 116.00 |
| Prawns seasoned and fried in a batter | |
| 8 Tandoori Kebabs | \$ 89.00 |
| Chicken Tandoori Style | |
| 9 Tandoori Chicken (Marinated with herbs & spices in tandoori) | |
| Full portion | \$ 172.00 |
| Half portion | \$ 92.00 |
| 10 Murgh (Chicken) Kebab | \$ 86.00 |
| 11 Murgh (Chicken) Lasoni Kebabs | \$ 86.00 |
| 12 Resmi Kebabs | \$ 91.00 |
| Chicken roasted, cooked with sugar, cream and cashew nut paste | |
| 13 Lasoni Kebab | \$ 91.00 |
| Marinated with yogurt, cashew nuts and garlic paste | |
| 14 Lamb Seckh Kebab - Rolls of lamb with fresh ginger | \$ 106.00 |
| Rolls of lamb in fresh ginger | |
| 15 Boti Kebab - Roasted lamb cube in tandoori with curd and herbs | \$ 116.00 |
| Roasted lamb cube in tandoori with curd and herbs | |
| 16 Chicken Tikka - Marinated in yoghurt and red chilli paste | \$ 91.00 |
| Boneless Chicken marinated in yogurt and red chili paste | |
| 17 Tandoori Jhinga | \$ 131.00 |
| Marinated shrimp with spices and grilled in tandoori | |
| 18 Fish Tikka | \$ 106.00 |
| Marinated with Indian spices and grilled with yogurt in tandoori | |

APPETIZERS--(Cont'd)

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| 19 Garlic Chicken | \$ 91.00 |
| Chicken marinated in cheese, yogurt, cream and garlic | |
| 20 Chicken Spinach Kebab | \$ 91.00 |
| Chicken, garlic paste and green chili | |
| 21 Masala Lamb Chops--(5 pieces) | \$ 221.00 |
| Lamb marinated in masala and tandoori curry | |
| 22 Paneer Pakora | \$ 74.00 |
| Grind Channa Dhal and Indian Spices | |
| 23 Veggie Pakora | \$ 52.00 |
| Potato, Onion, Green Chili, Spinach with Indian Spices | |

(SOUPS)

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| 22 Cream of Tomato Soup | \$ 46.00 |
| 23 Palak Soup (Spinach Soup) | \$ 46.00 |
| 24 Chicken Talimen | \$ 46.00 |
| 25 Chicken Soup (clear) | \$ 46.00 |

MAIN COURSE (VEGETABLES)

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| 26 Kadhai Paneer | \$ 87.00 |
| Sauteed cottage cheese mixed with bell pepper, tomato, garlic & special | |
| 27 Paneer Mushroom | \$ 87.00 |
| Cottage cheese sauteed with mushrooms in a red sauce | |
| 28 Saag/Palak Paneer | \$ 91.00 |
| Cottage cheese sauteed with spinach in Indian spices | |
| 29 Paneer Butter Masala | \$ 91.00 |
| Sauteed in butter & tomato gravy | |
| 30 Mutter Paneer | \$ 87.00 |
| Paneer cooked with fresh fresh cottage cheese, tender green peas & Indian spices | |
| 31 Shai Paneer | \$ 87.00 |
| Sauteed with tomato, onion, fresh paneer and fresh Indian spices | |
| 32 Paneer Tikka Masala | \$ 87.00 |
| Paneer roasted in Tandoori and cooked with tomato gravy, also spices | |
| 33 Szechuan Style Paneer | \$ 87.00 |
| Paneer sauteed with Szechuan spices, hot or mild by request | |
| 34 Chili Paneer | \$ 90.00 |
| Paneer simmered in garlic, ginger, sweet peppers, onions, dry chili to perfection | |
| 35 Szechuan Eggplant | \$ 61.00 |
| Eggplant sauteed with Szechuan spices, hot or mild by request | |
| 36 Malai Kofta | \$ 81.00 |
| Minced fresh vegetables balls sauteed in rich gravy and mildly spiced | |
| 37 Geera Aloo | \$ 71.00 |
| Sauteed semi dry potato with geera, very spicy | |
| 38 Aloo Mutter | \$ 61.00 |
| Cooked potato with green peas in special Indian spices | |

