

THAI N WOK
Authentic Thai & Oriental Resto-Bar
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CHINESE



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 Style, the Shanghai Style, the Sichuan/Szechuan Style and the Cantonese Style. The Cantonese style is the most popular style in overseas restaurants.



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 min and main course will take approx. 25 min to serve after you 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.



Chai Ta Ha

Prawns prepared in Chinese Parsley Sauce

Rs. 350



Hi Nyuk Lui Shon

Crab meat prepared in Spicy Tangy Sauce

Rs. 380



Hi Nyuk Chang Theu Ha In

Prawns prepared in Luscious Crab meat sauce

Rs. 380



Fish in Wine Sauce

Crumb Fried Fish prepared in Wine sauce

Rs. 380



Fish in Spicy Lemon Sauce

Sliced fish prepared in Spicy Lemon Sauce

Rs. 350



Prawns in Chilli Oyster Sauce

Prawns prepared in Spicy Chilli Oyster Sauce

Rs. 350



RICE & NOODLES

Fried Rice

Veg | Egg | Chicken | Seafood
Rs. 210 | Rs. 220 | Rs. 240 | Rs. 260



Burnt Garlic Fried Rice

Veg | Chicken
Rs. 210 | Rs. 240



Mushroom Fried Rice

Veg | Chicken | Prawns
Rs. 220 | Rs. 240 | Rs. 260



Shanghai Fried Rice (Chicken)

Chicken
Rs. 250



Crab Meat Fried Rice

Rs. 260



Chilli Garlic Noodle

Veg | Chicken
Rs. 220 | Rs. 240



Hakka Noodles

Veg | Egg | Chicken | Seafood
Rs. 220 | Rs. 220 | Rs. 240 | Rs. 260



Pan Fried Noodles

Veg | Chicken | Prawns
Rs. 260 | Rs. 300 | Rs. 350



Chilli Corriander Noodles

Veg | Chicken | Prawns
Rs. 220 | Rs. 240 | Rs. 260



Eftu Noodles

Mixed Chicken & Prawns
Rs. 400



APPETIZERS



Schezuan Chilli Baby Corn

Rs.240



Pan Fried Chilli Cottage Cheese

Rs.240



Mushroom & Babycorn Sizzled Chilli

Rs.240



Chow Choy Fah

Rs.220



Bangkok Chaa

Chicken | Prawn
Rs. 260 | Rs. 320



Spring Hot Chicken

Rs.220



Wontons (Fried/ Steamed)

Veg | Chicken | Prawn
Rs. 220 | Rs. 260 | Rs. 320



Three Flavours Chicken

Rs. 270



Dragon Chicken

Rs. 270



Spicy Prawns Beijing Style

Rs. 350



Garlic Pepper Prawns

Rs. 350



Pan Fried Chilli Fish

Rs. 350



Chau Chu Nyuk Pork

Rs. 280



Chilli Oyster Pork Ribs

Rs. 350



Sizzling Hot Lamb

Rs. 280



CHINESE SOUPS

Hot & Sour Soup Veg | Chicken
Rs. 110 | Rs. 130



Lemon Coriander Soup Veg | Chicken
Rs. 110 | Rs. 130



Dragon Phoenix Soup Veg | Chicken
Rs. 110 | Rs. 130



Sweet Corn Soup Veg | Chicken
Rs. 110 | Rs. 130



Shangshi Crab Meat Soup Rs. 140



Jade Seafood Soup Rs. 140



Manchow Soup Veg | Chicken | Prawns
Rs. 110 | Rs. 130 | Rs. 150



Hunan Soup Veg | Chicken | Prawns
Rs. 110 | Rs. 130 | Rs. 150



CHINESE MAINCOURSE

Buddha Delight Rs.230
Exotic Veg with Bamboo Shoot prepared in a white garlic sauce.



Assorted Veg in Sesame Chilli Sauce Rs.230
Assorted Veg prepared in Sesame Chilli sauce



Cottage Cheese with Button Mushroom in Dragon Sauce Rs.240
Prepared in a Spicy, Sweet & Sour Sauce.



Three Of A Kind Rs.240
Mushroom, Baby Corn & Bell Peppers prepared in Sweet & Spicy sauce.



Chicken In Chinese Parsley Sauce Rs. 280
Deep-fried sliced chicken prepared in parsley sauce



Chicken N Black Mushroom In Oyster Sauce Rs. 280
Sliced Chicken N Black Mushroom In Oyster Sauce



Tz Jiao Kay Pyen Rs. 280
Sliced Chicken prepared in Black Bean Chilli Sauce



Beijing Chicken Rs. 280
Chicken prepared in Chilli Beijing Sauce



Honey Hunan Chicken Rs. 280
Shredded Chicken prepared with Honey in Hunan Style



Pork Spare Ribs Rs. 450
Choice of sauce: Hunan, Honey Hunan, BBQ, Szechwan



Sweet N Sour Pork Rs. 280
Slice Pork prepared in a Sweet N Sour Sauce



Beef in Hot Pepper Sauce Rs. 320
Sliced beef with Bell Peppers prepared in Hot Pepper Sauce



Beef in Chilli Garlic Black Bean Sauce Rs. 320
Sliced beef prepared in Spicy Chilli Garlic Black Bean Sauce



Beef In Oyster Sauce Rs. 320
Sliced Beef with Mushrooms prepared in Oyster Sauce



Beef In Yellow Bean Sauce Rs. 320
Batter fried Beef prepared in yellow bean sauce with yellow bell peppers & spring onions



Devil Lamb Rs. 350
Roasted Lamb prepared in Spicy Devil Sauce



Roast Lamb in Chilli Oyster Sauce Rs. 350
Roasted Lamb prepared in Spicy Chilli Oyster Sauce

