

Ni Hao (你好)

“History is not a burden on the memory but an illumination of the soul”

-Lord Acton

Since it's inception in 1992, *Szechwan Court* has been an ardent believer that Chinese cooking is not only an art form but also a profound expression of Chinese culture.

While we primarily stress on the Szechwan region of China, our menu offers authentic Cantonese and Peking dishes as well.

Each of the *Szechwan Court* creations are a harmonious combination of passion, culture, fresh ingredients and presentation. It is our endeavor to create a memorable dining experience for our guests through a variety of aromas, textures and tastes as well our exceptional service.

We present to you I AM LEGEND, where we bring in a few of the classics weaved in with some newer culinary experiences from modern China. Walk into a bit of nostalgia and discover a flawless transition - a journey from 1992 to 2017.

Maître d'
Ms. Sujata Mukhia





Vegetarian. In case of any dietary restrictions, please inform your server.
Above prices exclude 18% GST. We do not levy any service charge.

WELLNESS MENU

APPETIZERS

All starters are less than 150 calories

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|---|-----|
|  Assorted mushrooms with garlic and soya | 675 |
|  Cold spinach with sesame | 675 |




SOUPS

All soups are less than 150 calories

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|--|-----|
|  Clear soup with vegetables | 425 |
| Chicken wonton soup | 525 |




MAIN COURSES

All mains courses are less than 300 calories


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|--|------|
|  Steamed silken tofu | 850 |
|  Asian greens with garlic | 850 |
| Steamed sea bass with ginger and soya | 1225 |
| Chicken clay pot | 1025 |
|  Vegetable fried basmati rice | 500 |

SZECHWAN COURT SPECIALS





APPETIZERS

 Wok fried tofu with homemade Szechwan spices	675
 Crisp baby corn in fresh coriander chilli sauce	675
 Crisp lotus stems with coriander and garlic	675
Fried squid rings with chilli plum sauce	1100
Fried prawns with lemongrass and garlic	1100
Stir fried Asian sea bass in black bean sauce celery, cloud ear mushroom	925
Szechwan style dry chicken	775


SOUPS

 Vegetables and button mushrooms	425
Crab and asparagus with shiitake mushroom	550
Seaweed and chicken	525


MAIN COURSES

 Bean curd with jelly mushrooms and bamboo shoots	850
 Wok fried assorted mushrooms in butter garlic sauce	850
 Wok fried broccoli, chestnuts and celery in chilli bean sauce	850
 Buddha's delight	850
Prawn Xiang la with cloud ear mushroom	1250
Steamed sea bass with broccoli and black fungus in X.O. sauce	1225
Sea bass with hot garlic sauce	1225
Lemon chicken	1025
Pork belly with soy and ginger	1250
Tenderloin and shiitake mushrooms in oyster sauce	1050
Rice clay pot with seafood, snow peas and glass noodles	725


NOODLES

 Stir fried noodles with caramelized onions and bean sprouts	575
Stir fried rice noodles with tenderloin, spring onions and bean sprouts	725

APPETIZERS

 Crisp spinach	675
 Golden fried babycorn	675
 Steamed spinach with sesame soy dressing	675
 Steamed vegetable wontons with ginger and soy	675
 Stir fried string beans with smoked chillies	675
 Crisp corn kernels with chilli sauce	675
Spring rolls	
 vegetables	675
chicken	775
Soft shell crab with pepper and garlic sauce	1100
Salt and pepper prawns	1100
Stir fried sea bass with hot bean sauce	925
Steamed chicken wontons with chilli and garlic	775
Stir fried duck with bean sprouts, and shiitake mushrooms	775
Tender pork with honey glaze and shiitake	1050
Twice cooked pork and haricot beans in X.O. sauce	1050





DIM SUMS

 Four seasons (4 pieces)	325
 Louhan (4 pieces)	325
 Thai asparagus (4 pieces)	325
Shrimp toast (6 pieces)	475
Lobster hargao (4 pieces)	500
Prawn hargao (4 pieces)	475
Shrimp and asparagus (4 pieces)	475
Chicken and prawn sui mai (4 pieces)	450
Chicken and water chestnut (4 pieces)	425
Chicken and black pepper (4 pieces)	425
Char siu bao (2 pieces)	450









