

PRAWNS COOKED IN A FIERY HOME MADE RED SAUCE	685
PRAWNS COOKED IN HOT BEAN SAUCE	685
PRAWNS TOSSED WITH SINGAPORE CHILLY SAUCE	685
STIR FRIED PRAWNS WITH POKCHOI AND BLACK MUSHROOMS	685
SLICED FISH IN CHILLY BLACK BEAN SAUCE	645
SLICED FISH TOSSED WITH SEASONAL VEGETABLE	560
SQUID TOSSED WITH BEAN SPROUTS IN OYSTER SAUCE	490
SQUID TOSSED WITH GREEN AND RED PEPPERS IN CHILLY BLACK BEAN SAUCE	490
STIR FRIED SQUID IN CHILLY SOYA SAUCE	490

MAIN COURSE POULTRY

CANTONESE STYLE ROAST CHICKEN	825
CLAY POT CHICKEN COOKED WITH TOFU, MUSHROOMS, VEGETABLES AND GLASS NOODLES	605
MONGOLIAN CHICKEN	605
RED COOKED CHICKEN WITH SPICY CHILLY SAUCE	520
DRAGON CHICKEN WITH CASHEWNUITS AND RED CHILLY CHICKEN CHILLY OYSTER SAUCE	520
CHICKEN WITH PEPPERS IN BLACK BEAN PASTE	605
SHREDDED CHICKEN WITH ASPARAGUS, PEPPERS AND CHILLY PINEAPPLE CHICKEN	520
SHREDDED CHICKEN WITH GREEN AND RED PEPPERS	520
ROAST CHICKEN WITH SOYA AND SHITAKE MUSHROOMS	520
KUNG PAO CHICKEN: CHICKEN WITH CASHEWNUITS, DRY RED CHILLY AND GREEN ONIONS	605
SESAME CHICKEN	455
ROAST CANTONESE DUCK	1100
STIR FRIED DUCK WITH ORIENTAL VEGETABLES	715

MAIN COURSE TENDERLOIN / LAMB

STIR FRIED TENDERLOIN WITH CHINESE GREENS	490
TENDERLOIN STEAK OYSTER SAUCE / SZECHWAN STYLE	490
TENDERLOIN WITH BAMBOO SHOOT AND MUSHROOMS	490
TENDERLOIN WITH ASPARAGUS, BABY CORN AND PEPPERS	490
LAMB TOSSED WITH PEPPERS IN BLACK BEAN SZECHWAN SAUCE	560
KUNG PAO LAMB :WITH CASHEWNUITS, DRY RED CHILLY AND GREEN ONIONS	560
LAMB WITH SEASONAL GREENS	560

MAIN COURSE VEGETABLES

LOHAN'S VEGETABLES : STIR FRIED CHINESE GREENS, SHITAKE MUSHROOM, TOFU AND VEGETABLES WITH MUNG BEAN THREADS	520
WATER CHESTNUTS WITH BABY CORN AND PEPPER IN CHILLY BLACK BEAN SAUCE	520
STIR FRY SPINACH WITH TOFU AND SHITAKE MUSHROOM	520
MIX VEGETABLE WITH KUNG PAO SAUCE	520
STIR FRIED VEGETABLES IN MONGOLIAN SAUCE	520
VEGETABLE MAPO TOFU	520
STUFFED TOFU IN CHILLY GARLIC SAUCE	460
STIR FRIED BEAN CURD WITH FRESH MUSHROOMS AND BROCCOLI IN OYSTER SAUCE	460
BUDDHA'S DELIGHT : MEDLEY OF TOFU, BLACK FUNGUS, VEGETABLES AND MUSHROOMS	460
FRENCH BEANS WITH BEAN CURD IN CHILLY BLACK BEAN SAUCE	460

ORIENTAL DELIGHT: A RARE COMBINATION OF BROCCOLI, ZUCCHINI, BABY CORN AND FRESH MUSHROOMS	460
FRIED ASPARAGUS WITH BEAN SPROUTS AND BAMBOO SHOOTS IN CHILLY SOYA	460
STIR FRIED SEASONAL VEGETABLES WITH GLASS NOODLES	460
STUFFED MUSHROOMS WITH VEGETABLES IN CHILLY GARLIC SAUCE	460
STUFFED CAPSICUM IN CHILLY BLACK BEAN SAUCE	460
SHANTUNG POTATOES: POTATOES TOSSED IN A SPICY AND TANGY SAUCE	460
SHREDDED POTATOES WITH PEPPERS IN CHILLY CORIANDER SAUCE	460
STUFFED POTATO IN HOT GARLIC SAUCE	460
STIR FRIED EGGPLANT WITH FRESH MUSHROOMS IN CHILLY GARLIC SAUCE	460
DICED EGGPLANT WITH GREEN AND RED PEPPERS IN HOT GARLIC SAUCE	460
STUFFED EGGPLANT IN HOT GARLIC SAUCE	460

