



THE LANTERN
MODERN CANTON AND DIM SUM HOUSE



MENU



THE RITZ-CARLTON








BANGALORE



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DIM SUM

- CHEF'S SIGNATURE SELECTION OF FIVE VEGETARIAN DIM SUMS  INR 600
- VEGETABLE AND CHIVE  INR 425
COMBINATION OF ASIAN VEGETABLES AND CHIVES
- CORN AND ASPARAGUS  INR 450
CORN KERNELS AND FRESH ASPARAGUS IN WHEAT STARCH SKIN
- CRYSTAL VEGETABLES  INR 450
TRANSLUCENT POTATO STARCH SKIN WITH ASIAN VEGETABLES
- TRUFFLE SCENTED EDAMAME MONEY POUCH  INR 475
- CRISPY VEGETABLE SPRING ROLL  INR 450
CRISPY SPRING ROLL WITH ASSORTED VEGETABLES
- VEGETABLE SHANGHAI  INR 450
PAN-FRIED ASSORTED VEGETABLE DUMPLING
- CHEUNG FUN  INR 600
STEAMED PANCAKE ROLLS WITH CRISPY VEGETABLES

 VEGETARIAN

(GOVERNMENT TAXES APPLICABLE, WE LEVY NO SERVICE CHARGE.)



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CHEF'S SIGNATURE SELECTION OF FIVE MEAT AND SEAFOOD

DIM SUMS INR 750

CHICKEN SHUMAI INR 550

OPEN TOP STEAMED CHICKEN DUMPLING MADE WITH WONTON SKIN

CHAR SIU BAO INR 550

BARBEQUE PORK STUFFED BUN

CHICKEN AND GREEN TEA XIAO LONG BAO INR 550

MINCED CHICKEN WITH GREEN TEA FLAVORED SOUP DUMPLING

STICKY RICE CHICKEN WRAPPED IN LOTUS LEAF INR 550

STICKY RICE STUFFED WITH CHICKEN AND MUSHROOMS

CHICKEN SHANGHAI INR 550

PAN-FRIED CHEF'S SPECIAL SPICE CHICKEN DUMPLING

PORK AND PRAWN SHUMAI INR 625

OPEN FACED PORK AND PRAWN DUMPLING WITH WONTON SKIN

PRAWN AND ASPARAGUS INR 625

MIX OF PRAWN AND ASPARAGUS IN A POTATO AND WHEAT STARCH SKIN

CRAB MEAT, PRAWN AND CHEESE XIAO LONG BAO INR 625

CRAB MEAT AND PRAWN, CHEESY SOUP DUMPLING

PEKING DUCK ROLL INR 750

CRISPY DUCK ROLL WITH CARROT, LEEK AND SCALLION WITH HOISIN SAUCE

CHEUNG FUN INR 750

STEAMED PANCAKE ROLLS WITH CRISPY PRAWNS



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SMALL PLATES


- SALT AND PEPPER TOFU** (CONTAINS EGG) INR 750
CRISPY HOMEMADE TOFU, FRIED
- CRISPY TOFU SALAD** (CONTAINS EGG) INR 750
CRISPY HOMEMADE TOFU WITH ASPARAGUS, APPLE, FRESH GREEN LETTUCE
IN ORIENTAL DRESSING
- CRISPY CHILI CHICKEN** INR 800
WOK FRIED CHICKEN TOSSED IN HOT CHILI GARLIC SAUCE (DRY)
- WASABI PRAWNS** INR 950
CRISPY PRAWN COATED IN WASABI MAYONNAISE

SOUP


SWEET CORN SOUP

- VEGETABLE  INR 500
CHICKEN INR 550


LUNG FUNG SOUP

- VEGETABLE  INR 500
CHICKEN INR 550

LEMON AND CORIANDER SOUP

- VEGETABLE  INR 500
CHICKEN INR 550

HOT AND SOUR SOUP

- VEGETABLE  INR 500
CHICKEN INR 550

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OUR MASTER CHEF KEVIN'S SPECIALTY MEAL PLATES

SZECHUAN MAPO TOFU WITH JASMINE RICE (CONTAINS EGG) INR 1,100
HOMEMADE BEAN CURD WITH EDAMAME BEANS IN CHILI BEAN SAUCE

HAINANESE CHICKEN WITH FRAGRANT RICE INR 1,400
TRADITIONAL SAUCES AND SLICED CUCUMBER

CHAR SIU PORK WITH FRAGRANT RICE INR 1,600
CHINESE STYLE BARBEQUE PORK, FRAGRANT PAK CHOY

VEGETABLE

SAUTÉED HARICOT BEANS  INR 850
GARLIC AND CHILI

TREASURE VEGETABLES IN KIM YAM SAUCE  INR 850
STIR-FRIED VEGETABLES IN A SPICY CORIANDER SAUCE

WOK FRIED CHINESE GREENS  INR 850
FRESH GREENS IN GARLIC AND SHAO XING RICE WINE

SPICY AUBERGINE  INR 850
STIR FRIED WITH ASSORTED VEGETABLES

CHEF'S HOMEMADE BEAN CURD (CONTAINS EGG)
MUSHROOM, TRUFFLE ESSENCE, VEGETARIAN OYSTER SAUCE INR 950
CHEF SPECIAL PUMPKIN SAUCE WITH EDAMAME AND MUSHROOM INR 950

