

# MENU I

 Corn & Asparagus Triangles

 Vegetable & Chive Dumpling


Chicken Shumai

Baked Chicken Puff

Hot & Sour Soup

Vegetarian or Chicken


 Mapo Tofu

 Stir Fried Greens in Coriander Sauce

Kung Pao Chicken with Cashew Nut

Stir Fried Chicken in Garlic Pepper Sauce

 Burnt Garlic Fried Rice

 Wok Tossed “Hakka” Noodles


Custard Bao, Vanilla Anglaise


Price INR Rs. 3,000 plus taxes per person

 Signature preparation  Vegetarian preparation

Prices are in Indian Rupees exclusive of applicable taxes .We levy no service charge.

# MENU II

 Corn & Asparagus Triangles

 Bok Choy & Vegetable Bao

Crystal Prawn Dumpling

Chicken Shumai

Sea Bass Dumpling

Sweet Corn Soup

Vegetarian or Chicken


 Mapo Tofu

 Sautéed Haricot Beans

Fish in Chilli Coriander Sauce

Drunken Chilli Chicken

 Burnt Garlic Fried Rice

 Wok Tossed “Hakka” Noodles

Soya Milk & Chocolate Cheese Cake with Cookie Cream Ice Cream

*Price INR 3,500 plus taxes per person*

 Signature preparation  Vegetarian preparation

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# MENU III

- 🌿 Corn & Asparagus Triangles
- 🌿 Chive and Vegetable Dumpling
- 🌿 Asian Vegetable Spring Roll
- Crystal Prawn Dumpling
- Baked Chicken Puff
- Char Siubao

Hot & Sour Soup  
Vegetarian or Chicken

- 🌿 Mapo Tofu
- 🌿 Vegetable Parcels in Hot & Sour Sauce
- 🌿 Stir Fried Chinese Greens
- Kung Pao Chicken
- Stir Fried Lamb, Mongolian Sauce
- 🌿 Garlic Fried Rice
- 🌿 Wok Tossed “Hakka” Noodles


- Custard Bao, Vanilla Anglaise
- 🌿 Trio of Chocolate Golden Sesame Dumpling


*Price INR 4,000 plus taxes per person*


🌸 Signature preparation 🌿 Vegetarian preparation

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# MENU IV

 Corn & Asparagus Triangles

 Crispy Vegetable Cheung Fun

 Vegetable Shanghai Dumpling

Crystal Prawn Dumpling

Baked Chicken Puff

Char SiuBao

Lung Fung Soup

Vegetables or Crab

 Mapo Tofu

 Stir Fried Wild Mushrooms in Hot Pepper Sauce


 Stir Fried Chinese Greens in Coriander Sauce

Kung Pao Chicken with Cashew Nut

Roasted Duck with Pepper in Light Hoisin Sauce

Peppered Tenderloin

 Burnt Garlic Fried Rice

 Wok Tossed “Hakka” Noodles

Custard Bao, Vanilla Anglaise

 Trio of Chocolate Golden Sesame Dumplings


*Price INR 4,500 plus taxes per person*

 Signature preparation  Vegetarian preparation





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# DIM SUM STEAMED

 Crystal Vegetable Dumpling Translucent Asian vegetables in wheat starch skin	375
 Vegetable and Chive Dumpling Combination of Asian vegetables & chive	375
 Corn and Asparagus Dumpling Corn kernel & fresh asparagus in wheat starch skin	375
 Mushroom and Truffle Dumpling (Mushroom and truffle in wheat and potato starch skin)	375
  Truffle Scented Edamame Money Pouch Truffle scented fresh soya bean mixture in wheat starch skin	475
Mixed Vegetable and Pakchoi Bao (Asian vegetables in steamed buns)	375
Chive and Prawn Dumpling (Prawn and chive in wheat starch skin)	475
 Crystal Prawn Dumpling Translucent prawn dumpling made with wheat starch skin	475
 Lobster Money Pouch, Caviar	500
Spinach Dumpling with Prawn, Cuttlefish in Black Bean Sauce ( Spinach, prawn and cuttle fish in black bean sauce)	475
Curried Squid (Squid in curry sauce)	475
 Scallop Shumai, Keta Caviar	475
Sea Bass Dumpling	475
Chicken & Prawn Sui Mai (Open top steamed chicken and prawn dumpling made with wonton skin)	475

 Roast Duck, Tenderloin and preserved Vegetable Dumpling (Slow cooked duck, tenderloin and Asian vegetables in potato & wheat starch skin)	475
Chicken and Prawn Xiao Long Bao (Chicken and prawn stuffed soup dumpling)	475
Chicken and Seaweed Roll Black Pepper Sauce (Chicken, seaweed in black bean sauce)	425
Chicken Sui Mai	425
Char Siubao	450

