



Welcome

Cantonese cuisine, often referred to as China's "haute cuisine", has a special flair which sets it apart from the Great Empire's other regional cooking styles.

Originating from the abundant province of Guangdong, the inventiveness of Cantonese cuisine is proverbial. In China, it enjoys great prestige among the eight great traditions of Chinese cuisine, and is acclaimed worldwide.

House of Canton brings to you the best of Cantonese cuisine.

Set in a contemporary and well balanced Feng Shui space, our restaurant displays a wide array of victuals, from the freshest of foods prepared in both traditional and modern cooking techniques to the most known dishes and new discoveries.

In this delightful setting, with a celebratory open kitchen with live cooking, our team of Cantonese Chefs will bring delight to your palate.





DIM SUM

(available for lunch only)



STEAMED

Rs.90 per basket

Siu Mai (*prawn, pork or chicken dumpling*)
Niouk Nien (*chicken and vegetable steam balls*)
Har Gao (*prawn dumpling*)
Chicken & Chives Dumpling
Pebble Boa (*chicken & prawn dumpling*)
Kung Shee Fat Choy (*chicken & calamari dumpling*)
Xiao Loong Bao (*chicken dumpling*)
Smiling Char Siu Bao
Spare Pork Ribs
Braised Chicken Feet
Glutinous Rice in Lotus Leaves
Stuffed Bean Curd (*fish and meat filling with tofu*)
Steamed Stuffed Eggplant Filling
Steamed Stuffed Chilli
Vegetable Siu Mai
Vegetable Niouk Nien
Chives & Mushroom Dumpling

FRIED

Rs.90 per portion

Cantonese Mini Spring Rolls
Deep Fried Wonton
 Deep Fried Taro Prawns
 Woo Kok (*deep fried taro*)
 Fried Chicken Bun Hong Kong Style
Deep Fried Squid Balls
 Deep Fried Breadcrum Prawns
 Deep Fried Taro Cheese Dumplings

Steaming and stir-frying are the two primary Cantonese cooking techniques.

Steaming is the healthiest and preserves food freshness.

As for stir-frying, the Cantonese are the acknowledged experts.

All prices are inclusive of VAT



Chef's Suggestions



STARTER

Deep Fried Breadcrum Prawns	Rs. 230
❁ Deep Fried Battered Prawns	Rs. 230
Deep Fried Squid Balls	Rs. 230
❁ Deep Fried Calamari	Rs. 230
❁ Deep Fried Calamari Spicy Salt	Rs. 250
❁ Jelly Fish Salad	Rs. 225
Fried Beef Slices Mongolese Style	Rs. 225
Vegetable Tempura	Rs. 175
Fried Bean Curd Spicy Salt	Rs. 175
Vegetable Spring Rolls	Rs. 175
Deep Fried Taro and Cheese Dumplings	

ROAST

	Small	Medium	Large
Char Siu (<i>honey glazed roast pork</i>)	Rs. 175	Rs. 325	Rs. 485
❁ Sao Chu (<i>crispy pork</i>)	Rs. 250	Rs. 450	Rs. 675
❁ Roast Duck Cantonese style	Rs. 300	Rs. 600	Rs.1,150
Crispy Chicken	Rs. 195	Rs. 380	Rs. 575
❁ Mix platter (<i>any 3 from above</i>)		Rs. 650	Rs. 1300
Steamed Chicken Legs		Rs. 380	Rs. 575
❁ Peking Duck (<i>whole</i>)			Rs. 1300
Optional (<i>Duck Carcasse Soup</i>)			Rs. 350

SOUP

❁ Braised Shark Fin with Shredded Chicken	Rs. 295
❁ Hot and Sour Seafood	Rs. 195
Seafood and Tofu	Rs. 195
Fresh Slices of Fish and Century Egg	Rs. 175
Asparagus and Sweet Corn with Crab Meat	Rs. 195
Fish Maw with Chicken and Mushroom	Rs. 275
Dried Scallop with Chicken and Mushroom	Rs. 275
Pork and Ham Choy	Rs. 175
Asparagus Sweet Corn and Chicken	Rs. 175
❁ Asparagus and Sweet Corn	Rs. 160



SEAFOOD

Steamed Garlic Drunken Prawns	Rs. 450
❁ Spicy Salt Crispy Skin Prawns	Rs. 450
Prawns Egg Fooyang	Rs. 350
Crispy Skin Prawns with Garlic and Butter	Rs. 450
❁ Prawns Sautee in Spicy Sauce	Rs. 450
Sautee Prawn with Sweet Chilli	Rs. 450
Sizzling Calamari Black Bean Sauce	Rs. 375
Sautee Calamari with Black Fungus	Rs. 375
Sweet and Sour Calamari	Rs. 375
Sautee Calamari in Spicy Sauce	Rs. 375
❁ Steamed Whole Fish with Ginger & Spring Onions	Rs. SQ
❁ Fried Fish Filet Cantonese Style	Rs. 595
Pineapple Fish	Rs. 595
Sweet and Sour Fish	Rs. 375
Sautee Fish Slices Hong Kong Style	Rs. 375
❁ Sautee fish with Ginger & Spring Onion	Rs. 375
Sizzling fish with Black Pepper	Rs. 375
❁ 3 Treasures Hotpot	Rs. 485
❁ Seafood Hotpot	Rs. 485
Lobster Tail with Butter and Garlic	Rs. 1075
Lobster Tail Spicy Salt	Rs. 1075
❁ Braised Sea Cucumber Hotpot	Rs. 1500