MAIN COURSE (VEGETABLES)--(Cont'd)

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| 39 Aloo Gobhi | \$ 71.00 |
| Sauteed cauliflower and Potato with special herbs & spices | |
| 40 Bhindi Do Piyaza | \$ 66.00 |
| Ochro sauteed with onions and tomato | |
| 41 Plain Palak | \$ 61.00 |
| Spinach sauteed with garlic, geera and light curry | |
| 42 Vegetable Makhanwala | \$ 81.00 |
| Mixed vegetables cooked in a butter and tomato sauce | |
| 43 Navratan Kurma | \$ 96.00 |
| Mixed vegetables and dry fruit sauteed in a white wine gravy | |
| 44 Vegetable Kurma | \$ 86.00 |
| Mixed vegetables sauteed with coconut and cashew nuts in a thick gravy | |

CHICKEN

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| 45 Butter Chicken | \$ 111.00 |
| Chicken grilled and cooked in butter tomato sauce | |
| 46 Chicken Tikka Masala | \$ 111.00 |
| Boneless chicken tikka sauteed in tomato and Indian spices | |
| 47 Chicken Vindaloo | \$ 106.00 |
| Boneless chicken cooked with potato, very hot & spicy | |
| 48 Chicken Masala | \$ 111.00 |
| Chicken sauteed with ginger, garlic and tomatoes. Very hot | |
| 49 Kadhai Chicken | \$ 111.00 |
| Boneless chicken served with tomatoes, bell pepper and onions garnished with red chillies | |
| 50 Chicken Sagawala | \$ 116.00 |
| Boneless chicken cooked with spinach and Indian Spices | |
| 51 Chicken Korma | \$ 111.00 |
| Chicken cubes cooked with thick yellow gravy in Indian Spices | |
| 52 Murgh Mandi | \$ 111.00 |
| Cooked with tomato, onions in a white sauce served in a pot (mandi) | |
| 53 Tandoori Chicken Masala | \$ 116.00 |
| Roasted Tandoori chicken cut in small pieces flavoured with ground masala | |
| 54 Veggie Nuggets (Various Style) | \$ 90.00 |

LAMB

- 55 **Lamb Rogan Josh** \$ 126.00
Lamb sauteed in coriander, onion, ginger and garlic sauce
- 56 **Saaq Gosht** \$ 126.00
Boneless lamb and spinach sauteed with Indian spices
- 57 **Keema Mutter** \$ 126.00
Lamb minced with green peas sauteed with Indian spices
- 58 **Lamb Tikka Masala** \$ 126.00
Lamb roasted in Tandoori and cooked with tomato gravy, also spicy
- 59 **Lamb Vindaloo** \$ 126.00
Lamb cooked with Potato in a thick spicy sauce

SEA FOOD--FISH

- 60 **Goan Fish Curry** \$ 111.00
Cooked with coconut paste in ginger and garlic
- 61 **Machi Vindaloo** \$ 111.00
Pieces of fish cooked in a very spicy curry sauce served with lightly fried potato cubes
- 62 **Fish Hare Masaledar** \$ 111.00
Cooked with spinach and Indian Spices
- 63 **Tandoori Red Snapper--Depends on size--Sm/Med/Lrg** \$ 251.00
Marinated in Yogurt, fresh lemon juice and Indian Spices & Up

SEA FOOD--SHRIMP

- 64 **Zinga (Shrimp) Vindaloo** \$ 131.00
Cooked in a very spicy curry sauce served w/ lightly fried cubed potatoes
- 65 **Zinga (Shrimp) Kadhai** \$ 131.00
Jumbo shrimp sauteed with onions, sweet peppers, ginger & Indian Spices
- 66 **Zinga (Shrimp) Tikka Masala** \$ 131.00
Shrimp tikka sauteed in tomato and Indian spices
- 67 **Veggie Shrimp (Various Style)** \$ 102.00

