

A large, stylized dragon in a darker red shade serves as a background for the upper half of the poster. The dragon is coiled, with its head facing left and its tail extending towards the bottom right. Its body is covered in detailed scales, and it has long, flowing whiskers and a mane.

# Flav<sup>rs</sup>

AUTHENTIC CHINESE RESTAURANT  
HUNAN • CANTONESE • SICHUAN

# 风味

正宗中国餐厅  
湘·粤·川

 /flavorschinese



Dear Patrons,

Welcome to 'Flavors – An Authentic Chinese Restaurant', the first of its kind. We are proud to present a menu that brings together the best of Cantonese, Hunan & Sichuan cuisine.

The ingredients are carefully selected and handpicked by our Chinese chefs to ensure quality and authenticity. We hope you enjoy this culinary experience.

津津有味

Chī Hǎo Hē Hǎo!

Eat Well, Drink Well



# *Flavors of China...*

## **Cantonese Cuisine**

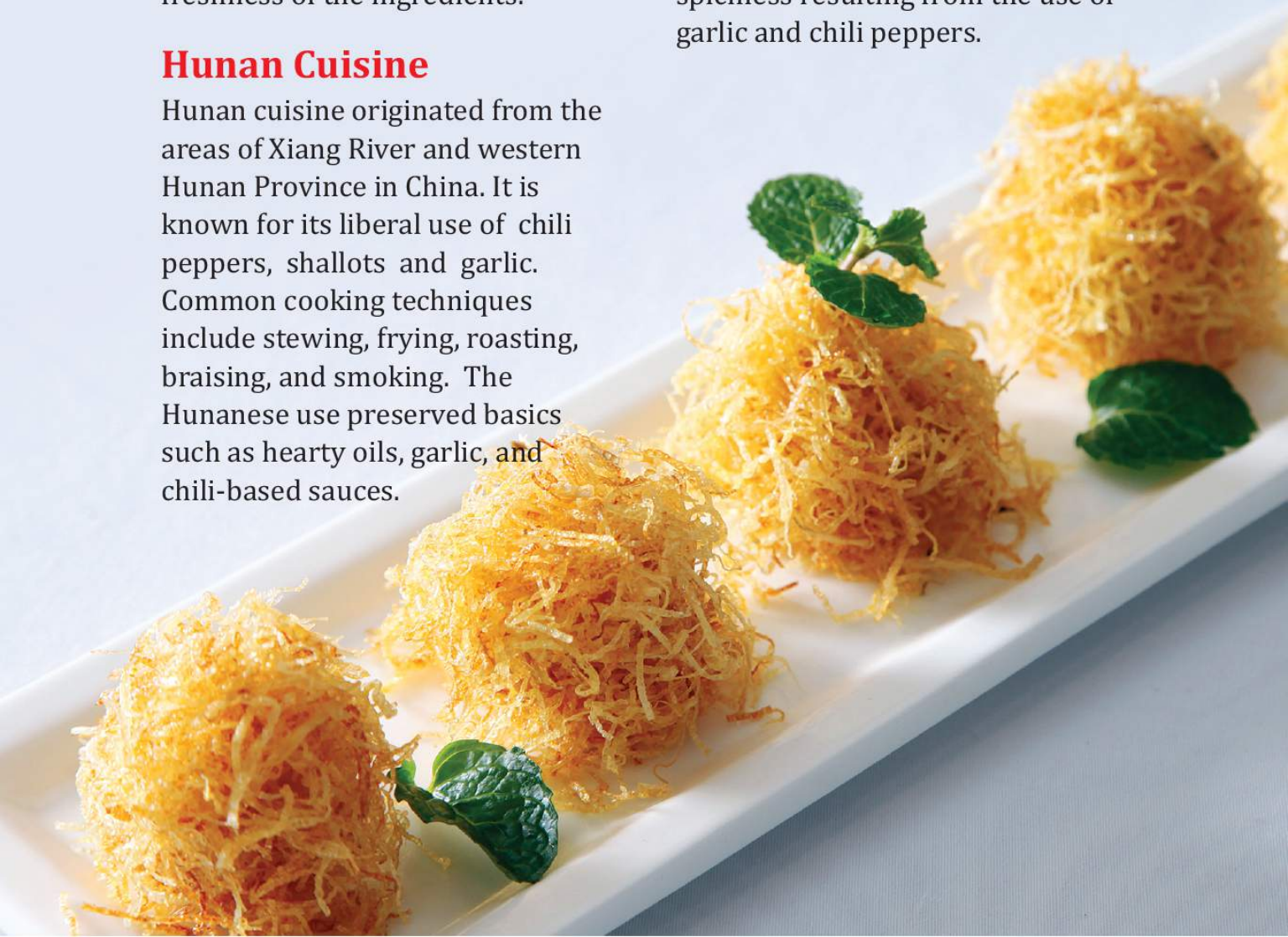
Cantonese cuisine originated from the areas of Guangdong Province in southern China. It is characterized by gentle spices, fresh ingredients and slow, careful preparation. Common cooking techniques include stir frying, steaming and roasting. Cantonese sauces are mild and subtle, therefore, not overpowering the freshness of the ingredients.

