

Premium *selection*

Rs 5,800 *per table of 10 guests*

Roast Chicken
Assortment of fritters (*Crispy Chicken & Crispy calamari*)
Sea Food Soup with Soft Tofu
Prawns Fooyang
Sauteed calamari with Black Bean sauce
Sweet & Sour fish Fillets
Braised eggplant with salted fish in Hot Pot
Sauteed Mixed vegetables
Thai fragrant Rice

The Dragon *selection*

Rs 6,800 *per table of 10 guests*

Peking Duck
Crispy Roast Pork
Prawn Rolls
Hot & Sour Soup
Fish on Hung Sao Sauce
Sauteed Chicken with calamari in sauce
Sizzling Three Treasures
Sauteed seasonal vegetables
Thai fragrant Rice

The Ruby *selection*

Rs 7,900 *per table of 10 guests*

Roast Duck
Assorted Fritters (*Crispy Chicken, Crispy calamari & Sea Food Rolls*)
Double Boiled Chicken soup with Asparagus
Steamed Prawns with Garlic
Fish Fillets with ginger & shallots
Wokfried Calamari with Bell pepper in XO sauce
Wokfried Bellypork with Cabbage, scallion & dried chilli
Qune Shan Tofu
Sauteed seasonal vegetables
Thai fragrant rice

We appreciate your indulgence for the non-availability of our products
No MSG added | All prices are VAT included



THE CITY
ORIENT
Chinese Restaurant
東方美食園

Our Dinner Set Menu

Call Us Now
213 68 68

3, Leoville L'Homme Street, Port Louis
www.thecityorient.com

The Sapphire *selection*

Rs 8,800 per table of 10 guests

Barbecue Mix (Roast Duck, Roast Chicken & Barbecue Pork)
Assorted Fritters (Prawn Rolls, Crispy calamari & Taro Dumplings)
Soup of Winter Melon with crab meat & dried scallops
King Prawns in Wasabi sauce
Wokfried Belly pork with cabbage, scallion & dried Chilli
Japanese Tofu with Ashgourd
Steamed fish
Beef in Black Pepper sauce
Sauteed Green vegetables
Thai fragrant rice

The Platinum *selection*

Rs 9,900 per table of 10 guests

Prosperity Raw Salmon salad
Peking Duck
Superior Assorted Platter
(Prawn Rolls, Shitake strips, Crispy calamari & Barbecue Pork)
Fish Maw Soup with shredded Chicken
King Prawns in ginger & spring onion
Venison on Black Pepper sauce
Braised Pork with Taro
Steamed Fish with ginger & shallots
Green vegetables in superior sauce
Thai fragrant rice

The Diamond *selection*

Rs 12,800 per table of 10 guests

Peking Duck
The Porky starter (Crispy Roast Pork & Barbecue Pork)
Braised Supreme Shark Fin Soup with Shredded Chicken
Wokfried Scallops with Gran' Ma XO sauce
Steamed Fish with ginger & shallots
Venison on Black Pepper sauce
Braised YenTai with Fatchoy
Braised Sea Cucumber in Hungsao sauce
Sizzling Aubergine in special sauce
Thai fragrant rice

The Gold *selection*

Rs 13,800 per table of 10 guests

Peking Duck

Crispy slices of Duck roasted to perfection, served with pancakes with its lot of Hoisin sauce and julienne-cut veggies. A House Specialty Dish on which Chef Mo spares no effort to delight our patrons It's all natural taste. No Flavour enhancer.

Prestige Assorted Platter

(Prawn Rolls, Shiitake Strips & Jelly Fish Salad)

A combination of gold crisp prawn rolls seasoned with celery, Deep fried herbs-flavoured shiitake strips, and crunchy jelly fish with ChinYang vinegar and a bias of chilli garlic sauce.

Double Boiled Spare Ribs soup with Chinese Herbs

A Nectar of DanSeng, Wolf berries, Bei Ji in a fruity bouillon of Pork Ribs. Besides being astonishingly delicious, it is highly tonic!

King Prawns in Salted Egg Yolk

Waow... The Real Cuisine from GuangZhou, China. King Prawns slightly battered and wok-fried in powdery salted egg yolk.

Steamed Crab Chunks with Garlic

Exquisite! Chilled crab chunks air-flown to make this dish so fresh, and melting in the mouth. Simply baffling

Braised Sea Cucumber with Baby Clams in sauce

Southern hemisphere harvested sea cucumber braised and combined with Chilean Razor clams to give a mouth-watering tangy typical chinese dish.

Steamed Fish with ginger & Shallots

Fish- sign of Abundance throughout the year. Fresh catch from the Indian Ocean steamed with ginger and spring onion.

Casserole of Mussels City Orient Style

Australian mussels brought to your table in a typically cantonese gravy, and served in a Hotpot

Sauteed seasonal vegetables

Bokchoy or other freshest greens of the kitchen garden, blanched and stir-fried with garlic

Fried Rice Yangchow style

Long grain Basmati rice sautéed with eggs, prawns, chicken and chinese sausages

Chef Lin's Signature *selection*

Rs 14,900 per table of 10 guests

Barbecue Mix

(Roast Duck, Steamed Farm Chicken & Barbecue Pork)

Duck, Chicken & Pork under the same roof. Different marinades, and served with different dips.

Trio Platter

(Crispy Prawns, Crispy Roast Pork & Cantonese Salad)

A combination of exciting starters and a refreshing salad.

Tung Kwa Chung

A pork or chicken bouillon enriched with chinese herbs slowly simmered in a hand-carved winter melon!

Lobster Salad

Waow... What a 'Delice'! Pieces of lobster meat seasoned to perfection in a creamy mayonnaise and a bias of apple juice

Wokfried Fresh Scallops in XO sauce

What a feast! Norwegian scallops wok fried with colourful bell pepper in a specially prepared sauce

Braised Sea Cucumber with Baby Clams in sauce

Southern hemisphere harvested sea cucumber braised and combined with Chilean Razor clams to give a mouth-watering tangy typical chinese dish..

Venison on Black Pepper sauce

Locally bred deer meat, aged, marinated and breadcrumbed. Deep fried and topped with a creamy delicious freshly-ground black pepper sauce. You'll simply love it.

Braised pork Shank Chef Lin's Style

This is a Must-Eat for Grand events.

Deep Fried fresh Fish with Soya Chilli sauce

Garoupa harvested in the Indian Ocean, deep-fried and served with a soya chilli vinaigrette

Sauteed seasonal vegetables

Bokchoy or other most fresh greens of the kitchen garden, blanched and stir-fried with garlic

Fried Rice Yangchow style

Long grain Basmati rice sautéed with eggs, prawns, chicken and chinese sausages