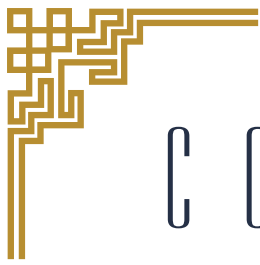


Rediscover the legendary House of Ming, a stylish and eclectic restaurant that embraces notes of nostalgia and offers exceptional dining experiences. The restaurant comes alive with the reinvention of oriental architecture reminiscent of the Ming dynasty and is highlighted by an array of authentic and innovative dishes from the Sichuan, Cantonese and Hunan cuisine.

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.



## C O C K T A I L S

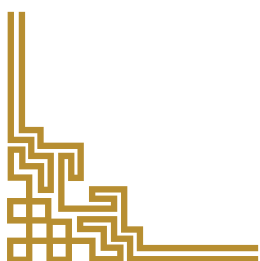
Smoked Highball	<b>1350</b>
Triple Eight	<b>1350</b>
Terracotta Negroni	<b>1350</b>
Empress Sour	<b>1350</b>

## M O C K T A I L S

Ming 1978	<b>725</b>
Mandrin Dragon	<b>725</b>

## S A K E

Hakushika Yamada Nishiki Honjojo 720 ml	<b>18000</b>
Hakushika Yamada Nishiki Honjojo 200ml	<b>3600</b>
Hakutsuru Excellent Junmai Sake 720ml	<b>14500</b>
Kaon Sake Hakutsuru 720ml	<b>14500</b>
Hakutsuru Awayuki Sparkling Sake 300ml	<b>6600</b>



Please inform our associates if you are allergic to any ingredients.  
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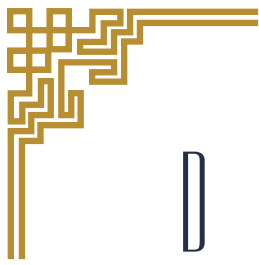
# W H I T E W I N E S

Chablis, Albert Bichot Burgundy	<b>18500</b>
Cortese, Gavi, Marchesi di Barolo Piedmont	<b>14500</b>
Garganega, Chardonnay, Scaia, Trevenezie Veneto	<b>12500</b>
Chardonnay, Cloudy Bay Marlborough	<b>12500</b>
Sauvignon Blanc, Honig Winery Napa Valley	<b>11500</b>
Chardonnay, Born West California	<b>10500</b>
Sauvignon Blanc, J Noon, Fratelli Akluj	<b>10500</b>
Sauvignon Blanc, Saint Clair, Family Estate Marlborough	<b>10500</b>
Chardonnay, Penfolds Koonunga Hills Southern Australia	<b>9500</b>
Riesling, St. Urbans-Hof, Qba, "OLD VINES" Mosel	<b>9500</b>

# R E D W I N E S





Cabernet Shiraz, Penfolds Bin 389 Barossa Valley	<b>42500</b>
ILATRAIA, "Super Tuscan", La Brancaia Maremma Tuscany	<b>35500</b>
Merlot, Duckhorn Napa Valley	<b>32500</b>
Barolo, Marchesi di Barolo Piedmont	<b>29500</b>
Shiraz, Kalmina, Penfolds BIN 28 Barossa Valley	<b>21500</b>
Querciabella, Chianti Classico Tuscany	<b>21500</b>
Bad Boy Bordeaux	<b>18500</b>
Châteauneuf-du-Pape, Père Anselme Rhône Valley	<b>18500</b>
Roda, SELA Rioja	<b>18500</b>
Brunello Di Montalcino, Bonocchi Tuscany	<b>18500</b>
Malbec, Crios Mendoza	<b>17500</b>
Grenacha Centeneria, Coto de Hayas Aragón	<b>13500</b>
Pinot Noir, Cloudy Bay Marlborough	<b>12500</b>
Pinot Noir, Saint Clair, Family Estate Marlborough	<b>12500</b>
Mouton Cadet Rouge, Baron Philippe de Rothschild Bordeaux	<b>12500</b>
Cabernet Sauvignon, J Noon, Fratelli Akluj	<b>12500</b>
Cabernet Sauvignon, Born West California	<b>10500</b>

