



ORIENTAL



Brief about Chinese Food

Chinese cooking is one of the greatest methods of cooking. Since ancient time, many factors that have influenced its development. Confucius once said: "Eating is the utmost important thing in life." Cooking Chinese food requires more time and effort, and is considered a very sophisticated art. As a result, many travelers who have visited China consider Chinese cuisines one of the best.

A meal in Chinese culture is typically seen as consisting of two general components:

Main Food - a carbohydrate source or starch, typically rice (predominant in southern parts of China), noodles, or buns (predominant in northern parts of China), and

Accompanying Dishes - of vegetables, fish, meat, or other items.

This cultural conceptualization is in some ways in contrast to Western meals where meat or animal protein is often considered the main dish. Chopsticks are the primary eating utensil in Chinese culture for solid foods, while spoons are used for drinking soups. Food is usually prepared in bite-sized pieces (except fish, crabs and so on), ready for direct picking up and eating. Traditionally, Chinese culture considered using knives and forks at the table "barbaric" due to fact that these implements are regarded as weapons. It was also considered ungracious have guests work at cutting their own food.

Chinese food styles

As China is a geographically huge country, it is diverse in climate, ethnicity and subcultures. Not surprisingly therefore, there are many distinctive styles of cuisine. Traditionally there are eight main families of dishes, namely

- * Hui (Anhui)
- * Yue (Cantonese)
- * Min (Fujian)
- * Xiang (Hunan)
- * Yang (Jiangsu)
- * Lu (Shandong)
- * Chuan (Szechuan)
- * Zhe (Zhejiang)

Today there are mainly four main styles of food in China, namely the Beijing



APPETIZERS








 	Schezuan Chilli Baby Corn	Rs. 380
 	Pan Fried Chilli Cottage Cheese	Rs. 380
 	Mushroom & Babycorn Sizzled Chilli	Rs. 380
	Spring Hot Chicken	Rs. 380
 	Wontons (Fried/ Steamed)	Veg Chicken Prawn Rs. 300/310 Rs. 340/350 Rs. 390/400
	Three Flavours Chicken	Rs. 380
	Dragon Chicken	Rs. 360
	Sticky Garlic Wings	Rs. 400
	Crispy Chilly Beef	Rs. 450
	Chau Chu Nyuk Pork	Rs. 450
	Chilli Oyster Pork Ribs	Rs. 580
	Sizzling Hot Lamb	Rs. 680
	Pan Fried Chilli Fish	Rs. 480
	Spicy Prawns Beijing Style	Rs. 480
	Garlic Pepper Prawns	Rs. 480



Starters

Kimchi	Rs. 180	
San Choy Bow Spring Roll Chicken	Rs. 380	
Spicy Sichuan Wanton	Rs. 400	
Kung Pao Chicken	Rs. 450	
Dakgangjeong (Korean fired Chicken)	Rs. 380	
Singapore Style Chilly Prawns	Rs. 500	
Crab Ragoon	Rs. 650	

CHINESE SOUPS

Hot & Sour Soup	Veg Chicken Rs. 160 Rs. 180	
Lemon Coriander Soup	Veg Chicken Rs. 160 Rs. 180	
Dragon Phoenix Soup	Veg Chicken Rs. 160 Rs. 180	
Sweet Corn Soup	Veg Chicken Rs. 160 Rs. 180	
Jade Seafood Soup	Rs. 200	
Manchow Soup	Veg Chicken Prawns Rs. 160 Rs. 180 Rs. 200	
Dumpling Soup	Veg Chicken Prawns Rs. 170 Rs. 190 Rs. 210	

CHINESE MAINCOURSE

Buddha Delight Exotic Veg with Bamboo Shoot prepared in a white garlic sauce.	Rs. 380	
Assorted Veg in Sesame Chilli Sauce Assorted Veg prepared in Sesame Chilli sauce	Rs. 380	
Cottage Cheese with Button Mushroom in Dragon Sauce Prepared in a Spicy, Sweet & Sour Sauce.	Rs. 400	
Three Of A Kind Mushroom, Baby Corn & Bell Peppers prepared in Sweet & Spicy sauce.	Rs. 380	
Chicken In Chinese Parsley Sauce Deep-fried sliced chicken prepared in parsley sauce	Rs. 400	