SEA FOOD--LOBSTER

- 68 **Goan Lobster Curry** \$ 351.00
Cooked in thick sauce with onions, cashew nut paste & yoghurt
- 69 **Lobster Masala** \$ 351.00
Sauteed in a rich sauce made up of tomatoes, sweet peppers & Indian spices
- 70 **Lobster Kadhai** \$ 351.00
Prepared with onions, bell pepper & tomatoes
- 71 **Tandoori Lobster** \$ 351.00
Roasted in Tandoor with lemon and Indian spices

DHAL

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| 72 Dhal Makhni | \$ 65.00 |
| Lentils from India sauteed with tomato puree, butter and Indian spices | |
| 73 Channa Masala | \$ 58.00 |
| Chickpeas sauteed with onions and Indian Spices | |
| 74 Rajma Masala | \$ 58.00 |
| Red Bean Sauteed with tomato, onion, and Indian Spices | |
| 75 Daal Tadka | \$ 52.00 |
| Sauteed yellow daal with geera and indian spices | |

RICE

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| 76 Saada Basmati Rice | \$ 35.00 |
| Basmati Rice boiled with a bouquet of cardamom and aromatic leaves | |
| 77 Paneer and Peas Pulao | \$ 66.00 |
| Mixture of rice and paneer with geera | |
| 78 Kashmiri Pulao | \$ 71.00 |
| Rice served with vegetables, dry and fresh fruits | |
| 79 Vegetable Biryani | \$ 76.00 |
| Flavor with exotic spices and served with Garden Fresh Vegetables | |
| 80 Chicken Biryani | \$ 111.00 |
| Chicken marinated with yogurt, lemon juice & rice cooked to perfection & exotic spices | |
| 81 Shrimp Biryani | \$ 131.00 |
| Shrimp and rice cooked with Indian Spices | |
| 82 Lamb Biryani | \$ 131.00 |
| Steamed rice together with lamb, onion and Indian Spices | |
| 83 Lamb and Shrimp Biryani | \$ 152.00 |
| Steamed rice together with lamb and shrimp, onion and Indian Spices | |

COMBINATION PLATTERS

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| 84 Tandoor Sahakri | \$ 131.00 |
| Combination of Fresh Vegetables, Paneer, Mushrooms and Potatoes | |
| 85 Tandoor Mamsahri | \$ 181.00 |
| Mixed Kebabs- Fish, Shrimp, Chicken, Lamb | |

NAAN

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| 87 Plain Naan | \$ 31.00 |
| 88 Garlic Naan | \$ 41.00 |
| 89 Butter Naan | \$ 41.00 |
| 90 Cheese Naan | \$ 50.00 |
| 91 Aloo Paratha | \$ 51.00 |
| 92 Aloo Pepper Paratha | \$ 51.00 |
| 93 Paneer Paratha | \$ 51.00 |
| 94 Peshwari Naan (sweet) | \$ 60.00 |
| 95 Kablea Naan (sweet) | \$ 46.00 |
| 96 Honey Naan | \$ 46.00 |
| 98 Lamb Naan | \$ 80.00 |
| 97 Bread Basket -- 3 Assorted Naans - Plain, Garlic Or Aloo Paratha , Butter | \$ 85.00 |

RAITA(SALAD)

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| 98 Mixed Vegetables Raita | \$ 26.00 |
| 99 Plain Sahi | \$ 26.00 |
| 100 Cucumber Raita | \$ 26.00 |
| 101 Pineapple Raita | \$ 36.00 |
| 102 Green Salad | \$ 36.00 |
| 103 Cucumber Salad | \$ 36.00 |
| 104 Harabmara Salad | \$ 41.00 |
| 105 Chana Chat Salad | \$ 42.00 |
| 106 Chicken Chat Salad | \$ 49.00 |