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# D I M S U M

## Vegetarian

-  Mushroom, cheese, truffle oil  | **278 kcal | 4 pc** **1150**  
 mélange of mushroom, enhanced with truffle oil
-   Spinach, pine nut, golden garlic  | **210 kcal | 4 pc** **1150**  
 golden garlic, starch wrapped
-   Lotus root, water chestnut, chive, carrot extract | **201 kcal | 4 pc** **1150**  
 carrot skin
-   Pak choi, sesame  | **212 kcal | 4 pc** **1150**  
 enhanced with toasted sesame oil
-   Broccoli corn | **250 kcal | 4 pc** **1150**  
 traditional starch pouch
-   Edamame smoked chilli | **242 kcal | 4 pc** **1150**  
 young soya bean, smoked chilli oil
-  Cantonese crispy taro    | **228 kcal | 4 pc** **1150**  
 sweet and sour water chest nut, crispy fried
-  Sichuan pepper tofu    | **152 kcal | 4 pc** **1150**  
 baked dim sum, Sichuan sauce
-   Asparagus corn | **175 kcal | 4 pc** **1150**  
 traditional starch wrapper
-   Pickled vegetable dim sum   | **195 kcal | 4 pc** **1150**  
 beetroot and purple potato, Chiniang caviar
-   Butternut squash, glutinous rice   | **321 kcal | 4 pc** **1150**  
 doubandjiang, glutinous rice, steamed in lotus leaf



Vegetarian



Non - Vegetarian

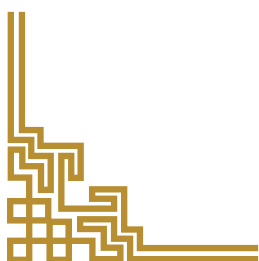


Vegan

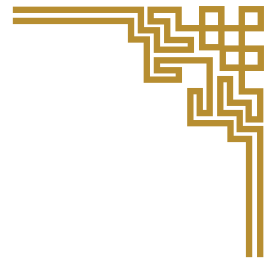
List of Allergens:



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# D I M S U M











## Seafood and Meats

- ▲ Scallop golden garlic  | **265 kcal | 4 pc** **1200**  
water chest nut, golden garlic
- ▲ Prawn har gao  | **298 kcal | 4 pc** **1200**  
traditional starch wrapper, gold leaf and ginger scallion sauce
- ▲ Prawn truffle siu mai  | **235 kcal | 4 pc** **1200**  
enhanced with truffle oil, black truffle
- ▲ Black pepper crabmeat      | **258 kcal | 4 pc** **1200**  
baked dim sum, butter and onion
- ▲ Crispy taro fish butter chilli oyster     | **351 kcal | 4 pc** **1200**  
flaky, fried taro dim sum, sweet and sour caviar
- ▲ Crystal chicken   | **256 kcal | 4 pc** **1200**  
scallion, cilantro, crystal skin
- ▲ Pan fried chicken kothe    | **227 kcal | 4 pc** **1200**  
scallion, cilantro and fresh red chilli, soya corol tuile
- ▲ Lo mai gai  | **287 kcal | 4 pc** **1200**  
glutinous rice and chicken, steamed in lotus leaf
- ▲ Sichuan chicken wonton   | **210 kcal | 4 pc** **1200**  
crispy fried, pickled vegetables
- ▲ Aromatic duck bao     | **241 kcal | 4 pc** **1200**  
pulled duck, steamed bao
- ▲ Char siu bao     | **321 kcal | 4 pc** **1200**  
soft, fluffy steamed buns filled with Chinese barbeque pork

 Vegetarian  Non - Vegetarian

List of Allergens:

         
Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

       
Crustaceans Mustard Nuts Sesame Celery Sulphites















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# STARTER

## Vegetarian

-   Crispy morel  | **223 kcal | 220gm** **2500**  
crispy fried morel, chilli, garlic and sesame oil
-   Crispy spinach | **133 kcal | 150gm** **1450**  
quick fried, almond flakes, garlic and chilli
-   Spring rolls  | **186 kcal | 6 pc** **1450**  
asparagus, bean sprouts and scallion
-   Steamed asparagus, chilli mustard & tau sou   | **294 kcal | 6 pc** **1450**  
steamed with crushed and fermented soybean
-  Jellied corn, butter chilli   | **466 kcal | 250gm** **1450**  
crispy corn cream, chilli and butter sauce
-   Stuffed mushrooms pepper celery   | **251 kcal | 250gm** **1450**  
shiitake, coated with pepper celery sauce
-   Lotus stem honey chilli  | **263 kcal | 250gm** **1500**  
crispy fried, honey and smoked chilli



