



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. 420						
 	Pan Fried Chilli Cottage Cheese	Rs. 430						
 	Mushroom & Babycorn Sizzled Chilli	Rs. 430						
	Spring Hot Chicken	Rs. 430						
 	Wontons (Fried/ Steamed)	<table><tbody><tr><td>Veg</td><td>Chicken</td><td>Prawn</td></tr><tr><td>Rs. 330/340</td><td>Rs. 360/370</td><td>Rs. 390/400</td></tr></tbody></table>	Veg	Chicken	Prawn	Rs. 330/340	Rs. 360/370	Rs. 390/400
Veg	Chicken	Prawn						
Rs. 330/340	Rs. 360/370	Rs. 390/400						
	Three Flavours Chicken	Rs. 430						
	Dragon Chicken	Rs. 450						
	Sticky Garlic Wings	Rs. 450						
	Crispy Chilly Beef	Rs. 510						
	Chau Chu Nyuk Pork	Rs. 510						
	Chilli Oyster Pork Ribs	Rs. 580						
	Sizzling Hot Lamb	Rs. 680						
	Pan Fried Chilli Fish	Rs. 550						
	Spicy Prawns Beijing Style	Rs. 550						
	Garlic Pepper Prawns	Rs. 550						



STARTERS

Kimchi	Rs. 180	
San Choy Bow Spring Roll Chicken	Rs. 380	
Spicy Sichuan Wonton	Rs. 400	
Kung Pao Chicken	Rs. 450	
Dakgangjeong (Korean fired Chicken)	Rs. 430	
Singapore Style Chilly Prawns	Rs. 550	
Crab Ragoon	Rs. 650	

CHINESE SOUPS

Hot & Sour Soup	Veg Rs. 180	Chicken Rs. 200		
Lemon Coriander Soup	Veg Rs. 180	Chicken Rs. 200		
Dragon Phoenix Soup	Veg Rs. 180	Chicken Rs. 200		
Sweet Corn Soup	Veg Rs. 180	Chicken Rs. 200		
Jade Seafood Soup		Rs. 230		
Manchow Soup	Veg Rs. 180	Chicken Rs. 200	Prawns Rs. 220	
Dumpling Soup	Veg Rs. 180	Chicken Rs. 200	Prawns Rs. 230	

CHINESE MAINCOURSE

Buddha Delight Exotic Veg with Bamboo Shoot prepared in a white garlic sauce.	Rs. 420	
Assorted Veg in Sesame Chilli Sauce Assorted Veg prepared in Sesame Chilli sauce	Rs. 420	
Cottage Cheese with Button Mushroom in Dragon Sauce Prepared in a Spicy, Sweet & Sour Sauce.	Rs. 430	
Three Of A Kind Mushroom, Baby Corn & Bell Peppers prepared in Sweet & Spicy sauce.	Rs. 420	
Chicken In Chinese Parsley Sauce Deep-fried sliced chicken prepared in parsley sauce	Rs. 450	





Chicken N Black Mushroom In Oyster Sauce

Rs. 470

Sliced Chicken N Black Mushroom In Oyster Sauce



Tz Jiao Kay Pyen

Rs. 470

Sliced Chicken prepared in Black Bean Chilli Sauce



Beijing Chicken

Rs. 450

Chicken prepared in Chilli Beijing Sauce



Honey Hunan Chicken

Rs. 450

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. 510

Slice Pork prepared in a Sweet N Sour Sauce



Beef In Hot Pepper Sauce

Rs. 510

Sliced beef with Bell Peppers prepared in Hot Pepper Sauce



Beef In Chilli Garlic Black Bean Sauce

Rs. 510

Sliced beef prepared in Spicy Chilli Garlic Black Bean Sauce



Beef In Oyster Sauce

Rs. 510

Sliced Beef with Mushrooms prepared in Oyster Sauce



Beef In Yellow Bean Sauce

Rs. 520

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



Combodian Pepper Beef (Lok Lac)

Rs. 550

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



Beef & Broccoli

Rs. 550

Beef stir fry with Broccoli in Soya



Super Tender Beef

Rs. 550

Beef marinated, tenderised and cooked in a special oriental sauce



Chinese Pork & Ginger Stir Fry Pork prepared in ginger and Chinese soya sauce	Rs. 520	
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. 550	
Fish in Spicy Lemon Sauce Sliced fish prepared in Spicy Lemon Sauce	Rs. 550	
Prawns in Chilli Oyster Sauce Prawns prepared in Spicy Chilli Oyster Sauce	Rs. 550	

RICE & NOODLES

Fried Rice	Veg Rs. 350	Egg Rs. 370	Chicken Rs. 410	Seafood Rs. 450	
Burnt Garlic Fried Rice			Veg Rs. 350	Chicken Rs. 410	
Mushroom Fried Rice		Veg Rs. 290	Chicken Rs. 410	Prawns Rs. 420	
Shangai Fried Rice			Chicken Rs. 410	Prawns Rs. 420	
Crab Meat Fried Rice				Rs. 550	
Sinwan Fried Rice			Chicken Rs. 410	Prawns Rs. 450	
Chilli Garlic Noodle			Veg Rs. 360	Chicken Rs. 420	
Hakka Noodles	Veg Rs. 360	Egg Rs. 330	Chicken Rs. 420	Seafood Rs. 470	
Pan Fried Noodles		Veg Rs. 360	Chicken Rs. 420	Prawns Rs. 460	
Chilli Corriender Noodles		Veg Rs. 360	Chicken Rs. 420	Prawns Rs. 460	
Chow Mein			Chicken Rs. 420	Prawns Rs. 460	
Chilli Oyster Noodles	Chicken Rs. 420	Pork Rs. 450	Prawns Rs. 460		
Rice	Jasmine Rs. 210	Sticky Rs. 230	Steam Rs. 170		



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