DESSERTS

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| 107 Rasmalai | \$ 41.00 |
| Two pieces of cold spongy paneer patties dipped in sweet cream | |
| 108 Gulab Jamun | \$ 46.00 |
| Soft fried Khoya balls soaked in sugar syrup | |
| 109 Kulfi Faluda | \$ 41.00 |
| Home made Indian ice cream with nuts served on a bed of Faluda (vermicelli) | |

TEAS

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| 110 Indian Chai | \$ 26.00 |
| 111 Salt Lassi | \$ 31.00 |
| 112 Sweet Lassi | \$ 36.00 |

THAI MENU
APPETIZERS

- 113 Thod Man Pla (Fried Fish Cake)** \$ 68.00
Ground fish fillet, mixed with spices and red curry paste, deep fried and served with a cucumber and sweet sauce
- 114 Thod Man Kung (Fried Prawns Cake)** \$ 90.00
Marinate in curry paste and Thai herbs served with cucumber and sweet sauce
- 115 Kung Chup Pang Thod** \$ 116.00
Deep Fried Prawns (6) in Flour served with sweet sauce

MUSSELS

- 116 Hoi Ma Laeng Poo Ob** \$ 111.00
Mussels in shell (8) steamed with Thai Herb and butter pepper sauce
- 117 Ho Mok Ta Lay Ruam Mid** \$ 151.00
A fish stew of Mussels prawns and scallops, a spicy preparation

SOUPS

- 118 Tom Yam Kung (Spicy & Sour Prawn soup)** \$ 41.00
Thai's famous spicy soup, prepared in a shrimp bouillon, refined & powerful
- 119 Tom Kah Kai (Chicken in Coconut Milk Soup)** \$ 44.00
Chicken and coconut milk soup flavoured with lemongrass & herbs

CURRIES (Aromatic, Spicy & Delicious)

- 120 Kaeng Ped Kai** \$ 106.00
Chicken in red curry
- 121 Kaeng Ped Kung** \$ 136.00
Prawns in red curry
- 122 Kaeng Kiew Whan Kai** \$ 106.00
Chicken in green curry
- 123 Kaeng Keaw Whan Kung** \$ 136.00
Prawn in green curry

CHICKEN

- 124 Kai Phad Med Ma Muang Himmaphan** \$ 96.00
Stir fried chicken with cashew nuts and dry chilli
- 125 Kai Thod Kra-Tiem Prik Tai** \$ 96.00
Deep fried chicken with garlic & pepper

FISH

- 126 Pla Thod Prew-Whan--Depends on size--Sm/Med/Lrg** \$ 226.00
Cucumber, tomato, pineapple, onion, red & green peppers
- 127 Pla Thod Tao-Si** \$ 111.00
Deep-fried fish with preserve black bean
onion, spring onion, red & green peppers

PRAWNS

- 128 Kung Phad Prik Pow** \$ 136.00
Stir-fried prawns with roasted chilli paste
- 129 Kung Phad Pong Kari** \$ 136.00
celery, onion, spring onion, milk, red & green pepper
- 130 Kung Neung Nom-Sod**
Steamed prawns in fresh milk, egg white, spring onion served with chilli sauce
- 131 Kung Kra-Tieam Prik Tai** \$ 136.00
Sauteed prawns with garlic & pepper
- 132 Kung Phad Med Ma Muong Himmaphan** \$ 136.00
Stir fried prawns with cashew nuts, dry chilli & onion
- 133 Kung Phad Broccoli** \$ 136.00
Stir-fried prawns with broccoli

SCALLOP

- 134 Hoi Shell Phad Kerng Keang** \$ 136.00
Sauteed scallop with curry paste
- 135 Hoi Shell Hed Hom Nam Deang** \$ 136.00
Scallop and chinese mushroom with brown gravy
- 136 Hoi Shell Phad Tao-Si** \$ 136.00
Stir-fried scallop with preserved black bean
- 137 Phad Keaw Whan Hoi Shell** \$ 136.00
Stir-fried scallop with green curry