Vegetarian

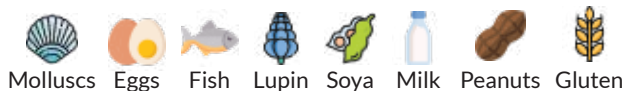


Non - Vegetarian

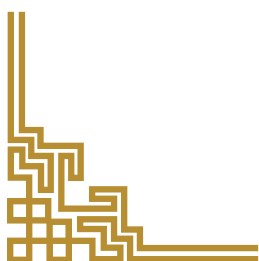


Vegan

### List of Allergens:










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# STARTER

## Seafood






- ▲ Scallop, edamame  | **284 kcal | 250gm** **3400**  
burnt chilli garlic, young soya bean
- ▲ Prawn golden garlic  | **186 kcal | 4 pc** **3000**  
steamed and flavoured with burnt garlic
- ▲ Golden fried prawns  | **391 kcal | 8 pc** **3000**  
House of Ming special, spicy garlic sauce
- ▲ Soft shell crab, spicy egg floss  | **379 kcal | 250gm** **2700**  
crunchy egg floss, golden garlic, crispy potato flakes
- ▲ Golden fried stuffed crab claws  | **265 kcal | 4 pc** **2700**  
crumb fried crab claws, stuffed with shrimp paste, spicy plum sauce
- ▲ Baked crab meat, butter garlic  | **316 kcal | 2 pc** **2700**  
sweet crab meat in the shell with garlic and butter
- ▲ Fish lai style  | **326 kcal | 250gm** **2550**  
crispy fried river sole, chilli garlic sauce, sesame oil and roasted sesame seed

 Vegetarian

 Non - Vegetarian

 Vegan

List of Allergens:

         
Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten








       
Crustaceans Mustard Nuts Sesame Celery Sulphites

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# STARTER

## Poultry and Meat

- ▲ Chicken, salt and pepper  | **550 kcal | 250gm** **2000**  
crispy tender chicken, celery and fresh chilli
- ▲ Chicken honey chilli  | **584 kcal | 250gm** **2000**  
crispy chicken, honey and smoked chilli
- ▲ Tai chin kai  | **589 kcal | 250gm** **2000**  
chicken dices, garlic, chilli, oyster sauce
- ▲ Steamed chicken meat balls  | **535 kcal | 6 pc** **2000**  
coriander and fresh chilli, chicken mousse crisps
- ▲ Double cooked star anise lamb  | **448 kcal | 250gm** **2000**  
slow braised, flavoured with star anise, tossed with peppers
- ▲ Crispy lamb  | **396 kcal | 250gm** **2000**  
crispy fried lamb, tossed with chilli, garlic and sesame oil
- ▲ Barbeque pork ribs  | **653 kcal | 250gm** **2000**  
slow braised pork, Chinese barbeque sauce



Vegetarian

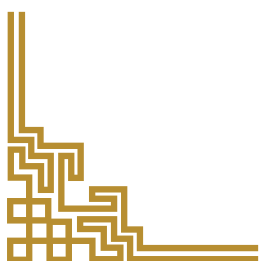


Non - Vegetarian

List of Allergens:










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# ROASTS / FRIES

- ▲ Peking duck  | **687 kcal | 400gm** **4200**  
 traditional Beijing style roasted duck
- ▲ Mala roast cumin goat  | **922 kcal | 400gm** **3750**  
 baby goat shoulder, pickled vegetables, peking pancakes, mala sauce
- ▲ Roast chicken, rose wine soya  | **1202 kcal | 400gm** **3400**  
 slow roasted, caramelised sugar, rose wine, asparagus pepper salt
- ▲ Sichuan wild pepper rubbed chicken  | **1236 kcal | 400gm** **3400**  
 chilli spiced, garlic buns, stir fried pak choi
- ▲ Pork belly chilli spiced slow roast  | **606 kcal | 300gm** **3400**  
 slow roasted crackling pork, sweet potato fritters
- ▲ Baked snapper chilli wine sauce  | **646 kcal | 500gm** **3400**  
 minced prawns and water chestnut stuffed, chilli glazed
- ▲ Aromatic duck  | **657 kcal | 8 pc** **3000**  
 soya braised and fried, served along with thin crêpes, scallion and cucumber















