




ChaoBella

*It's time to savour refined and redefined
flavours at the ChaoBella*

Eight years back, when Chinese and Italian had become the most sought after International cuisine in India, we had introduced ChaoBella to serve the best of both worlds under one roof.




Someone has aptly said, “Change is the only constant thing”! Based on patron's feedbacks; we have incorporated innovative flavours pairing, interesting combinations and diverse cooking styles in our dishes. Our food is an interpretation of ever evolving culture, traditions, cuisines and histories of both the countries. Latest trends have been incorporated while keeping the soul of the cuisines intact.





CHAO
from china





Since time immemorial, Chinese cuisine has been acknowledged for its innovation, diversity and unique cooking styles.

CHAO (literal meaning Hello in Mandarin) celebrates the ingredients from the land of mighty Yellow and Yangtze rivers.

The menu is a rendition of the age-old wisdom with flavours ranging from sweet Cantonese food to spicy Sichuan cuisine, from Shandong cuisine to hot and sour Hunan cuisine. Inspirations have also been drawn from Peng Zu, who unified Chinese cooking from all provinces and dynasties into different cooking styles.

The highlight of the menu is the preparation of handmade tofu that bestows a unique flavour to oriental delicacies. Sauces and seasonings like fish sauce, five spice powders, oyster sauce, soy sauce, rice vinegar etc. have been used generously to offer a complex layer of flavour and texture. The key ingredients are sourced from China.



Salt & pepper prawn

Tempura fried prawn, seasoned with salt and black pepper



SOUP

- Glass Noodle Soup** ■ ✨ 525
Clear broth simmered glass noodles with exotic vegetables
- Sweet Corn Soup** ■ 500
Creamy sweet corn with green vegetables
- Clear Beijing Chicken Dumpling** ■ 590
Steamed, minced chicken dumpling in clear seasoned broth, baby pokchoy julienne
- Seafood Dumpling with seaweed and egg** SIGNATURE ■ 🦑 ✨ 625
Shandong style seafood dumpling with clear stock, egg and seaweed

STARTERS

- Honey Chili Potato/Lotus Stem** ■ ✨ 650
Deep fried potato OR lotus stem with honey and chili
- Spring Roll Vegetables** ■ 🍷 / **Chicken** ■ 🍷 650
Crispy fried spring roll sheet wrapped seasonal vegetables / flavoured minced chicken
- Yam Phak Krob** SIGNATURE ■ ✨ 650
Spicy and sweet crispy fried vegetables
- Salt & Pepper Vegetables** ■ / **Chicken/Prawn** ■ 🦑 650/725/1450
Batter fried vegetables/chicken/prawn, seasoned with salt and pepper
- Cumin Lamb** ■ 🍷 850
Crisp fried sliced lamb tossed with cumin, Thai chili, coriander and spring onion
- Lan Zhou Chilli Fish** ■ 🍷 🦑 1150
Oyster sauce flavoured spicy crisp fried sliced fish

DIMSUM

- Golden Garlic** ■ 650
Traditional Chinese roasted garlic dumplings
- Five Spiced Vegetables** ■ 675
Five spice flavoured minced vegetables dumplings
- Jiaiozi Mushroom** ■ / **Chicken/Pork** ■ 🐷 675/775/875
Choice of dumplings, steamed or pan fried
- Hargow** ■ 🦑 🍷 925
Steamed crystal wheat starch prawn dumplings
- Prawn & Chives** ■ 🦑 ✨ 925
Steamed crystal wheat dumplings of prawn infused with chives
- Chicken Shao Mai** ■ 750
Open faced minced chicken wonton dumplings with black mushroom

■ Non-Veg ■ Veg 🦑 Nuts 🍷 Wine 🦑 Seafood 🐷 Pork ✨ New Dish

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We levy 6% service charge. Government taxes as applicable. All prices are in INR

MAIN COURSE

Spinach Tofu in Garlic Sauce SIGNATURE ■ ✨	950
Reviving hand made tofu with spinach, tossed in garlic sauce	
Chinese Greens ■	850
Assorted vegetables tossed in garlic sauce	
Stir Fried French Beans ■ ✨	850
Stir fried crispy French beans flavored with garlic and red chili	
Wok Fried Vegetables ■ /Prawn/Chicken/Pork ■ 🦐 🍷 🐷	850/1600
Stir fried with choice of vegetables or meat in chilli bean paste	1100/1250
Shredded Chicken ■ 🍷 ✨	1150
Basil and kaffir lime flavoured stir fried shredded chicken in chili basil sauce	
Slow Cooked Lamb Shank ■ 🍷	1400
Braised lamb shank flavoured with Asian spices	
Stir Fried Tenderloin ■	1400
Stir fried crisp tenderloin with black bean sauce and assorted vegetables	