## **Hunan Cuisine**

Hunan cuisine originated from the areas of Xiang River and western Hunan Province in China. It is known for its liberal use of chili peppers, shallots and garlic. Common cooking techniques include stewing, frying, roasting, braising, and smoking. The Hunanese use preserved basics such as hearty oils, garlic, and chili-based sauces.

## **Sichuan Cuisine**

Sichuan cuisine originated from the Sichuan Province in southwestern China. It is best known for its spicy hot taste and the flavor of Sichuan pepper that are rare in other regional cuisines. Common cooking techniques include stir frying, steaming, braising and baking. The cuisine has bold flavours, particularly the spiciness resulting from the use of garlic and chili peppers.



### **Welcoming Dishes**

In China, 'meeting or welcoming dishes' are cold dishes and are eaten at the beginning of the meal. Cold dishes are characterized by taste, crispiness, tenderness and bright colors.

### **Roast Dishes**

We have our house special selection of succulent roast dishes for you.

### **Fish & Prawn Dishes**

Fish dishes in China are essential in festivals and celebrations. It is considered as a symbol of abundance and prosperity.

### **Beef, Lamb and Poultry Dishes**

We have selected some of the famous and tantalizing preparations of poultry and meat dishes for you to enjoy.

### **Casserole Dishes**

We have picked some heart warming casseroles which can be eaten by itself or with rice.

### **Vegetable Dishes**

Vegetables are the second most popular food in China. We have tried to give you varied options.

### **Soups**

In China, soups are eaten as one of the main dishes in a meal. Soups made with clear broth can be thick or thin.

### **Rice and Noodle Dishes**

Rice and noodles are staple in Chinese cuisine. We hope you enjoy our delicate preparations.

### **Desserts**

No meal can be complete without sweet endings.