Vegetarian



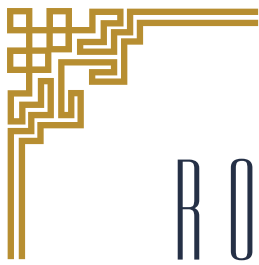
Non - Vegetarian

List of Allergens:

 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten

 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites




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# ROASTS / FRIES







## Tofu

-   Peking tofu   | **299 kcal | 8 pc** **1800**  
braised tofu in soya and Chinese spices, scallion and crêpes
-  Tofu soy mince chilli oyster     | **196 kcal | 4 pc** **1800**  
silken tofu with minced soya meal in chilli oyster sauce
-   Silken tofu, pak choi, asparagus   | **244 kcal | 350gm** **1800**  
smoked chilli drizzled with garlic oil
-   Mapo dofu   | **273 kcal | 350gm** **1800**  
simmered in a spicy bean sauce, speciality of the Sichuan province
-   Tofu pouch   | **327 kcal | 350gm** **1800**  
filled with water chestnut, coated with a spicy white garlic sauce

 Vegetarian     Non - Vegetarian     Vegan

List of Allergens:












 Molluscs     Eggs     Fish     Lupin     Soya     Milk     Peanuts     Gluten

 Crustaceans     Mustard     Nuts     Sesame     Celery     Sulphites

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# SOUPS









	<b>Tomato tofu soup</b> 🍅🥬   <b>38 kcal   250ml</b>	<b>950</b>
	tomato and pak choi	
	<b>Roasted pumpkin, shiitake mushroom</b>   <b>65 kcal   250ml</b>	<b>950</b>
	five spice roasted, stir fried shiitake mushroom, flavoured chilli oil	
	<b>Ming's lemon soup</b> 🍋   <b>61 kcal   250ml</b>	<b>950</b>
	vegetable clear soup with sesame oil and lime	
	<b>Sour pepper vegetable soup</b> 🌿🥬   <b>57 kcal   250ml</b>	<b>950</b>
	pickled vegetables, flavoured with soya and crushed black pepper	
	<b>Sweet corn</b>   <b>66 kcal   250ml</b>	<b>950</b>
	cream of corn and mixed vegetables	
	<b>Seafood broth, pickled chilli</b> 🍅🦀   <b>126 kcal   250ml</b>	<b>1000</b>
	thousand cut tofu	
	<b>Sweet corn crab meat</b> 🍋🦀   <b>143 kcal   250ml</b>	<b>1000</b>
	cream of corn, crab meat	
	<b>Lung fung soup</b> 🍋🦀🐟   <b>173 kcal   250ml</b>	<b>1000</b>
	seafood, chicken, pickled chilli	
	<b>Sour pepper chicken soup</b> 🍋🌿🥬   <b>181 kcal   250ml</b>	<b>1000</b>
	pickled vegetables, bamboo shoot, crushed black pepper	
	<b>Chicken lemon coriander</b> 🍋   <b>157 kcal   250ml</b>	<b>1000</b>
	coriander and lime	
	<b>Chicken wonton sour pepper</b> 🌿🥬   <b>140 kcal   250ml</b>	<b>1000</b>
	soya, vinegar, steamed chicken wontons, crushed black pepper	

 Vegetarian

 Non - Vegetarian

 Vegan

List of Allergens:












 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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# SEAFOOD