SQUID

- 138 Pla Meuk Thod Kra-Tiem Prik Tai** \$ 106.00
Deep-fried squid with garlic & peppercorn
- 139 Plameur Phad Pong Kari** \$ 106.00
Stir-fried squid with curry sauce, milk, onion & spring onion
- 140 Plameuk Kerng Keang** \$ 106.00
Stir-fried squid with curry paste
- 141 Ta-Lay Phad-Kerng Keang** \$ 156.00
Sauteed mixed seafood with coconut milk & curry paste

LOBSTER

- 142 Kung Mungkorn Phad Prik Pow** \$ 351.00
Deep-fried lobster with roasted chilli paste
- 143 King Mungkorn Peaw-Whan** \$ 351.00
Deep-fried lobster with sweet & sour sauce
- 144 Kung Mungkorn Phad Sauce** \$ 351.00
Stir-fried lobster with chef's special asian sauce, mushroom, chilli & spring onion
- 145 Kung Mungkorn Rad Keurng Keang** \$ 351.00
Stir-fried lobster topped with curry paste

VEGETARIAN

- 146 Phad Pak Ruam Mid** \$ 84.00
Stir-fried mixed vegetable with soya sauce
- 147 Keang Ped Pak** \$ 88.00
Vegetable in red curry
- 148 Keang Kiew Whan Pak** \$ 88.00
Vegetables in Green Curry
- 149 Tao Hu Thod Rad Kerng Keang** \$ 90.00
Stir-fried tofu with curry paste
- 150 Phad Pak Ruam** \$ 84.00
Stir-fried mixed vegetable with oyster sauce
- 151 Phad Hed Hom Tao Hu Nam Deang** \$ 90.00
Stir-fried mushrooms, tofu with brown gravy
- 152 Phad Tao Hu Med Ma Muong** \$ 90.00
Stir-fried tofu with cashew nuts and dry chilli
- 153 Vegetable Manchurian Balls** \$ 61.00

RICE

- 154 Kao Phad Pak** \$ 44.00
Mixed Vegetable fried rice
- 155 Kao Phad Pla Kem** \$ 56.00
Fried rice with salt fish, with/without eggs & vegetable
- 156 Kao Phad Kung** \$ 52.00
Fried rice with shrimp, with/without eggs
- 157 Kao Phad** \$ 58.00
Fried rice with chicken, shrimp, vegetable with/without eggs

NOODLES

- 158 Phad Thai "Passage to Asia"** \$ 80.00
Rice noodles & shrimp with sweet sauce, egg, pickle, radish, Thai style
- 159 Phad Thai Pak** \$ 52.00
Stir-fried noodles with vegetables with/without eggs

CHINESE MENU

APPETIZERS

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| 160 Passage to Asia Polynesian Delight | \$ 84.00 |
| A combination of the most delicate and delectable hors d'oeuvres | |
| 161 Vegetable Spring Rolls | \$ 25.00 |
| 162 Chicken Spring Rolls | \$ 30.00 |
| 163 Shrimp Spring Roll | \$ 35.00 |
| 163 Wontons (Steamed) | |
| Shrimp | \$ 51.00 |
| Chicken | \$ 51.00 |
| Veggie | \$ 51.00 |
| 164 Wontons (Fried) | |
| Shrimp | \$ 46.00 |
| Chicken | \$ 46.00 |
| Veggie | \$ 46.00 |
| 165 Wontons (Manchurian) | |
| Shrimp | \$ 51.00 |
| Chicken | \$ 51.00 |
| Veggie | \$ 51.00 |
| 166 Shrimp Cocktail | \$ 85.00 |
| 167 Pepper Squid | \$ 66.00 |
| 168 Pepper Mussels | \$ 67.00 |
| 167 Veggie Lamb Kebab | \$ 100.00 |
| 178 Stuffed Eggplant (Shrimp) | \$ 100.00 |
| 189 Crab Back | \$ 62.00 |

