

# Ming Garden



## CHINA

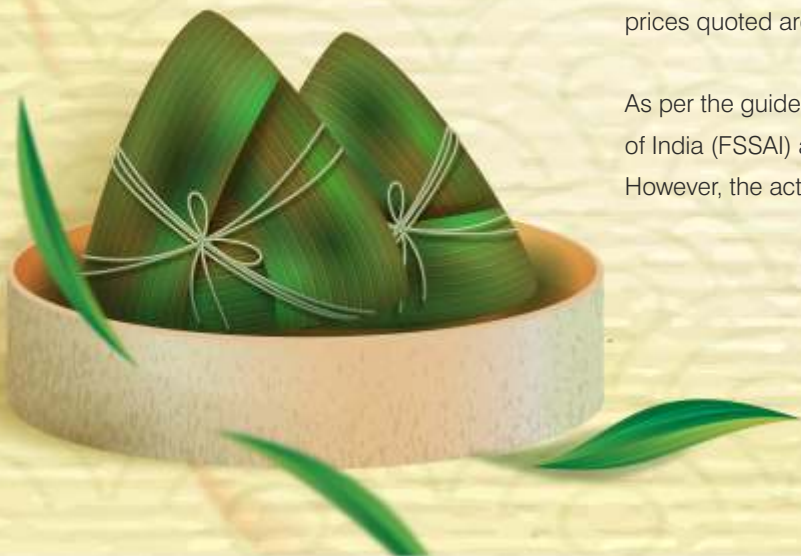
chinese cuisine is one of the richest and most diverse culinary cuisines and heritages in the world. it originated from different regions of china and has become wide spreaded in every part of the world cuisine in china is a harmonious integration of colour, redolence, taste and shape.

## THAILAND

thai cuisine offers a fascinating and flavorful selection of fiery food with a harmonious balance of sweet and sour, coconut milk, galangal, tamarind, cilantro and lemongrass that gives thai curry its distinctive flavor and the obvious influence of south indian cuisine does not go unnoticed.

■ vegetarian ▲ non-vegetarian ★ signature 🌶 dishes spicy  
please inform our associate if you are allergic to any ingredients.  
all prices in indian rupees and subject to government taxes  
prices quoted are exclusive of a voluntary service charge of 5%

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

## CHEF'S CELEBRATION

<p>▲ <b>flared lobster</b> superior stock szechuan style 211 kcal   </p>	per 100 gms	300
<p>★ <b>chinese steam hot pot</b> ▲ <b>superior seafood platter</b> lobster, prawn, squid &amp; fish 143.52 kcal  </p>		2550
<p>▲ <b>mixed meat platter</b> sliced lamb, chicken, pork 441.25 kcal </p>		1550
<p>■ <b>chinese vegetarian platter</b> broccoli, zucchini, haricot, bok choy, carrot, baby corn &amp; mushroom 98.56 kcal </p>		1050
<p><b>saucers as you wish</b> szechuan / ginger coriander *37 / 29 kcal  </p>		
<p>★▲ <b>traditional roasted peking duck*</b> cured cucumber, scallions, home made sweet bean paste and pan cake rolled 340 kcal  </p>		995

\*since these dishes are highly customised, kindly give us 24 hours to accommodate your request.

Please inform our associates if you are allergic to any food ingredients.



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

All prices are in Indian Rupees and subject to applicable government taxes.

# FROM THE STEAMER - DIM SUM

served with black bean sauce and coriander dip

 <b>corn and cheese</b> 120 kcal 	375
 <b>mixed vegetable</b> 102 kcal 	375
 <b>chicken</b> 166 kcal 	400
 <b>prawn</b> 168 kcal 	475

## STARTERS

### VEGETABLES

 <b>crunchy water chestnut and lotus stem, salt and pepper</b> 106 kcal 	450
 <b>shuan-la-com kernel, salt and pepper</b> 351.62 kcal 	450
 <b>deep fried spring rolls with sweet chilli sauce</b> 105.06 kcal 	450
  <b>baby corn tossed with szechuan chilli sauce</b> 348.2 kcal 	450
  <b>water chestnut and tofu honey chilli dry</b> 285.56 kcal 	450
  <b>shanghai potatoes with dry red chillies and cashew nuts</b> 593.55 kcal 	450
  <b>mushroom salt and pepper</b> 313.21 kcal 	450