*\* All prices are subject to 15% VAT & 10% service charge*



**1 . JAM BEEF**  
**酱香牛展**



**BDT 500**

**2 . PRESERVED RADISH**  
**酱萝卜**



**BDT 350**

### 3 . MARINATED CUCUMBER

拍青瓜



BDT 300

### 4 . CRISPY ROASTED PIGEON

红烧乳鸽



BDT 1200



## 5 . ROASTED CHICKEN

烧鸡



BDT 900

## 6 . BAKED SALTY CHICKEN

盐焗鸡



BDT 750



## 7. STEAMED FISH IN SOY SAUCE

清蒸鱼



BDT 1300

## 8. FRIED POMFRET

香煎白鲷鱼



BDT 900



## 9 . STEAMED FISH IN CHILI SAUCE

豉汁蒸鱼



Medium 

BDT 800

## 10 . FRIED WHOLE FISH

香煎红杉鱼



BDT 900



## 11 . BRAISED HAIRTAIL IN SOY SAUCE

香煎帶魚



BDT 590

## 12 . FRIED SHRIMP WITH SHREDDED POTATO

金丝虾球



BDT 700



### 13 . BAKED CHEESY PRAWN

芝士焗大虾



BDT 1150

### 14 . BI FENG TANG FRIED PRAWN

避风塘炒虾



Hot



BDT 650

## 15 . SWEET AND SOUR PRAWN

咕嚕蝦球



BDT 700

## 16 . FRIED SHRIMP WITH DRIED CHILI

香辣蝦



Medium



BDT 750



## 17 . SHRIMP IN SALT AND PEPPER

椒盐虾



BDT 900

## 18 . BOILED BEEF IN CHILI SAUCE

水煮牛肉



BDT 700



## 19 . SIZZLING BEEF STEAK

铁板牛肉



BDT 650

## 20 . BEEF WITH RED PEPPER

小炒牛肉



Medium 

BDT 700



**21 . BEEF WITH RED AND GREEN PEPPER**  
豉椒炒牛肉



**BDT 750**

**22 . FRIED BEEF WITH CORIANDER**  
香菜炒牛肉



**BDT 550**



## 23 . FRIED STRING BEANS WITH BEEF

干煸四季豆



Medium



BDT 500

## 24 . SAUTÉED DICED LAMB WITH RED CHILI

干锅羊腩



Hot



BDT 700



## 25 . GOOSE IN CHEF'S SPECIAL SAUCE

家乡焖鹅



BDT 1000

## 26 . SICHUAN SPICY CHICKEN

川味辣子鸡



Hot



BDT 650

## 27 . BI FENG TANG CHICKEN WINGS

避风塘鸡中亦



Hot



BDT 600

## 28 . GARLIC CHICKEN WINGS

蒜香鸡中亦



BDT 500



## 29 . CHICKEN CASSEROLE IN SPECIAL SAUCE

奇味鸡煲



BDT 550

## 30 . BEEF AND EGGPLANT CASSEROLE

肉末茄子煲



BDT 700

### 31 . TOFU CASSEROLE

家常豆腐煲



BDT 500

### 32 . FRIED EGG WITH CHINESE CHIVES

韭菜煎蛋



