

# The China Club

Since 2003, The China Club restaurant has been known for its classic Chinese dishes and traditional setting. Its rich look of Chinese décor, intricately embroidered tapestries and brightly coloured antique silks adorn the venue's walls, creating an elegant yet lively atmosphere.

Master chefs prepare mouth-watering dishes showcasing the flavours of Peking, Cantonese and Szechuan cuisines at The China Club

## Appetisers

- ✓ Vegetable spring rolls 32  
*Finely chopped assorted vegetables wrapped and deep-fried to perfection*
- ✓ Crispy cucumber salad 28  
*Juliennes of cucumber tossed in freshly chopped garlic, soy bean sauce and sesame oil*
- 👨‍🍳 Crumbed prawns 78  
*Golden fried Pacific prawns coated with fresh bread crumbs and served with sweet and sour sauce*
- Crispy beef with chilli 68  
*Slices of marinated beef tenderloin deep-fried and tossed in chilli garlic*
- Salt & pepper prawns 58  
*Fresh Pacific prawns crisp-fried and tossed in salt and pepper*
- Seafood wontons 38  
*Golden fried wontons with seafood and mixed vegetables*
- Cola chicken wings 38  
*Chicken wings cooked in chef's signature fizzy blend*
- Chicken spring rolls 32  
*Deep-fried chopped chicken and mixed vegetables rolled in thin wrappers*

## Soups

- ✓ Szechuan hot & sour soup 42  
*Thick spicy and sour soup with tofu, bamboo shoots and black mushrooms*
- ✓ Wonton & noodle soup 32  
*Vegetable wontons and noodles in clear vegetable broth*
- ✓ Mixed vegetables & sweet corn soup 32  
*Velvety corn soup with carrots, peas and spring onions*
- 👨‍🍳 Szechuan hot & sour seafood soup 48  
*Traditional spicy and sour soup with shrimps, fish and scallops*
- 👨‍🍳 Chicken & sweet corn soup 42  
*Mildly thick sweet corn soup with minced chicken and splashed egg whites*
- Shrimp wonton soup 38  
*Shrimp wontons in light chicken broth*

👨‍🍳 Chef's recommendation

✓ Vegetarian dish

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## Dim sum

- ✔ Vegetable dumplings 32  
*Mixed vegetable dumplings steamed in bamboo baskets*
  
- Dim sum basket 68  
*Combination of har gau, siew mai, chicken and vegetable dumplings*
  
- Octopus in satay sauce 42  
*Octopus cubes marinated in spiced sesame oil*
  
- 👨‍🍳 Har gau shrimp dumplings 52  
*Steamed fresh shrimps in crystal rice dumpling wrappers*
  
- Shrimp dumplings 52  
*Finely chopped shrimps and coriander dumplings*
  
- Beef dumplings 32  
*Deep-fried minced beef wontons steamed with oyster sauce*
  
- 👨‍🍳 China Club siew mai 48  
*Chicken and shrimp siew mai topped with crab roe*
  
- Chicken dumplings 38  
*Minced chicken dumplings steamed in bamboo baskets*
  
- 👨‍🍳 Chicken char siu bao 42  
*Soft buns filled with honey BBQ chicken shreds*

## Mains

- ✔ **Vegetarian**
  
- Shiitake mushrooms with baby pak choi 55  
*Fresh shiitake mushrooms and pak choi cooked with oyster sauce*
  
- Mapo tofu 48  
*Braised tofu in spicy bean paste*
  
- Stir-fried vegetables 45  
*Seasonal Chinese vegetables stir-fried in soya bean sauce*
  
- French beans with garlic 35  
*Wok-fried French beans with garlic and infused sesame oil*
  
- Okra in garlic soya 32  
*Steamed okra with a splash of soya and garlic*

👨‍🍳 Chef's recommendation

✔ Vegetarian dish

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Dim sum



Shiitake mushrooms with baby pak choi

## Non-vegetarian

Peking duck (whole/half)

*Crisp duck meat wraps with leeks, cucumber and hoisin sauce freshly prepared in front of your table*

220 / 168

Steamed red snapper

*Whole red snapper steamed with supreme soya and spring onion*

148



Chinese-style stir-fried prawns

*Fresh Pacific prawns cooked in your choice of sweet and sour, chilli and garlic or Szechuan sauce*

108



Black pepper beef

*Slices of marinated beef tenderloin cooked in chef's special black pepper recipe*