RICE

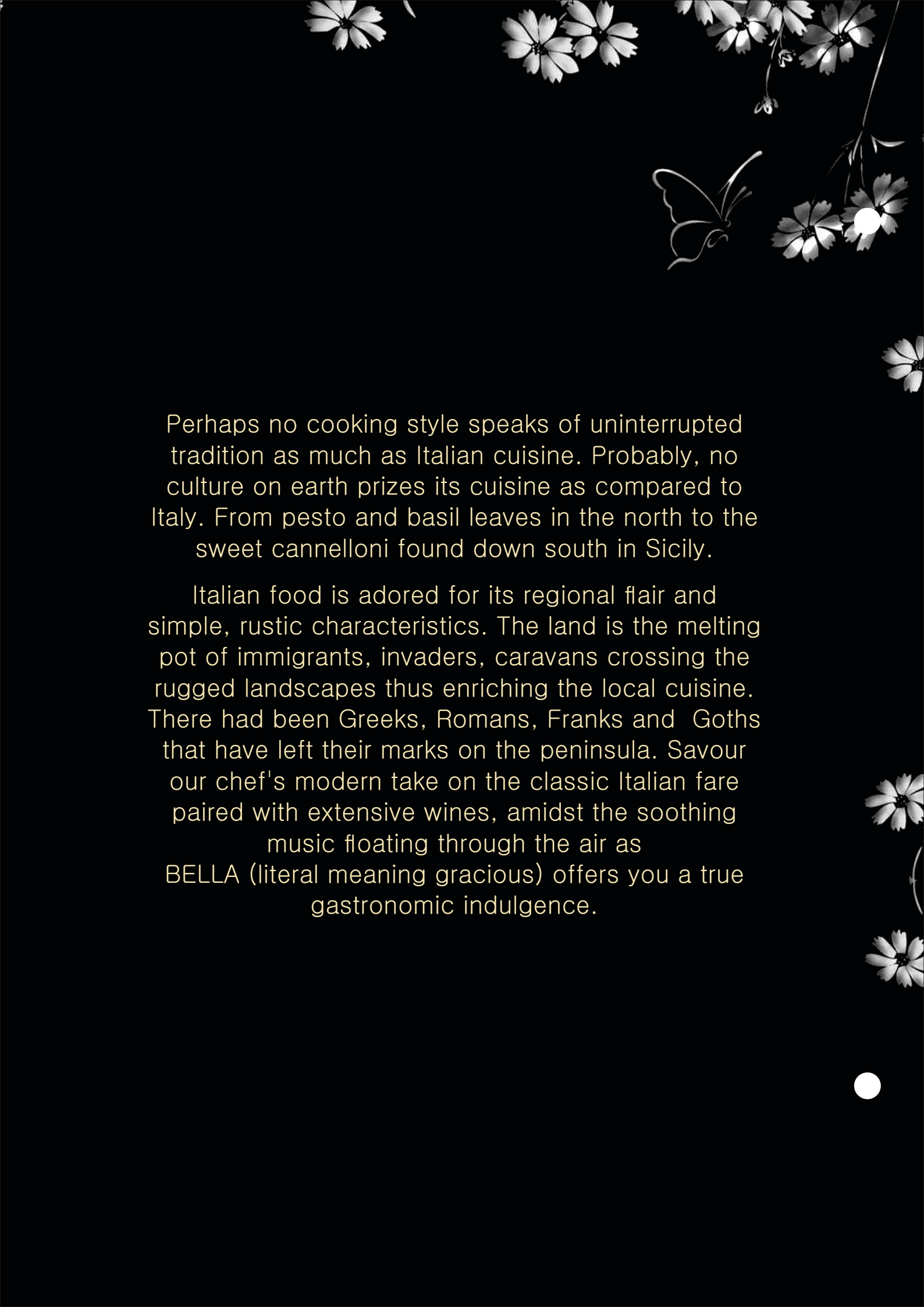
Vegetable Fried Rice ■ Sichuan/Garlic/Chili Basil/Egg	650
Choice of rice preparation	
Yang Chow Fried Rice ■ 🦐	725
Cantonese style wok fried rice, BBQ chicken, baby prawn, egg and spring onion	

NOODLES

Pan Fried Noodle Vegetables ■ /Prawn/Chicken ■ 🦐	950/1150/1050
Pan fried crispy noodle in black bean sauce	
Hakka Noodle Vegetables ■ /Egg/Prawn/Chicken/Pork ■ 🦐 🐷	950/1200
Chinese Hakka preparation of egg noodles tossed with light soy	1050/1150
Spicy Asian Noodle ■ SIGNATURE 🦐 ✨	1050
Wok tossed spicy egg noodles, prawn and chicken with Asian vegetables	
Stir Fried Udon Noodle Egg/Chicken/Prawn/Pork ■ 🦐 🐷	950/1050
Seasonal vegetable stir fried flat wheat noodle with choice of preparation	1200/1150


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Perhaps no cooking style speaks of uninterrupted tradition as much as Italian cuisine. Probably, no culture on earth prizes its cuisine as compared to Italy. From pesto and basil leaves in the north to the sweet cannelloni found down south in Sicily.