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POULTRY

- KUNG PAO CHICKEN** INR 1,050
DRY CHILI, BELL PEPPER, ONION AND CASHEW NUTS IN HOT VINEGAR SAUCE
- BLACK BEAN CHICKEN** INR 1,050
BELL PEPPER, GREENS AND HOT BLACK BEAN SAUCE
- HOT AND SINGAPORE CHILI SAUCE CHICKEN** INR 1,050
ONIONS, TOMATO, CELERY SPICY CHILI SAUCE
- AROMATIC CRISPY DUCK (HALF / WHOLE)** INR 2,250 / 3,250
CHINESE HERBS, STEAMED PANCAKES, HOISIN SAUCE

SEAFOOD

- OCEAN SEABASS** INR 1,250
CHOOSE YOUR PREFERRED COOKING METHOD FROM BELOW:
- STEAMED - MINCED GINGER AND SPRING ONIONS, SUPERIOR LIGHT SOY SAUCE
STEAMED - ONIONS, MUSHROOMS, BELL PEPPER IN BLACK BEAN SAUCE
DEEP FRIED - CRISPY SEABASS IN CHILI BASIL SAUCE
SHALLOW FRIED - BELL PEPPER, ONIONS, PINEAPPLE IN SWEET AND SOUR SAUCE
- STIR FRIED PRAWNS WITH GINGER AND ASPARAGUS** INR 1,450
BELL PEPPER, GREENS AND HOT BLACK BEAN SAUCE
- STIR FRIED KING PRAWNS** INR 1,450
BELL PEPPER, MUSHROOM & BROCCOLI
- SEAFOOD TOFU** INR 1,450
BRAISED BEAN CURD WITH ASSORTED SEAFOOD IN OYSTER SAUCE
- CHILI LOBSTER** INR 1,750
FAMOUS SWEET CHILI SAUCE, MAN TAU BUN



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MEAT

- BLACK PEPPER WOK TOSSED TENDERLOIN** INR 1,200
BELL PEPPER, MINT, GARLIC, HOMEMADE BLACK PEPPER SAUCE
- SHAO XING TENDERLOIN** INR 1,200
SPRING ONION, GINGER, OYSTER SHAO XING WINE SAUCE
- SWEET AND SOUR PORK** INR 1,250
UK PORK TENDERLOIN, PINEAPPLE, SWEET AND SOUR SAUCE
- SZECHUAN PORK BELLY** INR 1,250
WOK FRIED PORK BELLY WITH CABBAGE IN DRY CHILI
- KAM XIANG LAMB** INR 1,250
SLICED LAMB, GREENS IN SPICY KAM XIANG SAUCE
- XO LAMB** INR 1,250
WOK FRIED SLICED LAMB WITH GREENS IN SPICY HOMEMADE XO SAUCE

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RICE / NOODLES

STEAMED JASMINE RICE  INR 700

BURNT GARLIC FRIED RICE (PLAIN OR SICHUAN)

VEGETABLE  INR 850

EGG INR 850

CHICKEN INR 900

SEAFOOD INR 950

FRIED RICE WITH HOMEMADE XO SAUCE

CHICKEN INR 900

PRAWN INR 950

TENDERLOIN FRIED RICE INR 900

FRIED RICE WITH MINCED TENDERLOIN AND BURNT GARLIC

CRISPY NOODLES  INR 850

CRISPY NOODLES WITH MIXED FRESH VEGETABLES

UDON NOODLES INR 850

WOK FRIED UDON NOODLES WITH GREENS AND BLACK PEPPER SAUCE

WOK TOSSED NOODLES (PLAIN OR SICHUAN)

VEGETABLE  INR 850

EGG INR 850

CHICKEN INR 900

SEAFOOD INR 950

KING PRAWN NOODLES INR 1,050

CHEF'S SIGNATURE KING PRAWNS WITH GINGER AND SPRING ONION SAUCE



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DESSERTS

- SELECTION OF HOMEMADE ICE CREAM**  INR 450
JACKFRUIT / TENDER COCONUT / ORANGE AND BASIL
- CHILLED COCONUT PUDDING**  INR 450
COCONUT MILK PUDDING AND FRESH ORIENTAL FRUITS
- LAVA CAKE WITH MANGO MINT PARFAIT**  INR 650
WARM CHOCOLATE FONDANT CAKE WITH VANILLA ICE CREAM

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SELECTION OF FINE TEAS

CHAMOMILE FLAVOURS

A REFINED AND ELEGANT INFUSION, THIS TEA IS ESPECIALLY DELICATE DUE TO THE USE OF THE FLOWER OF THE CHAMOMILE ONLY, WITHOUT THE STALK AND OTHER ELEMENTS THAT CAN INTRODUCE COARSENESS. THE DELICATE FLOWERS ACQUIRE A DARK YELLOW APPEARANCE WHEN INFUSED

IMPERIAL CHINA NATURAL JASMINE

A NATURAL AND ANCIENT COMBINATION OF FRAGRANT JASMINE FLOWERS AND GREEN TEA, THE CURLED GREEN LEAF, WITH FLECKS OF JASMINE PETALS AND BUDS, PRESENTS A COMPLEX OF HUES FROM WHITE TO JADE GREEN

SILVER MOON

A BLEND OF GREEN TEAS ACCENTED WITH A GRAND BERRY AND VANILLA BOUQUET. SUAVE, WITH JUST A HINT OF SPICE. A TEA FOR THAT SPECIAL MOMENT

CARAVAN

A MELTING TEA MELANGE OF FLAVORS, THIS CHINA GUNPOWDER GREEN TEA IS MYSTERIOUSLY BLENDED WITH SWEET MINTS AND NOTES OF CITRUS FRUITS

SELECTION OF FRESHLY BREWED COFFEE

AMERICANO, CAPPUCINO, CAFE LATTE, ESPRESSO, RISTRETTO
ICED COFFEE, DECAFFEINATED COFFEE

INR 400

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