108

Chinese beef broccoli

*Stir-fried beef tenderloin slices with broccoli and oyster sauce*

108

Mixed seafood

*Shrimps, scallops and fish cooked with mixed vegetables and oyster sauce*

105

Lamb with cumin

*Slices of lamb meat wok-fried with cumin and celery*

72

Chicken with cashew nuts

*Stir-fried shredded chicken cooked with chef's homemade sauce and cashew nuts*

62

Szechuan chicken

*Juliennes of chicken tossed in spicy Szechuan sauce*

62

Sweet & sour chicken

*Golden fried chicken meat balls tossed with pineapple, bell peppers, carrots and onions in sweet and sour sauce*

58



Chef's recommendation



Vegetarian dish

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Peking duck



Black pepper beef




Steamed red snapper



## Rice & Noodles

- ✔ Wok-fried noodles with vegetables 38  
*Traditional Chinese egg noodles tossed with pak choi, broccoli, mushrooms and water chestnuts*
- ✔ Vegetable fried rice 38  
*Diced vegetable stir-fried with Chinese jasmine rice*
-  Stir-fried seafood noodles 62  
*Shrimps, scallops and fish fillet wok-fried with egg noodles and an assortment of Chinese vegetables*
- Seafood rice 58  
*Chinese jasmine rice wok-fried with eggs and mixed seafood*
- Stir-fried chicken noodles 58  
*Finely cut chicken tossed with egg noodles and an assortment of Chinese vegetables*
-  "Yang chow" fried rice 55  
*Famous fried rice wok-fried with a combination of roasted chicken dices and vegetables*
- Egg fried rice 48  
*Chinese jasmine rice wok-fried with fresh eggs*

## Desserts

-  Caramelised banana fritter 42  
*Deep-fried banana balls coated with caramelised sugar and topped with a scoop of vanilla ice cream*
- Fried ice cream 38  
*Batter-fried scoop of vanilla ice cream*
- Mango pudding 32

 Chef's recommendation

✔ Vegetarian dish

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# Indo-Chinese Cuisine

The story of how Indians fell in love with Chinese food

Indo-Chinese food originated in the 18th century. Over the years, many Chinese, mostly Hakkas, are thought to have originated from the lands bordering the Yellow river, migrated to India and settled in Bowbazar of Calcutta (now Kolkata).

Thus the fusion food, Indo-Chinese cuisine, was developed. The first one to be popular was Hakka noodles, followed by vegetable Manchurian.


New Indo-Chinese restaurants mushroomed in Calcutta and spread slowly all over India, adopting Indian masala 'spices', ginger, garlic, turmeric, chilli and coriander.


Today, Chinese food is an integral part of the Indian culinary culture and has been enjoyed throughout India.



## Appetisers

### Vegetarian

 Paneer bell pepper 32  
*Indian cottage cheese with crushed peppercorns and bell pepper tossed in infused chilli oil*


 Szechuan mushrooms 29  
*Fresh button mushrooms marinated in Szechuan flavours and fried to perfection*

Honey chilli potatoes 29  
*Fine potato juliennes tossed in three-flavour sauce*

Kung pao potatoes 25  
*Crisp potato dices and cashew nuts, sautéed in sweet and spicy sauce*

Crunchy corn kernels 22  
*Golden fried corn tossed with pepper, green chilli, garlic and spring onions*

### Non-vegetarian

 Wok-fried prawns 58  
*Batter-fried prawns sautéed with fresh crushed pepper and spring onions*

Chinese five-spice lamb 59  
*Slices of lamb slowly tenderised in herbs and spices*

Stir-fried chicken 39  
*Stir-fried chicken and spring onions in homemade chilli sauce*

The famous chilli chicken 39  
*Savoury chicken dish spiced with chilli and soya sauce*

 Dragon chicken 38  
*Golden fried chicken tossed in chef's special spicy sauce*

Garlic chicken 37  
*Wok-fried tender chicken in oyster sauce and ground pepper*

 Chef's recommendation

 Vegetarian dish

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The famous chilli chicken



## Soups

### Vegetarian

Creamy broccoli & baby corn soup 24  
*Broccoli and crunchy baby corns topped with crispy burnt garlic*

 Chinese parsley & lemon soup 22  
*Mildly thick soup with lemon and coriander*

### Non-vegetarian

Seafood soup 32  
*A thick soup with shrimps, fish and scallops topped with coriander leaves*

Lung fung soup 30  
*Thick chicken soup made with egg whites and fresh shiitake mushrooms*

Chicken manchow soup 29  
*The all-time favourite Indochinese soup with strong accents of ginger and garlic topped with crisp fried noodles*

Chicken & spring onion soup 29  
*Thick soup with finely chopped chicken, vegetables and spring onions*