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SOUPS





Lemon and coriander with mushrooms	
 vegetables	425
prawn	550
chicken	525
Szechwan hot and sour with wood ear mushroom	
 vegetables	425
prawn	550
chicken	525
Sweet corn	
 vegetables	425
prawn	550
chicken	525
Cantonese wonton soup	
 vegetables	425
prawn	550
chicken	525

MAIN COURSES

VEGETARIAN

 Stewed Chinese cabbage with shiitake	850
 Fried string beans with black bean and chilli	850
 Szechwan eggplant with dry chilli, garlic and wood ear mushroom	850
 Wok fried asparagus and bean sprouts	850
 Stir fried Chinese greens	850
 Assorted mushrooms with garlic butter sauce	2850

TOFU

 Tofu and vegetable clay pot	850
 Stir fried tofu in black bean sauce	850
 Stir fried tofu with shiitake in Szechwan sauce	850
 Wok fried tofu in dry chilli sauce	850

SEAFOOD

Lobster with Chongqing sauce	2250
Stir fried lobster with button mushrooms in pepper sauce	2250
Crab meat with Laoganma chilli sauce	1250
Prawns with X.O. sauce	1250
Prawns with black mushroom in sambal sauce	1250
Stir fried prawns with shiitake, chilli and celery	1250

FISH

Wok fried or steamed

Bay of Bengal bekti	1550
Red snapper	2500
Chilean sea bass	2500

With a choice of sauce

Szechwan chilli with shiitake mushroom
Black pepper
Black bean
Ginger and coriander
Sweet and sour

POULTRY

Chicken in black pepper sauce	1025
Stir fried chicken with dry chilli and ginger	1025
Stir fried Szechwan spiced chicken	1025
Stir fried chicken with Chongqing sauce	1025
Crisp chicken with black mushrooms and hoisin sauce	1025
Kung pao chicken	1025
Chicken clay pot	1025
Peking duck	2000
Braised duck with shiitake mushrooms and vegetables	1250



MEATS




Szechwan style pork with chillies and peppers (contains pork)	1250
Sweet and sour pork (contains pork)	1250
Mapo tofu with shiitake (contains pork)	1250
Crisp fried lamb with spring onions	1050
Stir fried lamb with black bean sauce, orange zest	1050
Sliced tenderloin with dry chilli (contains beef)	1050
Tenderloin and shiitake mushrooms in a clay pot (contains beef)	1050
Stir fried tenderloin in black pepper sauce (contains beef)	1050
Stir fried tenderloin with asparagus (contains beef)	1050

RICE AND NOODLES

 Braised noodles with scallions and garlic	575
 Smoked ginger fried rice with vegetables	575
 Caramelized onion fried rice with vegetables	575
 Garlic fried rice with vegetables	575
 Steamed jasmine rice	500
Shrimp fried rice with X.O. sauce	725
Yang chow fried rice	725
Wok fried rice	
 vegetables	575
egg	575
chicken	650
Pan fried noodles with mushrooms	
 vegetables	575
seafood	725
chicken	650
Stir fried noodles	
 vegetables	575
seafood	725
chicken	650
Singapore style noodles	
 vegetable	575
chicken	650

Fried rice can be made with short grained sticky rice or long grained fragrant rice

DESSERTS

 Toffee banana with Kerala vanilla bean ice cream	425
 Szechwan date pancake with Kerala vanilla bean ice cream	425
 Homemade fried noodles with green tea ice cream	425
Warm fig and almond tart	425
Walnut and chocolate brownie with Earl Grey ice cream	425
Homemade ice creams	400
Earl grey, green tea, caramelized cashew and sesame, vanilla bean ice cream	
Homemade sorbets	400
Raspberry chilli, coconut, bitter chocolate sorbet	

SPECIALTY TEAS

Ai qing flower	400
Hunan green	400
Green sencha	400
Ginseng oolong	400

COFFEES

Cappuccino	395
Espresso	395
Café latte	395
Americano	395



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