SOUPS

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| 169 Corn Soup with Chicken (small) | \$ 31.00 |
| 170 Corn Soup with Chicken (large) | \$ 50.00 |
| 171 Vegetable Corn Soup (small) | \$ 28.00 |
| 172 Vegetable Corn Soup (large) | \$ 46.00 |
| 173 Foo Young Kai Nip | \$ 31.00 |
| With chicken, eggs, mushrooms and vegetables | |
| 174 Wonton Soup--(small) | |
| Veggie | \$ 32.00 |
| Chicken | \$ 35.00 |
| Shrimp | \$ 37.00 |
| 175 Seafood Noodle Soup (small) | \$ 52.00 |
| 176 Tofu Fish Soup | \$ 37.00 |
| A light and tasty soup with tofu, fish and fresh vegetables, with a hint of ginger | |
| 177 Wonton Mein Soup (large) | \$ 71.00 |
| Chicken, noodles and vegetables in a consommé | |
| 178 Kai See Min Soup (large) | \$ 71.00 |
| Noodles, Vegetables & Chicken | |
| 179 3 in 1 Soup | \$ 71.00 |
| Egg, Shrimp Wonton & or Chicken or Shrimp | |
| 180 Mixed Seafood Soup (small) | \$ 62.00 |
| Mussels, Fish & Squid | |

VEGETARIAN DELIGHTS

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| 181 Funsee Soup | \$ 34.00 |
| Translucent vermicelli made from green beans, with | |
| 182 Vegetable Soup (small) | \$ 31.00 |
| Variety of fresh mixed vegetables with mushrooms, bamboo shoots & bean sprouts | |
| 183 Dow Fu (Tofu) Soup | \$ 34.00 |
| Cube-cut dow fu (tofu) with bamboo shoots, mushrooms & vegetables | |

VEGETARIAN MAIN COURSES

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| 184 Double Mushroom | \$ 102.00 |
| Combination of black mushrooms and straw mushrooms served with bamboo shoots and other fresh vegetables | |
| 185 Vegetarian Singapore Noodle | \$ 44.00 |
| Sweet peppers, onions, carrots and noodles tossed in a light curry sauce | |
| 186 Chinese Vegetables | \$ 56.00 |
| Variety of fresh local vegetables together with bamboo shoots, water chestnuts and straw mushrooms sautéed with oyster sauce | |
| 187 Hong Kong Mushrooms | \$ 70.00 |
| Deep Fried Battered Mushroom with Dried Chilli Peppers | |
| 188 Broccoli in Garlic Sauce | \$ 64.00 |
| 189 Broccoli & Mushroom | \$ 81.00 |
| 190 Chow Mein | \$ 40.00 |
| 191 Congee Vegetables | \$ 59.00 |
| 123 Tofu | |
| Hong Kong | \$ 80.00 |
| Pepper | \$ 81.00 |
| Sweet and Sour | \$ 81.00 |
| Garlic Sauce | \$ 81.00 |
| Tomato Sauce | \$ 76.00 |
| Black Bean Sauce | \$ 76.00 |
| 123 Pak Choi | \$ 55.00 |

NOODLES

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| 192 Chow Mein Cantonese | \$ 80.00 |
| Noodles pan fired, chicken, shrimp and mixed vegetables | |
| 193 Singapore Noodles | \$ 60.00 |
| Baby shrimp, chicken, sweet peppers, onions, carrots and noodles tossed in a light curry sauce | |
| 194 Seafood Noodles | \$ 110.00 |
| Noodles with shrimp, fish and squid | |
| 195 Black Pepper Beef Noodles | \$ 98.00 |
| Fillet of beef sautéed with fresh crushed black pepper, chives, onions and garlic, served on a bed of noodle on a sizzling platter | |
| 196 Spicy Noodles (for 2) | \$ 47.00 |
| Choice of egg noodles or rice noodles sautéed with garlic, green onions | |
| 197 Plain Noodles | \$ 39.00 |
| 200 Chicken Chow Mein | \$ 50.00 |
| 201 Shrimp Chow Mein | \$ 60.00 |
| 121 Beef Lo Mein | \$ 50.00 |
| 147 Veggie Lo Mein | \$ 79.00 |
| 131 Shrimp Lo Mein | \$ 100.00 |
| 451 Chicken Lo Mein | \$ 90.00 |

