

Regional Specials – Indian Chinese

March 2026

APPETISERS

Fish and Garlic Shoots Shu Mai - £9.50 g, sh

Steamed dumplings made with chopped fish, garlic greens, ginger and shitake mushrooms, served with Szechwan chilli oil

Tandoori Garlic Chilli Paneer - £10.50 s, d

Paneer marinated in chilli garlic paste and roasted over charcoal with peppers and spring onion

MAINS

Chilli Chicken (dry or with sauce) - £15.50 g, s, sh

The most popular Indian-Chinese dish with diced chicken in a spicy chilli garlic sauce, onions and peppers

Vegetable Manchurian (dry or with sauce) - £11.50 V, s

Chopped fresh vegetable dumplings tossed in our special sauce made with soya sauce, ginger, garlic, chillies and capsicum

Egg Fried Rice - £4.50

Basmati rice tossed with fried egg and spring onions

DESSERT

Lychee and Rose Sorbet - £7.50 V

Served with macerated berries

V – Vegan, Sh - shellfish, g - gluten, d-dairy, s-soya

All prices include VAT and exclude an optional service charge of 12.5%
All dishes may contain traces of nuts

Indian Chinese Cuisine

Indian Chinese cuisine is the adaptation of Chinese seasoning and cooking techniques to Indian tastes. This cuisine is said to have been developed by the small Chinese community that has lived in Kolkata (formerly Calcutta) for over a century. Most of these people are of Hakka origin; however, the dishes of modern Indian Chinese cuisine, such as Chicken Manchurian, bear little resemblance to traditional Chinese cuisine. Today, this Chinese food has become an integral part of the Indian culinary scene. In fact, Chinese cuisine ranks as India's favourite cuisine (after local food), growing at about 8% annually. It is the most favoured option when young people go out to eat and the second favourite (after south Indian cuisine) when families dine out.

Culinary styles often seen in Indian Chinese include chilli (spicy, battered- fried), Manchurian (a sweet and salty brown sauce) and Szechwan (a spicy red sauce). These correspond only loosely, if at all, with authentic Chinese food preparation.

Foods tend to be flavoured with spices such as cumin, coriander seeds, and turmeric, which with a few regional exceptions, such as Hunan and Xinjiang, are traditionally not associated with much of Chinese cuisine. Hot chilli, ginger, garlic and yogurt are also frequently used in dishes.



This makes Indian Chinese food similar in taste to many ethnic dishes in Southeast Asian countries such as Singapore and Malaysia, which have strong Chinese and Indian cultural influences.

Some of the popular Indian Chinese dishes are; Hot and Sour Soup, Sweet Corn soup, Spring Rolls, Chilli Chicken or Paneer, Chicken or Vegetable Manchurian, fish or prawns in hot garlic Sauce, Chow mein (stir fried noodles), Chicken Lollipops(wings), Sweet and Sour Prawns, Chop Suey, banana toffee fritters with ice cream and of course, deep fried ice cream!