- ▲ Stir fried lobster  | **264 kcal | 250gm** **4350**  
 ginger butter garlic sauce
- ▲ Black pepper lobster  | **337 kcal | 250gm** **4350**  
 fried lobster in black pepper sauce
- ▲ Yu xian sea bass  | **423 kcal | 200gm** **4050**  
 served with Chinese spice flavoured chilli sauce
- ▲ Steamed scallop spicy garlic, bean crumbs  | **221 kcal | 200gm** **3400**  
*pickled garlic, glass noodles*
- ▲ King prawns string bean XO sauce  | **367 kcal | 350gm** **3000**  
 tossed with string beans, xo sauce
- ▲ Stir fried prawns, bamboo shoot,  | **402 kcal | 350gm** **3000**  
 pak choi whole garlic  
 smoked Chinese garlic
- ▲ Prawn, char siu pork multi flavour  | **414 kcal | 250gm** **3000**  
 stir fried king prawn, soya braised pork belly tossed with ginger  
 garlic and house blend sweet spices
- ▲ Steamed crab claw  | **279 kcal | 250gm** **2750**  
 chilli black bean sauce
- ▲ Fish, shiitake mushroom  | **293 kcal | 250gm** **2600**  
 tossed with fresh shiitake mushroom, oyster sauce
- ▲ Hunan dou jiao river sole  | **234 kcal | 200gm** **2600**  
 steamed with tempered pickled chilli, pepper and ginger, cilantro flavoured soya sauce
- ▲ Lotus leaf steamed john dory | **350 kcal | 350gm** **2400**  
 soya ginger tofu   
 black bean and chilli, steamed in lotus leaf, served with braised bean curd

■ Vegetarian     ▲ Non - Vegetarian













List of Allergens:



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# POULTRY, LAMB, PORK & BUFFEN

- ▲ Chicken supreme, water chestnut, black pepper  | **449 kcal | 350gm** **2000**  
 water chestnut, black pepper sauce
- ▲ Kung pao chicken  | **612 kcal | 350gm** **2000**  
 Sichuan peppercorn, soya and vinegar, roasted cashew nuts
- ▲ Steamed chicken, chilli bean sauce  | **587 kcal | 350gm** **2000**  
 chilli and black bean, tossed with mixed peppers and scallion
- ▲ Sesame minced chicken, fresh red chilli  | **418 kcal | 250gm** **2000**  
 fresh red chilli and smoked chilli sauce
- ▲ Stir fried chicken, bamboo shoot, black fungus  | **410 kcal | 350gm** **2000**  
 smoked Chinese garlic
- ▲ Shredded chicken, celery, ginger chilli  | **484 kcal | 350gm** **2000**  
 scallion, mixed peppers in spicy ginger garlic sauce
- ▲ Chengdu chicken  | **474 kcal | 350gm** **2000**  
 tender chicken in thin slices of eggplant, chilli garlic sauce
- ▲ Sliced lamb spring onion black pepper celery  | **579 kcal | 350gm** **2000**  
 stir fried lamb with spring onion, cilantro and celery
- ▲ Braised lamb five spice, pak choi  | **545 kcal | 300gm** **2000**  
 braised leg of lamb with five spice mix, stir fried pak choi, tender garlic
- ▲ Braised pork belly, supreme soy sauce  | **590 kcal | 300gm** **2000**  
 pork belly braised in Chinese whole spices and glazed with honey and soya sauce
- ▲ Classic sweet and sour pork  | **649 kcal | 350gm** **2000**  
 tossed in sweet and sour sauce, poached pineapple roasted sesame
- ▲ Buffen tenderloin, sichuan pepper rub  | **646 kcal | 350gm** **2000**  
 cashew nuts  
 smoked chilli and Sichuan pepper, roasted cashew nuts

■ Vegetarian

▲ Non - Vegetarian

List of Allergens:






















 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten




 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites

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# VEGETABLES

 	Stuffed morel    <b>301 kcal   6 pc</b> yellow bean sauce	<b>3400</b>
 	Haricot beans, tau sou    <b>473 kcal   350gm</b> smoked chilli, soya crumbs, roasted sesame seed	<b>1500</b>
 	Braised shiitake mushroom    <b>165 kcal   350gm</b> light soya sauce, golden garlic	<b>1500</b>
 	Sichuan eggplant    <b>165 kcal   350gm</b> garlic and chilli sauce, smoked Sichuan pepper corn	<b>1500</b>
 	Duet of asparagus    <b>149 kcal   350gm</b> wotib asparagus, spicy black bean, stir fried mixed asparagus golden garlic	<b>1500</b>
 	Assorted greens   <b>235 kcal   350gm</b> vegetables and sauce of your choice	<b>1500</b>
	Broccoli    <b>329 kcal   350gm</b> crispy fried broccoli, butter chilli oyster	<b>1500</b>
	Crispy cauliflower    <b>367 kcal   350gm</b> butter garlic cream sauce, scallion, chilli oil	<b>1500</b>