RICE

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| 198 Jasmine Rice | \$ 35.00 |
| 199 Asian Fried Rice | \$ 55.00 |
| 200 Vegetable Fried Rice | \$ 40.00 |
| 201 Chicken Fried Rice | \$ 45.00 |
| 202 Shrimp Fried Rice | \$ 55.00 |
| 203 House Special Rice | \$ 51.00 |
| Chicken, Shrimp, Egg & Vegetables | |
| 204 Hakka Rice | \$ 46.00 |
| 205 Basmati Rice with Mixed Vegetables | \$ 66.00 |
| 206 Geera Rice | \$ 46.00 |
| 207 Lemon Rice | \$ 52.00 |

POULTRY SPECIALTIES

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| 208 Lemon Chicken | | \$ 91.00 |
| Boneless chicken, fried with a light batter and engulfed with a delicious tangy lemon sauce. A favorite!! | | |
| 209 Chicken Provincial | | \$ 82.00 |
| Boneless chicken cubes sautéed in a black bean sauce, in a provincial manner | | |
| 210 Hawaiian Chicken | | \$ 91.00 |
| Boneless cubes of chicken, breaded and done to a crisp, then blended then blended in a sweet & sour sauce | | |
| 211 Polynesian Curried Chicken | | \$ 82.00 |
| Diced chicken simmered in a spicy curry sauce | | |
| 212 Kuing Bo Kai Ding | | \$ 82.00 |
| Diced chicken, sautéed in a spicy, hot sauce and garnished Szechuan Style | | |
| 213 Doon Goo What Gai | | \$ 91.00 |
| Braised boneless chicken, sautéed with black mushrooms, water chestnuts and bamboo shoots in oyster sauce and served in a hot pot | | |
| 214 Crispy Skin Fried Chicken | \$ 87.00 | |
| 235 Pepper Chicken | | \$ 90.00 |
| 214 Hong Kong Chicken | | \$ 90.00 |
| 215 Black Pepper Chicken | | \$ 86.00 |
| Chicken sautéed with fresh crushed black peppers, chives and garlic, served in a sizzling platter | | |
| 216 Chilli Chicken | | \$ 91.00 |
| Tender slices of seasoned chicken sautéed with onions, sweet peppers, in a chilli bean sauce | | |

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BEEF

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| 217 Curried Beef | | \$ 92.00 |
| Choice beef slices simmered in a spicy curry | | |
| 218 See Jup Beef | | \$ 92.00 |
| Shredded tenderloin sautéed with bell peppers in a black bean sauce | | |
| 219 Mongolian Beef | | \$ 92.00 |
| Tender beef, sautéed in a hot, spicy hoisin sauce, served over a thin layer of crispy vermicelli | | |
| 220 Beef in Oyster Sauce | | \$ 92.00 |

- Tender beef slices with bamboo shoots and water chestnuts in oyster sauce
- 221 Chung Bow Beef** \$ 92.00
Slices of beef sautéed with sweet pepper, onion and chives
in our chef's special sauce
- 222 Black Pepper Beef** \$ 92.00
Fillet of beef sautéed with fresh crushed black pepper,
chives, onion and garlic, served in a sizzling platter
- 223 Beef & Broccoli** \$ 107.00
- 224 Beef and Black Mushrooms** \$ 107.00

SEAFOOD--LOBSTER

- 225 Steamed Garlic Lobster** \$ 350.00
Chunks of lobster steamed with garlic to retain, its natural flavor and
texture
- 226 Lobster Kow** \$350.00
Succulent chunks of lobster with cauliflower and black mushroom sautéed
lightly with ginger and chives
- 227 Lobster Cantonese** \$ 350.00
Lobster cooked with mince chicken, blended with black bean and egg sauce
- 228 Hak Jau Lobster** \$ 350.00
Lobster sautéed with fresh crushed black pepper, chives, onions and garlic,
served on a sizzling platter
- 229 Lobster Scampi** \$ 350.00
Selected Lobster engulfed in a spicy garlic and butter sauce

