SINGLE DINNER MENU

CHOICE OF DIM SUM

Crystal Vegetable Dumpling
Translucent Asian vegetable in potato starch skin

Shimeji Mushroom Dumpling
Steamed shimeji mushroom in wheat starch skin

Asian Vegetable Spring Roll
Carrot, haricot bean, cabbage in crispy spring roll

Seafood Dumpling
Assorted seafood dumpling wrapped in potato and wheat starch skin

Chicken and Duck Fungor
Steamed chicken and roasted duck with nut

Black Pepper Tenderloin Hamsuiokok
Deep fried crescent shape minced tenderloin dumpling

SOUP

Sweet Corn Soup
Vegetable or chicken

CHOICE OF MAIN COURSE

Stir Fried Fish in Chilli Basil Sauce
Wok fried sea bass fillet tossed in chilli and basil sauce

Chicken in Spicy Sichuan Pepper Sauce
Stir fried chicken with sichuan pepper and scallion

Seasonal Vegetable Sautéed with Vegetarian Duck in Hot Pepper Sauce
Vegetarian duck tossed in beetroot, carrot and broccoli in hot pepper sauce

Sautéed Haricot Beans
Stir fried green beans with garlic and chilli

ACCOMPANIED WITH RICE OR NOODLE AND ASIAN GREENS

DESSERT

Ginger and Litchi Pot Dé Cream

Price INR 2,000 plus taxes

Signature preparation Vegetarian preparation Healthy preparation
Prices are in Indian Rupees exclusive of applicable taxes. We levy no service charge.
Shimeji Mushroom Dumpling

Sticky Rice Vegetable Wrapped in Lotus Leaf

Vegetable Shanghai Dumpling

Prawn and Asparagus Dumpling

Chicken Shanghai Dumpling

Lung Fung Soup
Vegetable or chicken

Spicy Okra with Shitake and Sambal Onion in Pickled Chilli

Braised Tofu with Broccoli in Fried Ginger and Spring Onion

Stir Fried Chicken with Dry Chilli in Chilli Oil, Chinese Black Vinegar and Coriander

Wok Fried Lamb with Roasted Cumin Powder and Chilli Oyster Sauce

Burnt Garlic Fried Rice

Vegetable Hakka Noodle

Cinnamon Chocolate Cake, Mango Mint Parfait

Price INR 3,500 plus taxes

Signature preparation Vegetarian preparation Healthy preparation

Prices are in Indian Rupees exclusive of applicable taxes. We levy no service charge.
Truffle Scented Edamame Money Pouch
Vegetable and Chive Dumpling
Lobster Money Pouch, Caviar
Chicken and Green Tea Xiao Long Bao
Peking Duck Roll
Crispy Vegetable Cheung fun

Double Boiled Noodle Soup
Vegetable or chicken or fish

Treasure Vegetable in Kim Yam Sauce
Mapo Tofu
Wok Fried Chinese Green, Fried Garlic
Wok Fried Lobster, Chilli Bean Sauce
Sliced Chicken with Mushroom in Black Bean and Truffle
Braised Asian Five Spice Belgium Pork Belly
Burnt Garlic Fried Rice
Vegetable Hakka Noodle

Goji Berry Orange Cheese Cake
Raspberry Sorbet

Price INR 4,500 plus taxes

Signature preparation Vegetarian preparation Healthy preparation
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<table>
<thead>
<tr>
<th>Dim Sum Steamed</th>
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<tbody>
<tr>
<td>Shimeji Mushroom Dumpling</td>
<td>475</td>
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<tr>
<td>Steamed shimeji mushroom in wheat starch skin</td>
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<tr>
<td>Crystal Vegetable Dumpling</td>
<td>475</td>
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<tr>
<td>Translucent Asian vegetable in potato starch skin</td>
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<tr>
<td>Vegetable and Chive Dumpling</td>
<td>475</td>
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<tr>
<td>Combination of Asian vegetable and chive</td>
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<tr>
<td>Sticky Rice Vegetable Wrapped in Lotus Leaf</td>
<td>475</td>
</tr>
<tr>
<td>Sticky rice stuffed with bamboo shoot, mushroom and</td>
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<tr>
<td>vegetarian duck wrapped in dry lotus leaf</td>
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<tr>
<td>Truffle Scented Edamame Money Pouch</td>
<td>550</td>
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<tr>
<td>Truffle scented fresh soy bean mixture in wheat</td>
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<tr>
<td>starch skin</td>
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<tr>
<td>Prawn and Asparagus Dumpling</td>
<td>550</td>
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<tr>
<td>Mixture of prawn and asparagus dumpling in potato</td>
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<tr>
<td>and wheat starch skin</td>
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<tr>
<td>Lobster Money Pouch, Caviar</td>
<td>600</td>
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<tr>
<td>A delicate combination of fresh lobster and</td>
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<tr>
<td>seasoning in money pouch topped with caviar</td>
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<tr>
<td>Seafood Dumpling</td>
<td>600</td>
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<tr>
<td>Assorted seafood dumpling wrapped in potato and</td>
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<tr>
<td>wheat starch skin</td>
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<tr>
<td>Sea Bass Dumpling</td>
<td>600</td>
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<tr>
<td>Sea bass mixture with wheat starch skin</td>
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<tr>
<td>Steamed Fish Ball in Spicy Sauce</td>
<td>550</td>
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<tr>
<td>Steamed fish ball topped with spicy garlic sauce</td>
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<tr>
<td>and green onion</td>
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<tr>
<td>Crab Meat, Prawn and Cheese Xiao Long Bao</td>
<td>600</td>
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<tr>
<td>Crab meat and prawn, cheesy soup dumpling</td>
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<tr>
<td>Pork and Prawn Shumai</td>
<td>550</td>
</tr>
<tr>
<td>Open faced pork and prawn dumpling</td>
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<tr>
<td>Chicken Shumai</td>
<td>475</td>
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<tr>
<td>Open top steamed chicken dumpling made with wonton</td>
<td></td>
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<tr>
<td>skin</td>
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<tr>
<td>Chicken and Duck Fungor</td>
<td>550</td>
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<tr>
<td>Steamed chicken and roasted duck with nut</td>
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*Signature preparation* Vege*tarian preparation* Healthy preparation