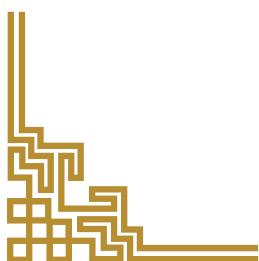
 Vegetarian     Non - Vegetarian     Vegan

List of Allergens:

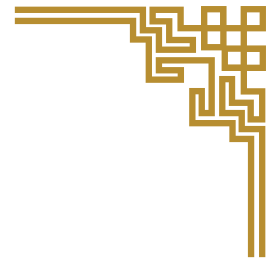
 Molluscs     Eggs     Fish     Lupin     Soya     Milk     Peanuts     Gluten















 Crustaceans     Mustard     Nuts     Sesame     Celery     Sulphites




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# RICE



 	Edamame brown rice    <b>602 kcal   400gm</b>	<b>1275</b>
edamame, asparagus, carrot and scallion		
 	Burnt ginger, celery fried rice    <b>572 kcal   400gm</b>	<b>1275</b>
wok fried rice flavoured with ginger celery and golden garlic		
 	Glutinous rice   <b>525 kcal   400gm</b>	<b>1275</b>
steamed Chinese short grained rice		
	Hokkien fried rice    <b>685 kcal   450gm</b>	<b>2000</b>
cantonese style egg fried rice topped with mixed seafood in oyster sauce		
	Jasmine fried chicken rice    <b>649 kcal   400gm</b>	<b>1275</b>
wok fried jasmine rice		
	Prawn fried rice    <b>614 kcal   400gm</b>	<b>1275</b>
xo, prawn, quail eggs		

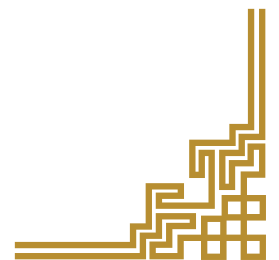
 Vegetarian     Non - Vegetarian     Vegan

List of Allergens:

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 Crustaceans     Mustard     Nuts     Sesame     Celery     Sulphites

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# NOODLES

- ✔ ✔ Pan fried vegetable noodles  | **365 kcal | 450gm** **2000**  
 mixed vegetables in ginger chilli sauce
- ✔ ✔ Vegetable hakka noodles | **316 kcal | 400gm** **1275**  
 elephant garlic, smoked chilli   
 mixed vegetable smoked chilli and Chinese garlic
- ✔ ✔ Hand cut multigrain noodles | **313 kcal | 400gm** **1275**  
 mixed vegetables   
 tossed with mixed vegetables and light soya
- ▲ Pan fried chicken noodles  | **447 kcal | 450gm** **2000**  
 sliced chicken and mixed vegetables in soya sesame sauce
- ▲ Soft boiled noodles, black pepper lamb  | **496 kcal | 450gm** **2000**  
 minced lamb and scallion in black pepper sauce
- ▲ Hand cut noodles, chicken  | **512 kcal | 400gm** **1275**  
 minced chicken and scallion in smoked chilli sauce
- ▲ Seafood noodles, chilli oil, cilantro  | **462 kcal | 400gm** **1275**  
 mixed vegetable and cilantro

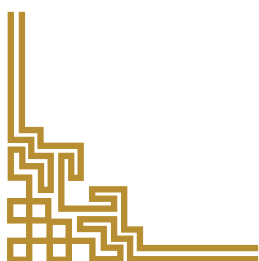
✔ Vegetarian    
 ▲ Non - Vegetarian    
 ✔ Vegan

List of Allergens:

 Molluscs  
  Eggs  
  Fish  
  Lupin  
  Soya  
  Milk  
  Peanuts  
  Gluten

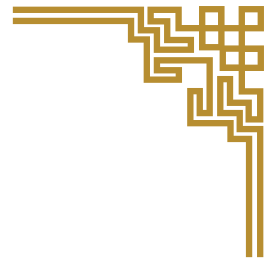
 Crustaceans  
  Mustard  
  Nuts  
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# DESSERT