RICE / NOODLES

PO CHAI FAN - POT RICE COOKED WITH MUSHROOMS, BAMBOO SHOOTS AND VEGETABLES	
PRAWN	655
SEA FOOD	605
CHICKEN	570
TENDERLOIN	655
MUSHROOM AND VEGETABLE	460
FRIED RICE	
PRAWN	520
SEA FOOD	490
CHICKEN	520
EGG	430
VEGETABLE	430
STEAMED RICE / STEAMED NOODLES WITH CHOICE OF ASSORTED TOPPINGS	
SEA FOOD WITH SEASONAL GREENS	520
CHICKEN AND GREENS	490
CHINESE VEGETABLES AND SEASONAL GREENS	415
STEAMED PLAIN RICE	300
HAKKA / PAN FRIED NOODLES	
SEA FOOD	570
CHICKEN	520
VEGETABLE	430
CHILLY GARLIC	375
RICE NOODLES / HO FAN	
SEA FOOD	520
CHICKEN	490
VEGETABLE	410
MANTHAO / STEAMED BREAD (FRIED / STEAMED)	345

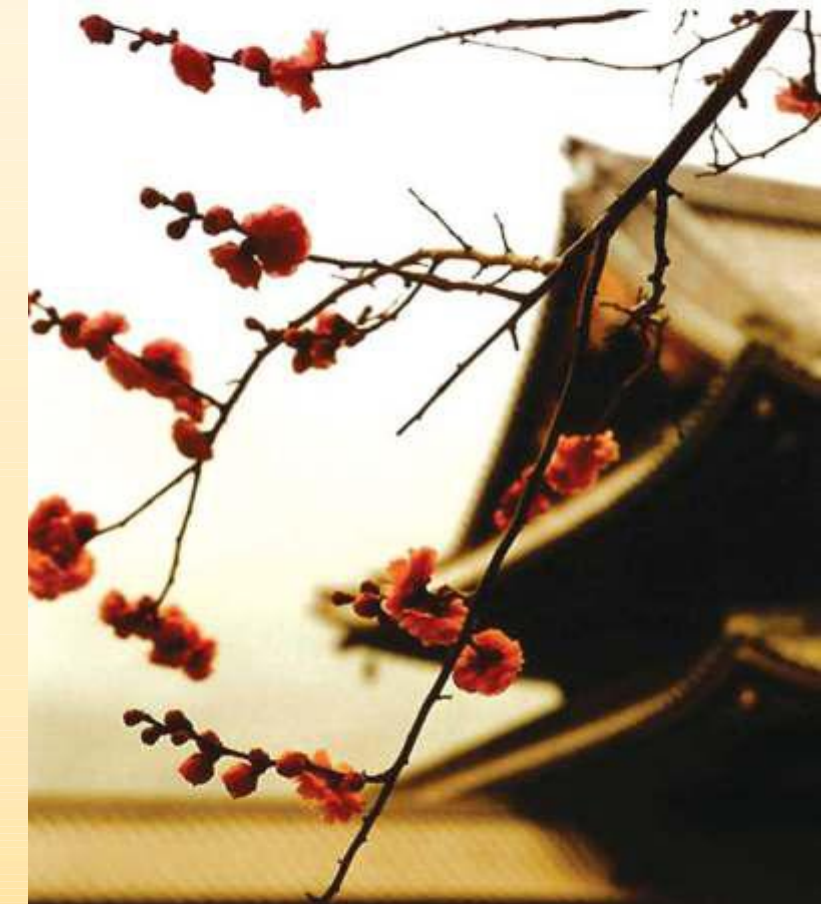
DESSERTS

COCONUT BLOSSOM	340
PANCAKES - DATE / BANANA / PINEAPPLE	405
HONEY TOSSED NOODLES WITH ALMOND FLAKES	405
TOFFEE - BANANA / LITCHEE / APPLE	340
PLAIN LITCHEES	340
BANANA FRITTERS	340
FRESH FRUIT PLATTER	340



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Take Away Menu



The Oriental Blossom
The Speciality Chinese Restaurant



欢迎

W E L C O M E

Welcome to one of the finest Chinese speciality restaurants in the city. At The Oriental Blossom you will find cuisine encompassing the best of two provinces of China: Szechwan and Canton. Our focus is on a variety of authentic flavours for your palate using the original recipes and spices. Literally as many blossoms, as many flavours!



