

## CHINESE CUISINE

<b>Duck Salad</b>	<b>25.80</b>
Crispy duck slices with fresh salad leaves, carrot, leek, cucumber, pine nuts, dried shallots, and pomelo. Served with homemade duck salad dressing	
<b>Chi Special Spring Rolls</b>	<b>11.80</b>
Lotus root, snow peas, black fungus, turnip, carrots, fried onions, cabbage. Served with lemongrass sauce & sweet and sour sauce	
<b>Passion Fruit Prawns</b>	<b>26.50</b>
Mayonnaise infused with passion fruit, topped with fresh passion fruit	
<b>Wasabi Prawns</b>	<b>26.50</b>
Infused with avocado and wasabi, mango salsa	
<b>Crispy Succulent Duck</b>	
With soft pancakes, leek, cucumber, homemade duck sauce	
Quarter duck	<b>20.80</b>
Half duck	<b>37.50</b>
Whole duck	<b>67.00</b>
<b>Dim Sum Selection 1 (12 pieces) **</b>	<b>22.80</b>
Asparagus and Shiitake Mushrooms Prawns, Fresh Scallops and Pork Mint Crab Chicken Siew Mai	
<b>Dim Sum Selection 2 (12 pieces) **</b>	<b>27.80</b>
Spinach Coriander Dim Sum Enoki and Prawn Mint Alaskan King Crab	

## THAI CUISINE

<b>Tom Yam Goong 粗 *</b>	<b>17.80</b>
A very popular hot and sour soup with chicken broth, prawns, lemongrass, galangal and hot chilli	
<b>Tom Yam 粗 *</b>	
A very popular hot and sour soup with chicken broth, roasted chillies, coconut milk, lemongrass, galangal and hot chilli	
Seafood	<b>19.80</b>
Chicken	<b>12.60</b>
<b>Green Curry 粗 *</b>	
Fragrant classic green curry with eggplant and your choice of	
Vegetables	<b>16.50</b>
Chicken	<b>17.80</b>
Prawns	<b>23.50</b>
<b>Massaman Curry 粗 *</b>	
Massaman curry with coconut milk, potatoes and your choice of	
Vegetables	<b>16.50</b>
Chicken	<b>17.80</b>
Prawn	<b>23.50</b>

Thai curries are served with steamed rice on the side

## INDIAN CUISINE

<b>Masala Papad</b>	<b>8.90</b>
Crisp, fried papads topped with masala filling of onions, tomato, coriander and spices	
<b>Vegetable Samosa</b>	<b>8.90</b>
Triangular shaped crispy patties stuffed with mashed potato and green peas, flavoured with aromatic Indian spices	
<b>Vegetable Pakora</b>	<b>8.90</b>
Delicately seasoned and batter-fried onions and potatoes	
<b>Chicken 65</b>	<b>14.80</b>
Boneless chicken marinated with aromatic spices, deep fried, served with mint sauce	
<b>Kadai Paneer</b>	<b>12.80</b>
Homemade fresh cottage cheese cooked with yellow, green and red peppers, with onion tomato masala	
<b>Vegetable Biryani</b>	<b>11.80</b>
Fresh vegetables in a lightly spiced sauce with herbs, cooked with basmati rice, garnished with fresh mint, coriander and fried onions	
<b>Chicken Biryani</b>	<b>16.80</b>
Tender pieces of chicken with herbs and spices, cooked with basmati rice, garnished with fresh mint, coriander and a hard boiled egg	
<b>Lamb Biryani</b>	<b>22.50</b>
Tender pieces of lamb in a lightly spiced sauce with herbs cooked with aromatic basmati rice, garnished with fresh mint, coriander and fried onions	
<b>Kastoori Subz Miloni</b>	<b>9.80</b>
Fresh green vegetables cooked with spinach sauce and Indian spices	
<b>Dal Tadka */**</b>	<b>10.80</b>
Healthy yellow dal(lentil) cooked with ginger, garlic, cumin seeds with onion, tomato, coriander gravy	
<b>Butter Chicken */**</b>	<b>17.80</b>
Boneless chicken cooked with butter and tomato gravy	
<b>Lamb Rogan Josh */**</b>	<b>19.50</b>
Slow cooked lamb shoulder marinated in yoghurt, chilli, Garam masala spices, cardamom, garlic, fennel seeds and ginger	
<b>Goan Prawn Curry */**</b>	<b>24.50</b>
Prawns cooked in traditional Goan curry with coconut base and spices	
<b>Jeera Rice</b>	<b>5.80</b>
Aromatic basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander	

**\*CAN BE MADE MILD, MEDIUM OR HOT**

**\*\*NO ADJUSTMENTS/CHANGES CAN BE MADE**