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

## FISH & SEAFOOD

<p>▲ wok-tossed lobster with garlic in XO sauce</p> <p>386 kcal </p>	2050
<p>★▲ to so prawn (tausí prawns)</p> <p>fried medium prawns tossed with hoisin sauce</p> <p>485.94 kcal </p>	795
<p>▲ crispy medium prawns tossed with butter garlic</p> <p>228.6 kcal </p>	795
<p>★☺▲ prawns chilli dry</p> <p>476.30 kcal </p>	795
<p>★▲ golden fried prawns with hot garlic sauce</p> <p>224 kcal </p>	795
<p>★☺▲ sliced fish with roasted chilli</p> <p>453.75 kcal </p>	500
<p>★▲ crispy fried fish tossed with ginger and sesame seeds</p> <p>447.91 kcal </p>	500
<p>▲ calamari salt and pepper</p> <p>449.20 kcal </p>	500

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

## POULTRY

- ▣ **kai-med ma-muang** 475  
 thai style stir-fried chicken with cashew nuts  
 909.05 kcal 
- J▣ **shanghai chicken** 475  
 508.0 kcal 
- ▣ **honey chilli chicken** 475  
 399.45 kcal 
- JJ▣ **crispy chicken with dry red chilli and szechuan peppers** 475  
 320.23 kcal 
- ★▣ **lat me kai** 475  
 crispy fried chicken saute with sesame, chilli and onions  
 326 kcal 
- J▣ **kai chi** 475  
 wok fried chicken wings with garlic, chillies and herbs  
 350 kcal 

## MEATS

- J▣ **mizhi lamb** 495  
 lamb with five spice and fresh chillies  
 298.45 kcal 
- J▣ **konjee crispy lamb** 495  
 292 kcal 
- ▣ **pork ribs in plum sauce** 475  
 184 kcal 

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaols of energy per day. However, the actual calories needed may vary per person.



# SOUPS

## SPICY LEMON CORIANDER

	vegetables	140.5 kcal		265
	chicken	160 kcal		265

## SWEET CORN

	vegetables	83 kcal		265
	chicken	155 kcal		265
	seafood	211 kcal		265

## MANCHOW SOUP

	vegetables	215 kcal		265
	chicken	102.7 kcal		265

## TOM YUM

	vegetables	264 kcal		265
	chicken	268 kcal		265
	seafood	256 kcal		265

	MIXED SEAFOOD SOUP WITH NOODLES			265
	258 kcal			

	IMPERIAL CRAB MEAT SOUP			265
	256 kcal			

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.
















As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

# MAIN COURSE

## VEGETABLES

- 🔥 🟢 wok-cooked vegetables in cantonese style 475  
 356.89 kcal   
- 🔥🔥 🟢 eggplant and water chestnut in spicy tobanjan sauce 475  
 194.12 kcal  
- 🔥 🟢 stir-fried tofu, zucchini and carrot in hot bean sauce 475  
 89.26 kcal   
- 🟢 seasonal vegetables in coriander sauce 475  
 400.95 kcal 
- 🟢 seasonal vegetables with tofu and barbequed onion  
 ginger and wine sauce 🔥 black pepper sauce / 🔥🔥 devil's sauce 475  
 419.20 kcal   
- 🔥 🟢 mixed vegetables in kung pao sauce 475  
 436.70 kcal    

## MEATS

- 🔥 wok-braised lamb in tangy ginger oyster sauce 545  
 98.2 kcal    
- 🔥🔥 🔥 dry lamb chilli 545  
 525.35 kcal    
- 🔥 🔥 stir-fried lamb in green pepper sauce 545  
 366.05 kcal   
- 🔥 pork in black bean sauce / sweet and sour sauce 525  
 423.29 kcal    

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

## FISH & SEAFOOD

▲	fried lobster with ginger scallion sauce	2050
	593.20 kcal   	
↷▲	lobster in butter chilli oyster	2050
	656.85 kcal   	
↷▲	tiger prawns in chilli black bean sauce	1195
	427.05 kcal  	
▲	stir-fried tiger prawns in ginger soya sauce	1195
	320 kcal   	
▲	wok-tossed medium prawns in garlic and coriander sauce	845
	330 kcal  	
↷▲	fried fish with szechuan chilli and soya	525
	300 kcal   	
↷▲	fish in black bean sauce	525
	488.35 kcal   	
↷▲	fish served in a spicy and subtly flavored wine sauce	525
	491.90 kcal   	
▲	crab in tangy egg drop sauce	550
	409.75 kcal   	