Please inform us if you have any food allergens like dairy products, eggs, seafood, peanuts, soy, tree nuts, wheat, etc.

This will help us serve you better.

Taxes as applicable.
We levy no service charge.

VEGETARIAN STARTERS

SPICY BRAISED AUBERGINE, CRISPY SPINACH IN HOT GARLIC SAUCE	415
CRISPY AUBERGINE IN CHILLY CORRIANDER SAUCE	415
EIGHT TREASURE GOLDEN POUCH (AN ASSORTMENT OF VEGETABLES TOSSED IN WOK LACED WITH SPICY TANGY SAUCE)	490
STEAMED TOFU WITH MUSHROOMS CHILLY SOYA DRY	455
ORIENTAL BLOSSOM'S SPECIAL CRISPY FRIED CORN CURD	455
JADE ROLLS WITH SPINACH AND SHREDDED VEGETABLE FILLING SERVED WITH HOT GARLIC SAUCE	455
3 TREASURE VEGETABLES SALT AND PEPPER STYLE	455
ASPARAGUS FRIED CRISP TOSSED WITH CHILLY GARLIC	390
BATONS OF TOFU FRIED CRISP TOSSED WITH GARLIC AND CHILLY	390
SOFT STEAMED TOFU TOPPED WITH CHILLY CORIANDER SAUCE	390
TRADITIONAL ONION PANCAKES SERVED CRISP	455
HEALTHY VEGETABLE FILLED STEAMED WONTONS	455
FIERY POTATO CRISP FRIED, TOSSED WITH CHILLY AND SPRING ONIONS	420

NON-VEGETARIAN STARTERS

TIGER PRAWNS	790
SALT & PEPPER PRAWNS	
PRAWNS IN BUTTER GARLIC SAUCE	
PRAWNS TOSSED WITH SPICY DRY HUNAN SAUCE	
PRAWNS GRILLED WITH CHEF HAUNG'S SPECIAL BARBEQUE SAUCE	
PRAWNS WOK SEARED IN SZECHWAN CHILLY BEAN SAUCE	

LOBSTER	1035
LOBSTER NATURAL SALT AND PEPPER STYLE	
LOBSTER CHUNKS TOSSED WITH CHILLY AND PEPPERS	
LOBSTER WOK SEARED WITH RED AND GREEN PEPPERS SZECHWAN STYLE	
LOBSTER WOK SEARED WITH CHILLY BEAN SAUCE	

POMFRET/SCALLOP	980
PEKING POMFRET TOSSED WITH BURNT GARLIC, CHILLY AND SPRING ONION	
FILLET OF POMFRET TOSSED WITH GARLIC, CHILLY AND SOYA	
FILLET OF POMFRET WITH CHILLY BLACK BEAN SAUCE	
WOK SEARED AMERICAN SCALLOP IN GOLDEN POUCH	

SQUIDS	415
CRACKLING FRIED SQUID	
SQUID TOSSED WITH GARLIC AND CHILLY	
SALT AND PEPPER STYLE SQUID	

PRAWNS	570
CRISPY PRAWNS IN WASABI SAUCE	
PRAWNS TOSSED WITH PEPPERS SZECHWAN STYLE	
BARBEQUED PRAWNS TOSSED WITH HOISIN CHILLY PLUM SAUCE	
SPICY PRAWNS TOSSED WITH CHILLY GARLIC AND TOPPED WITH CRISPY WONTONS	

BARBEQUE PLATTER	
CHOICE OF SEAFOOD, MEAT, CHICKEN AND VEGETABLES	

MARINATED WITH CHINESE SPICES AND TOSSED WITH RED AND GREEN PEPPERS	
PRAWN	805
MIXED SEA FOOD (PRAWNS, SQUID, FISH)	740
CHICKEN	570
VEGETABLE	490

SPRING ROLLS	
CHOICE OF CRISPY ROLLS WITH ASSORTED FILLINGS FLAVOURED WITH CHINESE CONDIMENTS	
PRAWN	460
CRAB	460
CHICKEN	430
VEGETABLE	400