# DIM SUM FRIED/BAKED

 ShenjinBao (Asian vegetables dumpling fried till crisp)	375
 Vegetable Shanghai Dumpling Pan fried vegetable dumplings, carrots, lotus roots, celery and water chestnut	375
 Asian Vegetable Spring Roll Carrots, celery, lotus roots in a crisp spring roll	375
 Baked Vegetable Puff Chinese puff pastry stuffed with Asian vegetables and baked	375
 Prawn Toast (Prawn mince, sesame seed and bread)	475
Curried Seafood Tart (Prawn, scallop, squid and fish in puff pastry)	475
Chicken Shanghai Dumpling	425
 Chicken Sesame Ball (Deep fry chicken dumpling with rice flour skin)	425
Chicken Sesame Ball (Deep fry chicken dumpling with rice flour skin)	425
Baked Chicken Puff	425
Peking duck Roll	450
 Lamb Ham Sui Gok (Lamb, mushroom in oyster sauce)	450

# CHEUNG FUN

 Crispy Vegetable Cheung Fun	375
Exotic Mushroom Cheung Fun (Rice pancake roll, mix mushroom)	375
Crispy Prawn Cheung Fun Rice pancake roll, prawns	525
Steamed Sea Bass Cheung Fun (Rice pancake roll, sea bass)	525
Chicken Cheung Fun	425

# SOUP AND SALAD




Hot and Sour Soup Vegetarian, Chicken or Seafood	400/425/450
Sweet Corn Soup Vegetarian, Chicken or Seafood	400/425/450
Lung Fung Soup Crab or lobster	450
Wonton Soup Vegetarian, Chicken	400/425

 Signature preparation  Vegetarian preparation



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# VEGETABLES

  Mapo Tofu	750
Stir Fried Chinese Greens	750
 Sautéed Haricot Beans	750
Stir Fried Vegetables in Fresh Coriander Sauce	750
Braised Eggplant and Wild Mushrooms, Hot Pepper Sauce (Braised eggplant with mushrooms in hot pepper sauce)	750
Lotus root, Asparagus, Snow peas and Broccoli in Light Soya Sauce (Stir fry lotus root, asparagus, snow peas & broccoli in soya sauce)	750


# POULTRY

 Kung Pao Chicken with Cashew Nut	825
Stir Fried Chicken in Garlic Pepper Sauce	825
Drunken Chilli Chicken	825
Peking Duck with Pancake, Hoisin and Plum	1800
 Roasted Duck and Peppers in Oyster Sauce (Slow roast duck, peppers, beans sprout in oyster sauce)	925


# SEAFOOD

Kung Pao Prawns (Prawns in soya, chilli & vinegar with cashew nuts)	1050
Stir Fried Lobster, Chili Butter Garlic Sauce	1600
Stir Fried Prawns, Baby Lobster, Squid and Octopus in XO sauce (Prawn, baby lobster, squid & octopus in Lantern special "XO" sauce)	1600
Steamed Seasonal Fish Homemade Black Bean Sauce	1025
Fish in Ginger and Spring Onion Sauce (Stir fry fish in ginger and spring onion sauce)	1025

# MEAT

Stir Fried Lamb, Vegetables, Hot Bean Sauce (Shredded lamb with vegetable in hot bean sauce)	950
 Braised Pork Belly with Chili Sauce and Greens	950
Honey Chili Pork	950
Stir Fry Tenderloin Garlic Pepper Sauce (Dice tenderloin, pepper, onion in garlic pepper sauce)	950


# RICE

Burnt Garlic Fried Rice Vegetables, egg, chicken or seafood	500/500/550/575
 Lantern Special Fried Rice with Preserved Vegetables (Fried rice tossed with preserved vegetables)	500
"XO" Fried Rice with Shrimps	575
Steamed Rice	450

# NOODLES

Wok Tossed "Hakka" Noodles, Peppers, Onion, Bean Sprout  
Vegetables, egg, chicken or seafood

500/500/550/575

 Hofan Noodles  
Beef, Chicken, Shrimps or Vegetables

700/700/725/675

# DESSERTS

 Warm Ginger and Lemongrass Soufflé with Raspberry Chili Sorbet

475

Orange Baked Marble Cheese Cake

475

Custard Bao, Vanilla Anglaise

375

Soya Milk and Chocolate Cheese Cake, Mango Mint Sorbet

475

# SORBET

Mango Mint, Kafir Lime Sorbet, Raspberry Chili

375

# ICE CREAM

Vanilla, Chocolate, Strawberry  
Seasonal Fresh Fruits

375

 Signature preparation  Vegetarian preparation

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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