菜单
Non-Vegetarian

Donggu Soya Flavored King Prawn **(Chef’s Signature Dish)** 1850
Special traditional aged sauce marinated fried king prawns tossed with bell pepper and seasoning

Salt and Pepper Fish 1150
Crispy fried fish tossed in crushed chilli, peppers, garlic and green onion

Seasoned Crisp Squid 1175
Crispy garlic and green onion wok tossed squid rings

Nanjing Five Spiced Duck **(Chef’s Signature Dish)** 2350
Pot roasted sliced duck tossed in garlic and home made five-spiced aromatic seasoning

Hakka Chicken 1050
Soft fried chicken tossed in garlic, ginger, green chilli and cooking sherry

Sichuan Style Fried Chicken 1050
Crispy fried chicken cubes tossed with dry chilli, Sichuan pepper, and sesame seeds

Steamed Chicken Mala Sesame Salad 1000
Thin strips steamed chicken marinated with old style mala sauce, sesame oil and preserved mustard sauce

Vegetarian

Sichuan Crunchy Fresh Mushroom **(Chef’s Signature Dish)** 1050
Diced fresh button mushrooms tossed with ginger, garlic, green onion and Sichuan seasoning

Shredded Crispy Potato 950
Shredded crispy potatoes tossed with ginger, red chilli and fresh coriander

Corn Creme 900
Crispy sweet corn starch cake served with sweet chilli sauce

Crispy Vegetable with Sichuan Pepper & Corn 850
Bean curd baby corn and stir-fried with wide rice noodles with red chili, whole cashew, peanuts and spring onions

APPETIZER

THE IMPORTANCE OF FOOD IN CHINESE SOCIETY

In Chinese society, food plays a crucial role for every occasion and people usually treat others with meals in order to make new friends or to enhance established relationships and every celebration and occasion takes place around good food.

Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China as well as from Chinese people in various parts of the world. Because of the Chinese diaspora, Chinese cuisine has influenced many other cuisines in Asia, with modifications made to cater to local palates.

The preference for seasoning and cooking techniques of Chinese provinces depend on differences in historical backgrounds and ethnic groups. Geographic features including mountains, rivers, forests and deserts also have a strong effect on the locally available ingredients. Considering climate of China varies from tropical in the south to subarctic in the northeast. Imperial, royal and noble preference also plays a role in the change of Chinese cuisines. Because of imperial expansion and trading, ingredients and cooking techniques from other cultures are integrated into Chinese cuisines over time.

BAO XUAN FLAVOURS OF CHINA AT SOALTEE CROWNE PLAZA

At Soaltee Crowne Plaza we are delighted to introduce Bao Xuan, Flavours of China, our Chinese restaurant that is a treasure trove of authentic traditional recipes and delightful dishes from three of the most popular culinary regions of China - Canton, Hunan and Sichuan.

At Bao Xuan we have selected dishes on our menu that are renowned and relished from each of these cuisines to ensure a perfect blend of flavors and variety to suit every palate. For the first time in Nepal, patrons can enjoy an authentic experience and taste the best of China as it is enjoyed in the regions they hail from in a five star hotel setting at Soaltee Crowne Plaza. Served in typical stone bowls and platters, the food is served in an ambience that offers a traditional experience of fine dining in China.

At Bao Xuan the greatest attention is placed on authenticity with our experienced chefs using only the very best ingredients imported from China to ensure you treasure this experience of authentic Chinese cuisine.

With a menu that has been carefully created to offer the best celebrated dishes from these three Chinese regional cuisines, we have balanced the items to offer a perfect selection for every palate as well as for both vegetarians and non-vegetarians.
DIM SUM

Non-Vegetarian

Crystal Prawns Dim Sum (Chef's Signature Dish) 1050
Seasoned minced prawns wrapped in potato and wheat starch dough

Mixed Seafood Sui Mai with Flying Fish Roe (Chef's Signature Dish) 1275
Marinated mix seafood wrapped in fresh dough sheets and steamed to perfection

Soya Chilli Steamed Chicken Wonton 950
Seasoned minced chicken wrapped and tossed with soya chilli garlic

Chicken Garlic Chives Steamed Dumpling 1000
Traditional Chinese seasoning marinated minced chicken, garlic and chives wrapped in homemade dough sheets

Steamed Chicken Sui Mai 950
Fine chopped chicken wrapped in homemade sheets

Vegetarian

Cantonese Style Mixed Mushroom Dim Sum (Chef's Signature Dish) 1000
Shiitake mushroom, fresh button mushroom, wild fungus, green onion tossed with soya, garlic & sesame sauce

Asian Greens Crystal Vegetable Dim Sum 900
Pok choy, fresh spinach, choy sum, Chinese cabbage tossed in Sichuan oil and stuffed in crystal dough

Peking Vegetable Spring Rolls 950
Assorted vegetables, bamboo shoot, mushrooms, onion and Bell peppers wrapped in homemade pastry sheet

Steamed Crystal Vegetable Dim Sum 900
Pok Choy, fresh bamboo, baby corn tossed with soy sauce and wrapped in crystal starch dough

Cantonese Steamed Dim Sum 985
Water chestnut, sweet corn, chives tossed garlic with soya sauce, spices and wrapped in crystal dough sheet

SOUP

Egg and Prawn Roast Garlic Soup 800
Chopped prawns garlic and egg drop soup

Fish Dumpling Soup (Chef's Signature Dish) 850
Seasoned minced fish dumpling soup with pok choy, garen onion, and glass noodles