POULTRY

❁ Sizzling Chicken Slices	Rs. 350
Sizzling chicken with black pepper on a hot plate	Rs. 350
❁ Sautee Slices of Chicken with Black Fungus	Rs. 375
Sautee Slices of Chicken in Spicy Sauce	Rs. 350
Deep Fried Chicken Served with an Orange Sauce	Rs. 325
❁ Sautee Chicken with Baby Abalone	Rs. 575
❁ Sautee Chicken with Baby Clam	Rs. 575
Sweet and Sour Chicken	Rs. 350
Sautee Chicken Hong Kong Style	Rs. 350
Fried Duck served with Taro	Rs. 690

In Cantonese cuisine, the flavours of a finished dish should be well balanced and never greasy.

Spices should be used in modest amounts to avoid overwhelming the flavours of the primary ingredients.

Primary ingredients in turn should be at the peak of their freshness and quality.

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❁ Chef's Suggestions



BEEF

❁ Sizzling Slices of Beef Fillet	Rs. 375
Sizzling Beef with Black Pepper	Rs. 375
❁ Sautee Beef Slices with Pickled Sauce	Rs. 375
❁ Beef Brisket Stew Cantonese Style	Rs. 495
Sautee Slices of Beef Fillet Hong Kong Style	Rs. 375
Sautee Beef Slices with Spicy Sauce	Rs. 375
Sautee Beef Slices with Mushroom and Oyster Sauce	Rs. 375

PORK

❁ Moy Choy Niouk + Preserved Chinese Vegetables	Rs. 650
❁ Pork Foong Moon	Rs. 550
Stuffed Eggplant with Pork and Shrimps	Rs. 425
Sweet and Sour Spare Ribs	Rs. 425
Hot and Spicy Spare Ribs	Rs. 425
❁ Pork Sze Chuan	Rs. 425
❁ Fried Spare Ribs Spicy Salt	Rs. 425
Sautee Pork with Bamboo shoots and Preserved Vegetables	Rs. 395
Mapo Tofu	Rs. 300

VEGETABLES

❁ Fresh Bok Choy served with Japanese Tofu	Rs. 250
Fresh Mixed Chinese Vegetables	Rs. 225
Fresh Green Vegetables with Garlic	Rs. 215
Sautee Mixed Mushroom with Oyster Sauce	Rs. 250
Sautee Bamboo Shoots + Preserved Vegetable	Rs. 215
Vegetables Hot Pot	Rs. 275
Deep Fried Veg Meat Spicy Salt	Rs. 325
❁ Sautee Veg Meat with Pickled Sauce	Rs. 325
Sautee Veg Meat with Spicy Sauce	Rs. 325
Sautee Beancurd with Mushroom and Black Bean Sauce	Rs. 215
❁ Bittergourd Omelette	Rs. 275



NOODLES + RICE COMBINATION

Char Siu Rice / Noodles + Chinese Greens	Rs. 245
Sao Chu Rice / Noodles + Chinese greens	Rs. 300
Roast Duck Rice / Noodles + Chinese greens	Rs. 365
❁ Crispy Chicken Rice / Noodles + Chinese greens	Rs. 260
❁ Mix Roast Combination Rice / Noodles + Chinese greens	Rs. 450
Singapore Style Noodle	Rs. 240
Cantonese Fried Rice + Char Siu / Chicken	Rs. 230
Seafood Fried Rice	Rs. 295
Roast Duck Fried Rice	Rs. 275
Stir Fried Noodles + Chicken / Beef / Char siu + Vegetables	Rs. 230
❁ Stir Fried Noodles + Prawns + Vegetables	Rs. 250
❁ Crispy Noodle with Chicken / Beef Cantonese Style	Rs. 275
Saho Foon + Beef Black Beans	Rs. 295
Mee Foon Soup + Pork / Chicken / Beef + Vegetables + Egg	Rs. 240
Stir Fried Mee Foon + Chicken / Beef / Char Siu + Vegetables	Rs. 235
Stir Fried Mee Foon + Chicken / Beef / Char Siu + Vegetables + Prawn	Rs. 250
Wonton Noodle Soup	Rs. 230
Wonton Soup (8 pcs)	Rs. 230
Vegetable Fried Rice / Fried Noodle with Vegetable	Rs. 170
Fried Meefoon with Vegetable	Rs. 185
Steamed Rice	Rs. 60

DESSERTS

❁ Ice Cream	Rs. 90
❁ Tapioca with Vanilla / Coco Ice Cream	Rs. 90
Steamed Rice Cake (portion of 3)	Rs. 90
Grass Jelly	Rs. 90

"To the ruler. the people are heaven; to the people. food is heaven." *Chinese Proverb*

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❁ *Chef's Suggestions*