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DIM SUM STEAMED

- **Sticky Rice Chicken Wrapped in Lotus Leaf**
  Sticky rice stuffed with chicken, mushroom wrapped in dry lotus leaf

- **Chicken and Green Tea Xiao Long Bao**
  Minced chicken with green tea flavored soup dumpling

- **Steamed UK Pork Spare Rib with Chilli and Black Bean**
  Steamed marinated pork spare rib with chopped chilli and black bean sauce

- **Char Siu Bao**
  Barbeque pork stuffed bun

DIM SUM FRIED/BAKED

- **Crispy Fried Radish Cake with Fried Garlic**
  Wok tossed radish and carrot cake with chilli, spring onion and burnt garlic

- **Vegetable Shanghai Dumpling**
  Pan fried vegetable dumpling, carrot, lotus root, celery and water chestnut

- **Asian Vegetable Spring Roll**
  Carrot, haricots bean, cabbage in crispy spring roll

- **Baked Vegetable and Mock Duck Puff**
  Baked Chinese puff pastry stuffed with mix of vegetable and vegetarian duck

  - **Pan Fried Lobster and Prawn Truffle Dumpling**
    Red lotus flour skin dumpling stuffed with pan fried lobster and prawn

  - **Almond Prawn Roll**
    Deep fried prawn rolled in almond flake

  - **Chicken Sesame Ball**
    Deep fried chicken dumpling with rice flour skin

  - **Chicken Shanghai Dumpling**
    Pan fried chicken dumpling
DIM SUM FRIED/BAKED

Pan Fried Chicken Bao
Pan fried chicken dumpling with water chestnut and spring onion 550

Black Pepper Tenderloin Hamsuikok
Deep fried crescent shape minced tenderloin dumpling 550

Baked Chicken Puff
Chinese puff pastry stuffed with barbeque chicken and baked 550

Peking Duck Roll
Deep fried roasted duck meat, carrot, scallion and leek in spring roll 550

Barbeque Pork Pastry
Chinese puff pastry stuffed with barbeque pork belly in char siu sauce and baked 550

CHEUNG FUN

Crispy Vegetable Cheung Fun
Rice pancake roll, vegetable 550

Crispy Prawn Cheung Fun
Rice pancake roll, prawn 600

Chicken and Truffle Cheung Fun
Rice pancake roll, chicken, black and white fungus, chopped spring onion 550

Steamed Sea Bass Cheung Fun
Rice pancake roll, sea bass 600

Tenderloin Cheung Fun
Rice pancake roll, tenderloin 550

Pork Char Siu Cheung Fun
Rice pancake roll, pork 550

Signature preparation  Vegetarian preparation  Healthy preparation

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SOUP

Hot and Sour Soup 450/475/500
Flavorful stock infused with pepper, dark soy, vegetables, chicken or seafood

Sweet Corn Soup 450/475/500
Cream corn and corn kernel soup with vegetable, chicken or seafood

Double Boiled Noodle Soup 450/475/500
Healthy clear soup with noodle and choice of vegetable, chicken ball or fish ball

Lung Fung Soup 450/475/500
Chilli enhanced with choice of vegetable, chicken, crab or lobster

Egg Drop Soup 500
Egg white drop soup with asparagus in choice of chicken, seafood or crab

VEGETABLE

Seasonal Vegetable Sautéed with Vegetarian Duck in Hot Pepper Sauce 825
Vegetarian duck tossed in beetroot, carrot and broccoli in hot pepper sauce

Broccoli, Glass Noodle Tossed in Superior Soy Sauce and Almond Flake 825
Wok tossed broccoli with glass noodle in light soy sauce and finish with dry chilli and almond flake

Wok Fried Chinese Green, Fried Garlic 825
Garlic flavor Chinese vegetable with shao sing wine