Italian food is adored for its regional flair and simple, rustic characteristics. The land is the melting pot of immigrants, invaders, caravans crossing the rugged landscapes thus enriching the local cuisine. There had been Greeks, Romans, Franks and Goths that have left their marks on the peninsula. Savour our chef's modern take on the classic Italian fare paired with extensive wines, amidst the soothing music floating through the air as BELLA (literal meaning gracious) offers you a true gastronomic indulgence.

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BELLA

from Italy



Doppio Ripieno Ravioli

Duet of Ravioli, mushroom ricotta & sundried tomato



ANTIPASTI

Insalata Caprese ■ 🦑	650
Salad of buffalo mozzarella, fresh tomato and sweet basil pesto	
la Nostra Bruschetta ■ ✨	700
Chef's special garlic bruschetta	
Caesar Salad ■ 🦑 ✨	950/1050
Classical Caesar dressing tossed romaine lettuce, choose from Chicken OR Prawn	
Pezzi di Salmone SIGNATURE ■ 🦑 ✨	1175
Salmon tartar with cucumber carpaccio and sour aioli	
Fritto Misto ■ 🦑 🍷 ✨	1300
Polenta coated mix seafood with arrabiata dip	

LE NOSTRE ZUPPE

Fagioli ■ ✨	650
Flavoured beans soup drizzled with white truffle oil	
Minestrone alla Genovese ■ 🦑 ✨	700
A hearty soup of seasonal vegetables served in "Genova" Style	
Zuppa di Mare ■ 🦑 🍷	900
"Roman" style tomato and garlic infused spicy mix seafood soup	
Zuppa di Polpette di Pollo SIGNATURE ■ ✨	800
Our signature Pinwheel pasta with chicken clear soup	



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PRIMI PIATTI / PASTE E RISOTTI

Gnocchi di Pomodoro al Forno   	875
Potato and parmesan dumplings in pesto infused pomodoro sauce	
Doppio Ripieno Ravioli SIGNATURE   	875
Ravioli duet of mushroom ricotta & sundried tomato	
Lasagne Bella SIGNATURE 	950
Baked vegetable layered pasta, drizzle white truffle oil	
Spaghetti alla Carbonara 	1050
Spaghetti with crisp bacon, parmesan and enriched with cream & egg liaison	
Pasta di Pesce alla Siciliana    	1200
"Sicilian" style spicy mix seafood linguine	
Risotto alle Verdure di Stagione  	1200
Seasonal vegetables risotto	
Risotto di Gamberi allo Zafferano Tascano    	1400
"Tuscan" style saffron flavoured prawn risotto	

SECONDI PIATTI

Verdure al Forno Pesto   	950
Potato, zucchini and bell pepper baked with pomodoro, drizzle of Basil Pesto	
Ricetta dei Funghi Degli Chef  	1000
Assorted creamy baked mushroom, drizzled white truffle oil and dredged with parsley	
Seabass Marino SIGNATURE     	2200
Poached Chilean sea bass with prawn and new potato broth	
Pollo in Crosta alla Erbe  	1200
Herb crusted chicken with confit onion, pea mash and potato	
Crosta di Agnello alla Griglia  	1500
Parmesan crisped lamb rack paired with mashed potato and butter tossed asparagus	

 Non-Veg  Veg  Nuts  Wine  Seafood  Pork  New Dish

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CONTRONI/ SIDES

Burro Buttato Fagioli Bianchi ■	650
Butter tossed French beans	
Aglione Rigrato Spinaci ■	650
Garlic sautéed spinach	
Verdure Fresche Grigliate Stagionali ■	650
Seasonal grilled vegetables	
Purè di Patate Cremoso ■	650
Creamy mashed potato	
Funghi Misti Saltati ■	650
Sautéed assorted mushroom	
Nuove Patate al Forno ■	650
Rosemary flavored baked new potatoes	

PIZZE DAL FORNO A LEGNA






Margherita Classica ■ 🍄	975
Fresh tomato, bocconcini and Pesto	
Quattro Stagioni ■ 🌟	825
Fresh mozzarella, black olives, mushroom, artichoke and capers	
Funghi ■	825
Fresh mozzarella, button mushroom, porcini, green olive and caper salt	
Pollo ■	900
Fresh mozzarella, smoked chicken, bell peppers and fresh lettuce	
Diavola ■ 🐷 🌟	900
Fresh mozzarella, pepperoni and jalapeno	

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DESSERT

Date Pancake ■	650
Eggless date pancake served with vanilla ice cream	
Scelta di Gelato ■	550
Selection of ice creams	
IL Mio Tiramisù ■	550
Chef's special Tiramisu	
Torta al cioccolato ■	550
Warm chocolate cake fondant with ice cream	

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