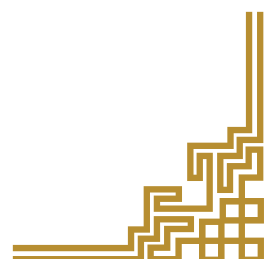
- Citron 🌾🍊🥛 | **387 kcal | 120gm** **1100**  
lime crèmeux orange centre and cheese mille-feuille
- Elements 🌾🥛 | **303 kcal | 120gm** **1100**  
chocolate marquise, caramelised pineapple, orange gel, pineapple filo
- Nature surprise 🌾🥛 | **359 kcal | 120gm** **1100**  
dark chocolate sculpted tree, bed of lychee vanilla custard, lime crumble and cotton candy
- Asian signature 🍌🌾🥛🥥 | **385 kcal | 120gm** **1100**  
date pancake, darsan, vanilla ice cream
- Choice of ice cream 🥛 | **366 kcal | 2 scoop** **1100**  
caramel banana/ honey nut crunch/ very berry strawberry/ vanilla
- ▲ Wild rice pudding 🥛🍳🌾 | **367 kcal | 120gm** **1100**  
star anise caramel

■ Vegetarian    ▲ Non - Vegetarian

List of Allergens:



Please inform our associates if you are allergic to any ingredients.  
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# TEA SELECTION

## CHINESE WHITE TEA

**Silver Needle** **750**

Classic white tea consists of the first flush spring buds of the plant, prized for its delicious sweet flavour

**White Jasmine** **750**

Refreshingly sweet and delicate tea with a distinct fresh jasmine fragrance and taste

**Peony White** **750**

These amber leaves and buds give a strong, honey-sweet taste

## CHINESE BLACK TEA

**Smoked Lapsang Souchong** **750**

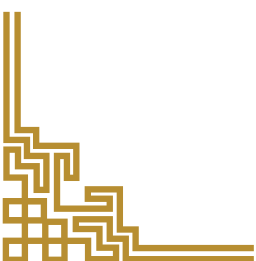
Famous for its unique smoky aroma

**Qimen Mao Feng** **750**

Fresh, finer selections of the traditional style with floral notes in the aroma that could mature to a deeper, honey-tone woody fragrance

**Bohea Xiao Chi Gan** **750**

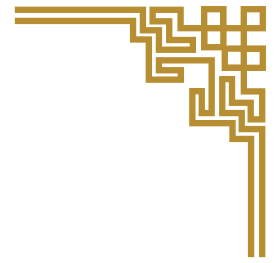
Mellow, fruity and flowery with long lasting sweet aftertaste



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# CHINESE GREEN TEA



## Pearl Jasmine

750

Dragon Pearl Jasmine is one of those teas that is being sold in every self-respecting tea shop and is often a best seller due to its aroma and appearance. It is made from scented Fujian Green tea and then hand-rolled into balls in order to retain the fragrance of the Jasmine.

## Hou Kui

750

It has been grown since the Ming Dynasty and was harvested for emperors. A refreshing and elegant with complex flavours ranging from nutty, toasty, vegetal, floral and marine notes.

## Imperial Dragon Well

750

Dragon Well or Longjing tea, is a variety of pan-roasted green tea from the area of Longjing Village in Hangzhou, Zhejiang Province, China. It is produced mostly by hand and renowned for its high quality, earning it the China Famous Tea title.

# OOLONG TEA

## Milk Oolong

750

Milk Oolong tea is known for its creamy and buttery taste. Real Milk Oolong tea provides a sweet flowery scent and a taste of sweet butter and milk through gently roasted and rolled tea leaves.

## Ginseng Oolong

750

This tea has a strong aroma with the crisp taste of oolong with a refreshing ginseng aftertaste.

## Tie Guan Yin Oolong

750

The harvests in spring (also known as Jade) and autumn are most prized for the fruity, sometimes even berry taste and aroma.

## Puerh Tea

750

is a variety of fermented tea traditionally produced in Yunnan Province, China. As the tea undergoes controlled microbial fermentation, it also continues to oxidize, which is also controlled, until the desired flavors are reached. Pu'erh falls under a larger category of fermented teas commonly translated as dark teas.

## Blooming Tea

750

consists of a bundle of dried tea leaves wrapped around one or more dried flowers. These are made by binding tea leaves and flowers together into a bulb, then setting them to dry.

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