Sautéed Haricot Beans 825
Stir fried green beans with garlic and chilli

Spicy Okra with Shitake and Sambal Onion in Pickled Chilli 825
Wok tossed okra with shitake mushroom and sambal onion in pickled chilli sauce

Treasure Vegetable in Kim Yam Sauce 825
Stir fried assorted vegetable with coriander in spicy kim yam sauce

Sautéed Vegetarian Duck with Dried Chilli 825
Wok seared vegetarian duck with water chestnut, snow pea in chilli garlic and coriander sauce

Signature preparation Vegetarian preparation Healthy preparation
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VEGETABLE

- **Mapo Tofu**
  A classic preparation of tofu in preservative black bean 825

- **Braised Tofu with Broccoli in Fried Ginger and Spring Onion**
  Fried tofu with broccoli and bean sprout tossed in ginger and spring onion sauce 825

POULTRY

- **Sa Cha Chicken**
  Stir fried chicken with dry chilli in chilli oil, Chinese black vinegar and coriander 925

- **Sliced Chicken with Mushroom in Black Bean and Truffle**
  Wok tossed sliced chicken with mix of mushroom in black bean and truffle 925

- **Chicken in Spicy Sichuan Pepper Sauce**
  Stir fried chicken with Sichuan pepper and scallion 925

- **Kung Pao Chicken, Cashew Nut**
  Diced chicken and cashew nut in soy, red chilli and vinegar 995

- **Stir Fried Roasted Duck with Leek and Snow Pea in Oyster Sauce**
  Slice of roasted duck tossed with vegetable in oyster sauce and cooking wine 1200

- **Peking Duck with Pancake, Hoisin and Plum sauce**
  Nanjing special roasted duck with traditional accompaniment 2995 / 1925

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SEAFOOD

- **King Prawn, Singapore Curry Sauce**
  Stir fried prawn with curry powder and coconut milk with fried mantao
  $1175

- **Stir Fried Prawn with Ginger and Asparagus in Homemade XO Sauce**
  Prawn and asparagus with ginger in XO Sauce
  $1175

- **Wok Fried Lobster, Chilli Bean Sauce**
  Indian rock lobster tossed in chilli bean sauce
  $1575

- **Lobster in Crab Meat Sauce with Bell Pepper**
  Soft fried lobster with bell pepper and broccoli tossed in crab meat sauce
  $1595

- **Seafood Clay Pot**
  Fish, prawn, squid and scallop in Asian five spice sauce
  $1175

- **Stir Fried Prawn with Ginger and Asparagus in Homemade XO Sauce**
  Prawn and asparagus with ginger in XO Sauce
  $1175

- **Wok Fried Lobster, Chilli Bean Sauce**
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  $1575

- **Lobster in Crab Meat Sauce with Bell Pepper**
  Soft fried lobster with bell pepper and broccoli tossed in crab meat sauce
  $1595

- **Seafood Clay Pot**
  Fish, prawn, squid and scallop in Asian five spice sauce
  $1175

- **Steamed Seasonal Fish, Homemade Black Bean Sauce**
  Steamed seasonal fish fillet in black bean sauce and fried ginger
  $1295

- **Sea Bass Fish in Chilli Basil Sauce**
  Wok fried sea bass fillet tossed in chilli and basil sauce
  $1195

MEAT

- **Sweet and Sour Pork**
  Crispy fried UK pork tenderloin with pineapple in sweet and sour sauce
  $1100

- **Braised Asian Five Spice Belgium Pork Belly**
  Slow cooked pork belly in Asian five spice with mantao
  $1100

- **Wok Fried Lamb with Roasted Cumin Powder and Chilli Oyster Sauce**
  $1050

- **Mongolian Style Sautéed Tenderloin**
  Slice tenderloin fillet tossed with vegetable in hoisin sauce and chilli pepper
  $1050

- **Tenderloin, Black Pepper Sauce**
  Wok fried tenderloin with leek in traditional black pepper sauce
  $1095

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RICE

Burnt Garlic Fried Rice, Plain or Sichuan
Vegetable, egg, chicken or seafood
600/650/700

Lantern Special Red and White Fried Rice
Choice of exotic vegetable, chicken, prawn or lobster
600/650/700

Fried Rice with Homemade XO Sauce
Choice of chicken, prawn or lobster
700

Steamed Rice
500

NOODLES

Wok Tossed Noodle with Bean Sprout, Plain or Sichuan
Vegetable, egg, chicken or seafood
600/650/650

Dan Dan Noodle, Spicy Sichuan Chilli and Black Bean
Vegetable, chicken, pork or prawn
725/750/775

Hofan Noodle
Vegetable, chicken, tenderloin, pork or shrimp
725/750/775

DESSERT

Ginger and Litchi Pot Dé Cream
450

Goji Berry Orange Cheese Cake
450

Deep Fried Red Bean Paste Sesame Ball
450

Cinnamon Chocolate Cake, Mango Mint Parfait
450

Custard Bao, Vanilla Anglaise
450

Choice of Sorbet
400

Choice of Ice cream
400

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THE LANTERN
Chinese Dim Sum Restaurant

Please call 080 49148240 for events and private space queries at Level 3 - The Lantern Bar