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

## POULTRY

	<b>stir-fried chicken and peppers in spicy tobanjan sauce</b>	525
	332 kcal   	
	<b>clay pot chicken with five spice and fresh chilli</b>	525
	256.45 kcal    	
	<b>wok-fried chicken and olives in white garlic sauce</b>	525
	286.18 kcal   	
	<b>diced chicken in sweet and sour sauce</b>	525
	320.26 kcal   	
	<b>kung pao chicken</b>	525
	333 kcal   	
	<b>stir-fried chicken in black pepper sauce</b>	525
	330 kcal  	
	<b>chicken strips in chilli oyster sauce</b>	525
	259.12 kcal     	
	<b>sweet and sour chicken with baguettes</b>	525
	352.6 kcal     	

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.






As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.



# RICE AND NOODLES


## FRIED RICE

- **fried rice with mushrooms and five spices** 400  
 485.81 kcal   
- **wok-fried rice with peppers and chinese greens** 400  
 385 kcal  

## BURNT GARLIC FRIED RICE

- ▲ **seafood** 525  
 649 kcal   
- ▲ **chicken** 450  
 655 kcal  
- **vegetables** 400  
 455 kcal 

## KUNG PAO NOODLES

- ▲ **seafood** 525  
 455 kcal     
- ▲ **chicken** 450  
 450 kcal    
- **vegetables** 400  
 349 kcal   

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.






## WOK-TOSSED HAKKA NOODLES

	<b>seafood</b> 455 kcal	  	525
	<b>chicken</b> 450 kcal	 	450
	<b>vegetables</b> 350 kcal	 	400

## PAN FRIED NOODLES WITH TOPPING OF YOUR CHOICE

white garlic sauce / chilli soya sauce

	<b>seafood</b> 650 kcal	    	795
	<b>chicken</b> 565 kcal	   	675
	<b>vegetables</b> 449 kcal	  	575

## SINGAPORE RICE NOODLES - CURRY FLAVOURED

	<b>seafood</b> 450 kcal	  	525
	<b>chicken</b> 455 kcal	 	450
	<b>vegetables</b> 440 kcal		400

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

# THAI

## CURRIES

	<b>gaeng kiew wan gai</b> traditional green curry with your choice of ingredients	
	<b>koong (prawns)</b> 439 kcal   	845
	<b>kai (chicken)</b> 457 kcal  	525
	<b>je (vegetables)</b> 399 kcal 	445
	<b>gaeng phed</b> mildly spiced red curry with lemon grass and coconut milk with your choice of ingredient	
	<b>koong (prawns)</b> 376 kcal   	845
	<b>kai (chicken)</b> 445 kcal  	525
	<b>je (vegetables)</b> 349 kcal 	445

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.



## RICE AND NOODLES

	<b>khao phad</b> thai style fried rice	
	<b>koong (prawns)</b> 345 kcal  	525
	<b>kai (chicken)</b> 475 kcal 	450
	<b>je (vegetables)</b> 355.4 kcal 	400
	<b>phad thai</b> stir-fried flat rice noodles blended to a sweet, sour and spicy taste with	
	<b>koong (prawns)</b> 345 kcal  	525
	<b>kai (chicken)</b> 475 kcal 	450
	<b>je (vegetables)</b> 334 kcal 	400
	<b>jasmine rice</b> 179.00 kcal	295

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcaals of energy per day. However, the actual calories needed may vary per person.

## DESSERTS

	<b>darsaan</b> 160.58 kcal 	325
	<b>date pancake</b> 225.45 kcal 	325
	<b>banana toffee</b> 620.68 kcal 	325
 	<b>chocolate spring roll</b> 435.25 kcal 	325
	<b>tub tim grob</b> diced water chestnut with coconut milk 191.90 kcal	325
 	<b>dragon roll</b> 427.25 kcal 	325
	<b>homemade coconut ice cream</b> 183.20 kcal 	325

Please inform our associates if you are allergic to any food ingredients.



All prices are in Indian Rupees and subject to applicable government taxes.

The image features a solid green background. On the left side, there are three vertical bamboo stalks with several small, three-lobed leaves attached to them. In the top right corner, there is a cluster of larger, more detailed bamboo leaves. In the bottom left corner, there is another cluster of bamboo leaves. The overall aesthetic is clean and natural.

THE **GATEWAY** HOTEL  
BEACH ROAD VISAKHAPATNAM