Chicken N Black Mushroom In Oyster Sauce

Rs. 400

Sliced Chicken N Black Mushroom In Oyster Sauce



Tz Jiao Kay Pyen

Rs. 400

Sliced Chicken prepared in Black Bean Chilli Sauce



Beijing Chicken

Rs. 400

Chicken prepared in Chilli Beijing Sauce



Honey Hunan Chicken

Rs. 400

Shredded Chicken prepared with Honey in Hunan Style



Pork Spare Ribs

Rs. 580

Choice of sauce: Hunan, Honey Hunan, BBQ, Szechwan



Sweet N Sour Pork

Rs. 450

Slice Pork prepared in a Sweet N Sour Sauce



Beef In Hot Pepper Sauce

Rs. 450

Sliced beef with Bell Peppers prepared in Hot Pepper Sauce



Beef In Chilli Garlic Black Bean Sauce

Rs. 450

Sliced beef prepared in Spicy Chilli Garlic Black Bean Sauce



Beef In Oyster Sauce

Rs. 450

Sliced Beef with Mushrooms prepared in Oyster Sauce



Beef In Yellow Bean Sauce

Rs. 450

Batter fried Beef prepared in yellow bean sauce with yellow bell peppers & spring onions



Combodian Pepper Beef (Lok Lac)

Rs. 500

Beef stir fry with Black pepper, cherry, tomato & Onion rings



Beef & Broccoli

Rs. 480

Beef stir fry with Broccoli in Soya



Super Tender Beef

Rs. 480

Beef marinated, tenderised and cooked in a special oriental sauce



Chinese Pork & Ginger Stir Fry

Pork prepared in ginger and Chinese soya sauce

Rs. 480



Devil Lamb

Roasted Lamb prepared in Spicy Devil Sauce

Rs. 650



Roast Lamb in Chilli Oyster Sauce

Roasted Lamb prepared in Spicy Chili Oyster Sauce

Rs. 650



Fish in Wine Sauce

Crumb Fried Fish prepared in Wine sauce

Rs. 480



Fish in Spicy Lemon Sauce

Sliced fish prepared in Spicy Lemon Sauce

Rs. 480



Prawns in Chilli Oyster Sauce

Prawns prepared in Spicy Chilli Oyster Sauce

Rs. 480



RICE & NOODLES

Fried Rice

Veg | Egg | Chicken | Seafood
Rs. 280 | Rs. 290 | Rs. 360 | Rs. 420



Burnt Garlic Fried Rice

Veg | Chicken
Rs. 290 | Rs. 360



Mushroom Fried Rice

Veg | Chicken | Prawns
Rs. 290 | Rs. 360 | Rs. 420



Shanghai Fried Rice

Chicken | Prawns
Rs. 360 | Rs. 420



Crab Meat Fried Rice

Rs. 420



Sinwan Fried Rice

Chicken | Prawns
Rs. 360 | Rs. 450



Chilli Garlic Noodle

Veg | Chicken
Rs. 320 | Rs. 380



Hakka Noodles

Veg | Egg | Chicken | Seafood
Rs. 310 | Rs. 320 | Rs. 380 | Rs. 430



Pan Fried Noodles

Veg | Chicken | Prawns
Rs. 320 | Rs. 380 | Rs. 450



Chilli Corriender Noodles

Veg | Chicken | Prawns
Rs. 320 | Rs. 360 | Rs. 450



Chow Mein

Chicken | Prawns
Rs. 380 | Rs. 450



Chilli Oyster Noodles

Chicken | Pork | Prawns
Rs. 380 | Rs. 400 | Rs. 450



Rice

Jasmine | Sticky | Steam
Rs. 200 | Rs. 220 | Rs. 160



Experience being at our Thai-n-Wok Restaurant

In our beautifully designed restaurant, you can dine on delicious food in the lap of luxury, with smooth music in the background and our courteous staff, you will leave with an experience like never before.

Everything has been done at our restaurant to make for a glamorous and sophisticated experience that can be enjoyed by all.

We request you to kindly go through our **Restaurant Policies / Terms** :

- All dishes mentioned in this menu, Starters will take approx. 15-20 min and main course will take approx. 30-40 min to serve after your order.
- The last order would be taken at 10.45 pm for the day (for both, Food & Drinks)
- Prices mentioned are subject to change without prior notice. In such a case we will inform you before you can confirm your order.
- We reserve the right to admission at our restaurant.
- Taxes extra.

Incase you need any assistance / guidance while placing your orders please feel free to consult our Staff.

We assure you through our suggestions & support of a memorable experience at Thai-n-Wok.



THAI N WOK

Authentic Thai & Oriental Resto-Bar
Melruio Building
Goa Marriotts Resort Road,
Miramar, Panjim Goa. 403001

Phone : +91 832 2461980
Mobile : +91 7350522781

Email : thainwokgoa@gmail.com
Web : www.thainwokgo.com

