

## Indo – Chinese Menu

### Non-Vegetarian Canapes / Starters

#### Fish & Seafood

Tai Pai Fish (F) (G) (Soy) (SO2)  
Tai Pai Prawns (C) (G) (Soy) (SO2) \*  
Tossed with green and red peppers and  
sweet and spicy sauce

Prawn on Toast (C) (G) (Se) \*  
Crispy and crunchy triangles of white bread smothered  
with minced prawns and sprinkled with sesame seeds

Salt & Pepper Prawns (C) (G) \*  
Salt & Pepper Fish (F) (G)  
Crispy batter fried prawns/ fish  
tossed with garlic & black pepper

Chow Chu Calamari (F) (G) \*  
Crispy, battered calamari tossed with slit green chillies

#### Poultry

Tai Pai Chicken (G) (Soy) (SO2)  
Tossed with green and red peppers and  
sweet and spicy sauce

Chicken Gyozas  
Chicken mince dumplings infused with oriental spices,  
served fried or steamed

Chicken Spring Rolls / Duck Spring Rolls  
(G) (Soy) (SO2)  
Finger shaped spring rolls stuffed with shredded  
vegetables, shredded chicken / duck and oriental spices, deep fried

#### Meat

Pepper Chilli Lamb (G) (Soy) (SO2)  
Tender strips of lamb tossed with chopped  
onions, garlic, chilli & pepper

## Indo – Chinese Menu

### Vegetarian Canapes / Starters

Tai Pai Paneer (G) (D) (Soy) (SO2)

Cubes of Indian cottage cheese tossed with green and red peppers and sweet and spicy sauce

 Vegetable Spring Rolls (G) (Soy) (SO2)

Shredded mixed vegetables tossed in soy sauce and black pepper, stuffed in finger shaped spring rolls

 Crispy Salt & Pepper Okra (G)  
 Crispy Salt & Pepper Gobi (G)

Batter fried & tossed with diced green & red chillies, garlic and black pepper

### Vegetarian Main Courses

 Vegetable / Gobi Manchurian (G) (D) (Soy) (SO2)

Mixed Vegetable Dumplings / Gobi / cooked in a wonderful Indian creation with ginger, garlic, chillies and coriander

Paneer Manchurian

(G) (D) (Soy) (SO2)

Paneer cooked in a wonderful Indian creation with ginger, garlic, chillies and coriander

 Hakka Aubergine (G) (Soy) (SO2)

Raviya cooked soft with garlic, chilli & soy sauce

 Tofu in Black Bean Sauce

(G) (D) (Soy) (SO2)

Diced tofu made in a black bean sauce with dash of green chillies, diced onions & peppers

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### Fish & Seafood Main Courses

Prawn \*/ Fish Manchurian

(F) (G) (C) (Soy) (SO2)

Prawn / Fish cooked in a moreish Indian creation with ginger, garlic, chillies and coriander

Prawn \*/ Fish Szechuan

(F) (C) (G) (Soy) (SO2) (Celery)

Prawn / Fish cooked in an Indian style fiery szechuan sauce

Prawn \*/ Fish in Black Bean Sauce

(F) (C) (G) (Soy) (SO2)

Prawn / Fish cooked in a black bean sauce with dash of green chillies, diced onions & peppers

### Poultry Main Courses

Aromatic Crispy Duck with Pan-cakes \*

(G) (Soy) (SO2)

Shredded duck served with Hoi-sin Sauce, thinly sliced cucumber, spring onions

Kung Pao Chicken (G) (E) (Soy) (SO2)

Diced chicken tossed in spicy tomato garlic sauce with golden fried cashews

Ginger Chicken (G) (E) (Soy) (SO2)

Diced chicken tossed in chef's special aromatic & tender root ginger sauce

Chicken in Green/Red Thai Curry

(G) (E) (Soy) (SO2)

Diced boneless chicken made in green/red Thai curry sauce

Chicken Manchurian (G) (E) (Soy) (SO2)

Diced chicken in a delectable Indian creation with ginger, garlic, chillies and coriander

### Meat Main Courses

Chilli Lamb (G) (Soy) (SO2)

Slices of lamb fash cooked with dark soy sauce, ginger, green chillies & splash of cooking wine

Lamb in Black Bean Sauce (G) (Soy) (SO2)

Lamb strips cooked in black bean sauce with dash of green chillies, diced onions & peppers

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### Accompaniments

#### Vegetable Fried Rice

Basmati rice tossed with carrots, green peas, cauliflower & spring onions

#### Egg Fried Rice (E)

Basmati rice tossed with egg, carrots, spring onions and a touch of soy sauce

#### Singapore Fried Rice

Flavoured with chef's special Singapore curry masala

#### Vegetable Hakka Noodles (G) (Soy) (SO2)

Stir fried thick noodles with vegetables, carrot, cabbage, green beans, bean sprouts & spring onion

#### Vegetable Singapore Noodles

Rice noodles (vermicelli) with mix vegetables tossed in chef's special Singapore curry masala

Key:



:Vegan



:Madhu's  
Signature Dish



:Starter on Table,  
this dish is best served on  
the table as a starter



:Canapes Only,  
this dish is best served as a  
bitesize canape



:Live Station,  
this dish can be served as a  
live station that adds theatre to  
your buffet service

### Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut  
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)