Chicken lemongrass soup 29  
*Clear chicken soup with lemongrass and lime flavours*

## Mains

### Vegetarian

Five-treasure vegetables with chilli soya sauce 35  
*An assortment of vegetables blended with our house speciality garlic soya sauce*

Vegetables in Hunan chilli sauce 32  
*An exotic combination of seasonal vegetables in thick sauce made with chopped garlic, chilli and soya sauce*

Paneer chilli 32  
*Golden fried Indian cottage cheese, garlic and chilli tossed in thick pepper and onion sauce*

Vegetable Manchurian 32  
*Golden fried vegetable dumplings tossed with spicy Manchurian sauce*

 Chef's recommendation

 Vegetarian dish

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Lung fung soup



Five-treasure vegetables with chilli soya sauce



## Seafood

- Tangy lobster 119  
*Lobster cooked in our house speciality tangy sauce*
- XO prawns 69  
*Fresh prawns, broccoli, baby corn and carrots sautéed in special XO sauce*
-  Stir-fried prawns 68  
*Stir-fried prawns in homemade ginger garlic sauce*
- Wok-fried prawns with spicy garlic sauce 68  
*Crispy prawns, garlic and fresh chilli tossed in yoghurt-based spicy garlic sauce*
- Pomfret in roasted pepper sauce 65  
*Wild-caught pomfrets cooked in special red pepper sauce*
- Pomfret in red chilli sauce 65  
*Crispy fried fish with an exotic combination of tangy, sweet and spicy flavours*
- Crispy fish with three-flavour sauce 59  
*Crispy fish blended with our house speciality three-flavour sauce*
-  Fish in coriander chilli sauce 55  
*Fried fish fillets cooked with garlic and coriander*
- Fish with ginger & garlic sauce 52  
*Crispy fried fish cooked with finely chopped ginger and garlic, topped with green coriander leaves*

## Meat

- Chilli garlic beef 62  
*Beef strips stir-fried with garlic and chilli*
- Beef & bean chilli 59  
*Tender beef and black beans tossed in oyster and chilli sauce*
- Wok-fried beef 59  
*Wok-fried beef with sweet and spicy sauce*
- Lamb in black bean sauce 59  
*Pot-roasted mutton cooked in black beans and supreme soya sauce*
- Lamb in smoky red pepper sauce 57  
*Pot-roasted mutton stir-fried with our house blend pepper sauce*
- Lamb with lemon chilli sauce 57  
*Fine shreds of crispy lamb sautéed with burnt garlic and lemon chilli sauce*
- Double dragon chicken 49  
*Diced chicken marinated with dried red chilli and roasted garlic*

 Chef's recommendation

 Vegetarian dish

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Tangy lobster



XO prawns



Chicken with homemade spicy sauce 45  
*Stir-fried chicken slices tossed with homemade chilli sauce and topped with spring onions*


Cantonese chicken 42  
*Juliennes of chicken sautéed with chilli and pepper with a twist of lemon*

## Rice & Noodles


Mandarin chicken fried rice 39  
*Steamed basmati rice stir-fried with an assortment of vegetables, eggs, garlic and chilli oil*


 Szechuan wok-fried rice 35  
*A unique combination of rice and noodles stir-fried in our special Szechuan sauce*

Chicken & coriander fried rice 38  
*Steamed basmati rice, chopped coriander, minced chicken and eggs, stir-fried in chef's infused chilli oil*

 Burnt garlic rice 32  
*Your choice of steamed basmati or jasmine rice, stir-fried with burnt garlic*

 Chilli garlic noodles 33  
*Vegetable Hakka noodles flavoured with garlic and fresh red chilli*

 Hakka noodles 33  
*Traditional Chinese egg noodles tossed with spring onions and bell pepper*

 Szechuan noodles 32  
*Traditional Chinese egg noodles tossed in Szechuan sauce, spring onions and bell pepper*

 Shanghai noodles 29  
*Traditional Chinese egg noodles stir-fried in a fusion of tangy and spicy flavours*

Optional add-ons to your rice and noodles  
*Mixed seafood* 16  
*Prawns* 12  
*Chicken* 8

## Desserts

 Coconut custard 27  
*Velvety coconut milk-flavoured flan with almond flakes*

Date & sesame wontons 25  
*Cantonese sweet wontons stuffed with walnuts and dates topped with honey, caramel sauce and roasted sesame seeds*

Honey noodles a la mode 22  
*Crispy fried honey noodles topped with a scoop of vanilla ice cream*

 Chef's recommendation

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