Creamy Sweet Corn (Vegetable/Chicken/ Crabmeat) 700/750/800
Creamy corn soup with seasonal vegetables, chicken or crabmeat

Wonton Soup (Vegetable/Chicken) 700/750
Cantonese traditional soup with wonton and seasoning

Bamboo Shoot Hot & Sour Soup (Vegetable/Chicken) 700/750
Traditional hot and sour soup with bamboo shoot, mushroom, tofu and egg drops

Tofu Spinach Soup (Chef's Signature Dish) 700
Garlic flavored silken tofu, spinach and fresh green chilli thickened soup

Pepper Lemon Coriander Soup 700
Tofu, carrot, shiitake mushroom, bamboo shoots, black pepper and lemon coriander soup
## MAIN COURSE

### Non-Vegetarian

- **Ginger Scallion Double Steamed Tiger Prawns (Chef’s Signature Dish)**
  - Spicy chilli mala sauce marinated with king prawns & served with seasoned glass noodle
  - 2050

- **Deep Fried Prawns with Lantern Chilli**
  - Prawns, mushrooms and bamboo shoots with lantern chilli sauce
  - 1650

- **Sweet & Sour Crisp (Chicken/Prawn)**
  - Fried chicken/prawn combined with cucumber, pineapple, bell pepper and simmered with mild sweet sauce
  - 1150/1550

- **Tilapia Chilli Black Bean Sauce**
  - Fried fish with onion, bell pepper, ginger, garlic, black bean and soya sauce
  - 1550

- **Traditional Steamed Fish**
  - Steamed soft fish with fragrant black bean chilli sauce
  - 1550

- **Crispy Aromatic Duck (Chef’s Signature Dish)**
  - Aromatic herbs roasted duck served with Chinese pancake and hoisin sauce
  - 2500

- **Stir-Fry Burnt Chilli Chicken**
  - A combination of stir-fried chicken with Sichuan vegetables, and chilli pepper sauce
  - 1200

- **Oyster Garlic Clay Pot Chicken**
  - Mild and flavorful chicken prepared with combination of exotic vegetables and sauces
  - 1150

- **Shallow Fried Chicken Kung Pao Sauce**
  - Shallow fried chicken tossed with garlic ginger, Chinese vinegar, soya sauce, cashew, peanuts and scallion
  - 1200

- **Chicken with Fermented Black Bean Sauce**
  - Diced chicken with mushroom, water chestnut, green onion and black bean sauce
  - 1150

- **Local Lamb Ribs (Chef’s Signature Dish)**
  - Pan-fried lamb ribs cooked with special mala sauce and served with steamed jasmine rice
  - 1950

- **Black Pepper Pot Roasted Pork Ribs**
  - Slow pot roasted pork ribs with aniseed, garlic and glazed with black pepper sauce
  - 1350

- **Home Style Wok Fried Sliced Pork**
  - Thin sliced pork with bell peppers, garlic, chives and whole beans
  - 1275

- **Sichuan Roasted Pork Belly**
  - Roasted pork with bell pepper and homemade chilli bean sauce
  - 1450

### Vegetarian

- **Stir Fried Asian Vegetable Cashew nuts (Chef’s Signature Dish)**
  - Baby corn, button mushrooms, carrots, bell peppers & broccoli tossed in garlic
  - 1150

- **Eggplant Chilli Bean Sauce**
  - Fried aubergene, tofu and oyster mushroom in spicy chilli bean sauce
  - 950

- **Braised Fresh Farm Tofu Black Fungus Sichuan Style**
  - Fried tofu, black mushrooms; bamboo shoots and bell pepper in soya chilli sauce
  - 1150

- **Freshly Matured Cottage Cheese Green Coriander Sauce**
  - Soft fried cottage cheese, simmered with fresh coriander, celery, green chilli and light soya
  - 1150

- **Sauteed Garden Fresh Chinese Cabbage Hong Kong Style**
  - Chinese cabbage tossed in Sichuan peppercorn
  - 1050

- **Stir Fried Exotic Vegetable Black Pepper Sauce**
  - Exotic vegetables tossed in butter garlic, black pepper and soya sauce
  - 1050

- **Triple Mushroom Guilin Chilli Sauce (Chef’s Signature Dish)**
  - Shiitake mushrooms, button mushroom & black fungus tossed with special chilli sauce
  - 1250

- **Preserved Sichuan Chinese Vegetables Glazed Green Beans**
  - Wok fried green beans with Sichuan preserved vegetables
  - 1050

- **Traditional Assorted Asian Greens**
  - Seasonal Asian greens - broccoli, pok choy, choy sum and green zucchini tossed with garlic and soya
  - 1050

- **Traditional Sichuan Mala Flavor Sliced Potato**
  - Fried slice potato tossed in onion, ginger, garlic, celery and mala sauce served in hot stone bowl
  - 1000

- **Clay Pot Seasonal Vegetable**
  - Seasonal vegetables with Sichuan pickled chilli
  - 1100
DESSERTS

Melting Chocolate Spring Roll  (Chef's Signature Dish)  850
Chocolate and nuts filled spring rolls with sherry smoked pineapple and vanilla ice cream

Dates Pancake with Berry Syrup  795
Dates, nuts and prunes wrapped with pancake and served with choice of ice cream

Seasonal Fresh Fruit with Choice of Ice Cream  750

Barsaan Noodles  795
Fresh crisp fried wanton sheets tossed in honey and sesame seed served with vanilla ice cream

Banana Pancake  (Chef's Signature Dish)  850
Ripped and soft banana in homemade wrap, deep fried and served with ice cream and sauce