SEAFOOD--SQUID

- 230 Chow Sin Yow** \$ 115.00
Squid sautéed with onions and green peppers in black bean sauce
- 231 Black Pepper Squid--(Calamari)** \$ 119.00
Squid sautéed with fresh crushed black pepper, chives, onions and garlic, served
- 232 Pepper Squid** \$ 65.00
Marinated squid, deep fried in a tasty batter and then sauteed in a spicy batter
- 233 Garlic Squid** \$ 115.00
Squid in a roasted garlic sauce and chives

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SEAFOOD--SCALLOPS

- 234 Scallops in Chili** \$ 135.00
Scallops with sweet, chili sauce and celery
- 235 Dow Shi Chow Hin--(without shell)** \$ 130.00
Mussels sautéed in a zesty garlic and black bean sauce

SEAFOOD--SHRIMP

- 236 Szechuan Spiced Shrimp** \$ 125.00
Shrimp sautéed with Szechuan spices, hot or mild by request

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| 237 South Sea Curried Shrimp | \$ 125.00 |
| Shrimp simmered in a spicy curry prepared in a South Sea style | |
| 238 Shrimp in Lobster Sauce | \$ 125.00 |
| Shrimp sautéed with a tantalizing white egg sauce | |
| 239 See Jup Har | \$ 125.00 |
| Shrimp sautéed in the shell and topped with ginger and chives | |
| 240 Shrimp Scampi | \$ 125.00 |
| Selected shrimp engulfed with a spicy garlic and butter sauce | |
| 241 Chow Har Look | \$ 125.00 |
| Shrimp sautéed in zesty tomato sauce | |
| 242 Four Seasons Shrimp | \$ 125.00 |
| Prepared with a combination of garlic, chives, pepper & ginger | |
| 243 Garlic Shrimp | \$ 125.00 |
| Shrimp deliciously sautéed with garlic and chives | |
| 244 Black Pepper Shrimp | \$ 125.00 |
| Shrimp sautéed with fresh crushed black peppers, chives, onions and garlic, served in a sizzling platter | |
| 245 Chilli Hot Shrimp | \$ 125.00 |
| Shrimp tossed with garlic, chives, and minced ginger, then finished with a delicious hot soy bean sauce. | |
| 246 Kung Pao Shrimp | \$ 125.00 |
| Sautéed shrimp with Szechuan peppercorns and dried red peppers spicy & zesty red peppers. Spicy and zesty! | |
| 247 Sweet & Sour Shrimp | \$ 125.00 |
| Shrimp seasoned, coated and deep fried with a sweet and pungent sauce; served with pineapple | |
| 248 Ginger Shrimp | \$ 125.00 |
| Shrimp sauteed in the shell and topped with ginger and chives | |
| 249 Hong Kong Shrimp | \$ 125.00 |
| Deep Fried Battered Shrimp with Dried Chilli Peppers | |

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SEAFOOD--FISH

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|---|-----------------|
| 250 Dow Shi Yee | \$ 80.00 |
| Steamed boneless fish filet in a black bean sauce | |
| 251 Sweet & Sour Fish | \$ 80.00 |
| Sliced fish filet seasoned, coated & deep fried with a sweet and pungent sauce; pineapple | |
| 252 Jing Shek Ban | \$ 80.00 |
| Steamed boneless fish filet with ginger and chive in a soya sauce | |

ASSORTED--SEAFOOD

- 253 Treasure of the Sea** \$ 155.00
Variety of shrimp, squid and fish sautéed with Chinese vegetables in an exotic oyster-flavored sauce and served in a "nest"
- 254 Seafood Dow Fu Hot Pot** \$ 155.00
Shrimp, Squid, Fillet Fish and dow fu garnished with shredded bamboo shoots, mushrooms and mixed vegetables, served in a soya bean sauce in a piping hot pot

All prices are VAT inclusive