BDT 300



### 33 . MAPO TOFU

麻婆豆腐



Mild 

BDT 500

### 34 . FRESH FRIED VEGETABLES

健康小炒



BDT 390

### 35 . BROCCOLI WITH MUSHROOM

香菇扒西兰花



BDT 390

### 36 . STIR FRIED CABBAGE

手撕包菜



BDT 390



**37 . FRIED EGGPLANT WITH BITTER GOURD AND BEANS**

田园三剑客



**BDT 520**

**38 . PAN SEARED RED AND GREEN CHILI PEPPER**

虎皮尖椒



**BDT 300**



**39 . SHREDDED POTATO WITH RED AND GREEN PEPPER**  
**酸辣土豆丝**



**BDT 500**

**40 . POTATO SLICES IN DRY POT**  
**干锅土豆片**



**BDT 390**



## 41 . WATER SPINACH IN GARLIC SAUCE

蒜蓉空心菜



BDT 380

## 42 . CAULIFLOWER WITH GREEN ONION

大盘花菜



BDT 500

### 43 . SEAWEED AND EGG SOUP

紫菜蛋花汤



BDT 390

### 44 . TOMATO AND EGG SOUP

西红柿鸡蛋汤



BDT 350



## 45 . SPINACH IN THICK SOUP

上汤菠菜



BDT 385

## 46 . PINEAPPLE FRIED RICE WITH PRAWN

菠萝虾仁炒饭



BDT 580

## 47 . EGG FRIED RICE

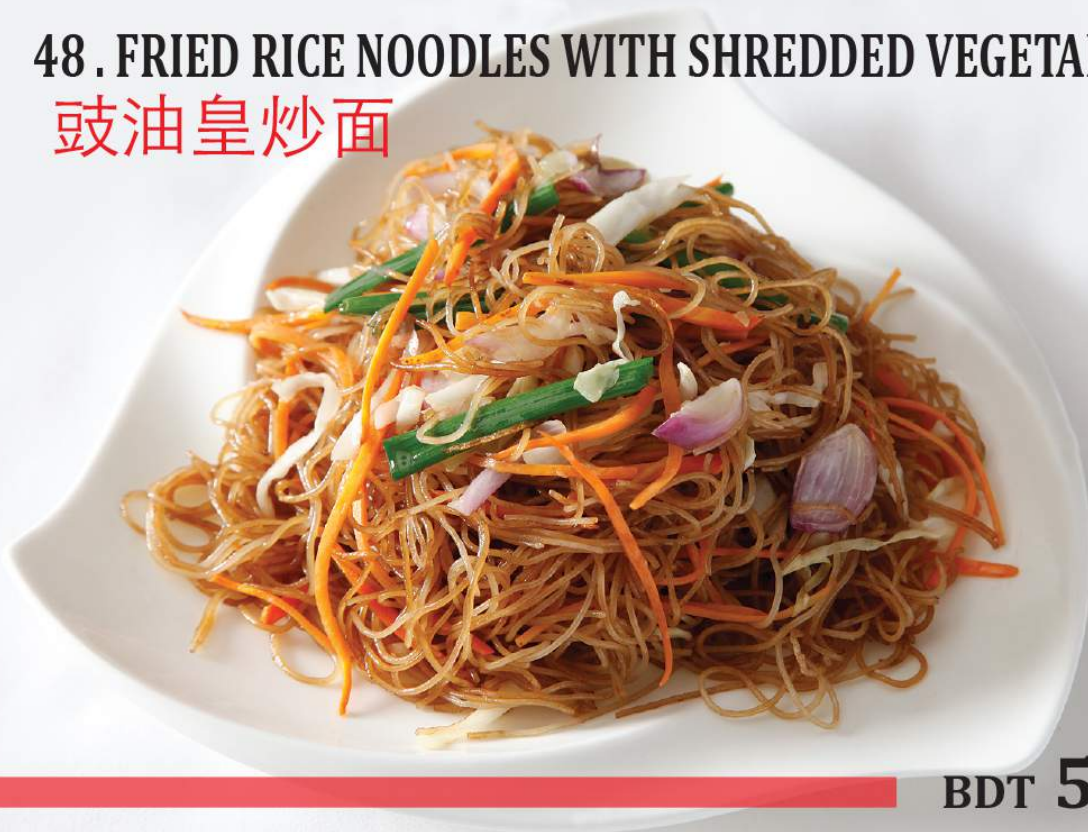
鸡蛋炒饭



BDT 500

## 48 . FRIED RICE NOODLES WITH SHREDDED VEGETABLES

豉油皇炒面



BDT 550



**49 . FRIED SPAGHETTI WITH BEEF AND BLACK PEPPER**  
**黑椒牛柳炒意粉**



**BDT 600**

**50 . FRIED SPRING ROLL**  
**炸春卷**



**BDT 350**

**51 . PAPAYA MILK**  
**木瓜牛奶**



**BDT 370**

**52 . COCONUT PUDDING**  
**椰汁布丁**



**BDT 350**



### 53 . BANANA FRITTERS

黄金炸香蕉



BDT 500

### 54 . SEASONAL FRESH FRUITS

时令水果拼盘



BDT 350

# DRINKS



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## Fresh Juices

Orange	BDT 260
Apple	BDT 250
Pineapple	BDT 210
Watermelon	BDT 210

## Mocktails

Mai Tai	BDT 160
Shirley Temple	BDT 160
Plemonade	BDT 160

## Beverages

Coke (Regular-Imported)	BDT 200
Coke (Diet-Imported)	BDT 250
Sprite (Imported)	BDT 200
Fanta (Imported)	BDT 200
Water (500ml)	BDT 50
Chinese Black Tea	BDT 120
Chinese Green Tea	BDT 120
Jasmine Tea	BDT 120