POULTRY	
PEKING CHICKEN WITH CONDIMENTS	1035
(CHARCOAL ROASTED TENDER CHICKEN SERVED WITH CHINESE PANCAKE, CUCUMBER, SPRING ONION AND HOME MADE PLUM SAUCE, preparation time 30 min)	
CUBES OF CHICKEN TOSSED WITH SZECHWAN PEPPERS	570
CHICKEN TOSSED WITH SLIT CHILLY AND SPRING ONIONS	570
CHICKEN WRAPPED PRAWN SZECHWAN STYLE	570
CHICKEN FRIED CRISP AND TOSSED CHILLY SAUCE	570
CHICKEN MEAT BALLS ACCOMPANIED WITH SPICY SAUCE	570
TRADITIONAL PEKING DUCK SERVED WITH PANCAKES AND PLUM SAUCE	1450
TWICE COOKED CRISPY AROMATIC DUCK WITH PANCAKES	1450
WOK SEARED DUCK WITH CHILLY AND SOYA	675

LAMB / TENDERLOIN	
CRISPY SZECHWAN LAMB WITH CHILLY AND ONIONS	605
MONGOLIAN STYLE FIERY LAMB WITH ONIONS AND DRY RED CHILLY	520
CRISPY TENDERLOIN WITH CHILLY AND ONIONS	450
SZECHWAN FILLET STEAK SERVED WITH HOISIN CHILLY PLUM SAUCE	450

SOUPS	
HOT & SOUR SOUP	
CRAB MEAT	320
PRAWN	320
CHICKEN	290
VEGETABLE	270
WONTON SOUP	
PRAWN	320
CHICKEN	290
VEGETABLE	270
SWEET CORN SOUP	
CRAB MEAT	320
CHICKEN	290
VEGETABLE/PLAIN	270
MANCHOW SOUP	
AROMATIC SOUP WITH MUSHROOMS AND VEGETABLES	
PRAWN	320
CRAB MEAT	320
CHICKEN	320
VEGETABLE	270

NANKING SOUP	
FAVOURITE OF THE HOUSE WITH TOFU, SHITAKE MUSHROOMS AND GREEN ONIONS	
PRAWN	320
CHICKEN	290
VEGETABLE	270
LUNG FUNG SOUP	
A THICK SOUP WITH BUTTON MUSHROOMS AND VEGETABLES	
PRAWN	320
CHICKEN	290
VEGETABLE	270
CREAMY ASPARAGUS SOUP	
CRAB MEAT	320
CHICKEN	290
MUSHROOM	270
CHOICE OF CLEAR SOUP	
SEAFOOD SOUP: SQUID, PRAWN, FISH AND VEGETABLES	320
MEAT BALL BEAN THREAD SOUP	290
THAI SEAFOOD TOM YUM	320
CHICKEN, BEAN CURD AND MUSHROOM CLEAR SOUP	290
CRISPY RICE AND VEGETABLE SOUP	270
NOODLE SOUP WITH ASSORTED TOPPINGS	
SEAFOOD/CRAB MEAT	490
CHICKEN	430
EGG FOO YUNG	415
TENDERLOIN	415
VEGETABLE	400

MAIN COURSE SEAFOOD	
WHOLE POMFRET	1450
SERVED STEAMED OR GRILLED WITH YOUR FAVOURITE SAUCE	
MANDARIN SAUCE WITH BAMBOO SHOOT	
SHITAKE MUSHROOM AND CHICKEN	
HUNAN SAUCE	
BUTTER GARLIC SAUCE	
SINGAPORE STYLE CHILLY SAUCE	
CHILLY BLACK BEAN SAUCE	
STUFFED POMFRET WITH CHOICE OF SAUCE	1420
STEAMED FISH STUFFED WITH FLAVOURED MINCED MEAT AND TOPPED WITH SOYA GARLIC / CHILLY BEAN SAUCE	
TIGER PRAWNS OR LOBSTER	980
SERVED STEAMED OR GRILLED WITH YOUR CHOICE OF SAUCES	
SZECHWAN HOT BEAN SAUCE	
CHILLY OYSTER SAUCE	
BUTTER GARLIC SAUCE	
SWEET GARLIC SAUCE	
CANTONESE SAUCE	
RED BRAISED WU CHIANG POMFRET (FILLET/WHOLE)	980
BUTTER GARLIC AMERICAN KING SCALLOPS (06 PCS)	980
STEAMED AMERICAN KING SCALLOPS IN CHILLY BEAN SAUCE	980
JUMBO CRAB MEAT IN CHILLY SINGAPORE SAUCE	520
STEAMED FILLET VIETNAMESE BASA IN CHILLY BEAN SAUCE	520
STIR FRIED BASA IN BLACK BEAN SAUCE	520
STEAMED SHITAKE MUSHROOM STUFFED WITH PRAWN PASTE TOPPED WITH CRAB MEAT SAUCE	675
SEA FOOD CLAY POT : A MEDLEY OF FISH, SQUID PRAWNS, VEGETABLES AND TOFU TOSSED AND COOKED IN A CLAY POT	675

