



THE CHINA HOUSE

— MANDARIN ORIENTAL, BANGKOK —

À LA CARTE



By Chef Fei

MANDARIN ORIENTAL, BANGKOK · 48 ORIENTAL AVENUE · BANGKOK

A KISMET MENU · MANDARIN ORIENTAL, BANGKOK

À LA CARTE

APPETISERS

Crunchy spicy pickled celtuce <i>(SP)</i>	350
Pan-seared “Tang Tian Guang Zhang” <i>(SP)(P)</i>	450
Mantis shrimp with garlic paste & chili oil <i>(SP)</i>	980
Deep-fried five-spice cod bites <i>(SP)</i>	1790
Marinated Teochew-style foie gras <i>(SP)(P)</i>	1900
Marinated cherry radish with Sichuan peppercorn <i>(SP)</i>	350
Teochew-style shrimp rolls <i>(SP)(S)</i>	580
Jellyfish in aspic with premium Perseus N2 Oscietra caviar <i>(SP)(S)</i>	1200
Marinated Teochew-style Botan prawns with premium Perseus N2 Oscietra caviar <i>(GF)(P)(S)(SP)</i>	2990
Marinated spicy beef shank in Sichuan peppercorn sauce and sesame	750

CANTONESE BBQ

Signature crispy roasted Guangdong chicken with flax seeds <i>(GF)</i>	
— Half • 1400	
— Whole • 2700	
Traditional Peking-style oven-roasted duck <i>(GF)</i>	3500
Served with duck skin and meat, Chinese pancakes, house-made savoury sweet bean sauce, fresh cucumber strips and scallions. Second course: choice below. (Advance order required: 3 hours)	
— Stir-fried minced duck served with fresh cabbage	
— Deep-fried duck with garlic	
— Stir-fried with black pepper	
Crispy Lingnan roasted pork belly with house-made mustard	750
Wood-roasted rose Ibérico pork char siu <i>(GF)(S)</i>	920

 VEGETARIAN

 VEGAN

(GF) Gluten • (N) Nuts • (P) Pork • (S) Shellfish • (D) Dairy • (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

À LA CARTE

CANTONESE BBQ • CONTINUED

Whole roasted suckling pig, accompanied by steamed pancakes (GF) 9800
Second course: deep-fried pig with garlic. (Advance order required: 24 hours)

SOUPS

☐ Double-boiled matsutake mushroom broth with bamboo pith 730
Double-boiled fish maw soup with conpoy, matsutake mushrooms and choy sum cabbage (P) 1980
Double-boiled fresh abalone soup with conpoy and Thai basil (P) 1100
Hot and sour seafood soup (GF)(S)(SP) 990
Sarawak pepper soup with fish maw and pork tripes (GF)(S) 1650

INDIVIDUAL SELECTION

Premium South African five-head abalone in signature sauce (GF)(P) per 100g / 8900
Premium South African two-head abalone in signature sauce (GF)(P) per 250g / 18000
Sautéed fish maw in signature sauce (GF)(P)(SP)(S) 2600
Braised fish maw served with superior stock (GF)(P)(S) 2400
Braised fish maw served with chicken jus (GF)(P) 2600
Steamed yellow croaker with fermented black beans in garlic sauce (GF)(P)(S)(N) 720
Teochew-style yellow croaker with plum sauce (GF)(P) 720

DELICIOUS DELICACIES

Stewed eggplant with salted fish in clay pot (GF)(P)(S) 680
Crispy lotus root patties with minced crab, shrimp and pork (GF) 780

☐ VEGETARIAN

☐ VEGAN

(GF) Gluten • (N) Nuts • (P) Pork • (S) Shellfish • (D) Dairy • (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

À LA CARTE

DELICIOUS DELICACIES • CONTINUED

Sweet and sour pork with fresh pineapple (GF)	650
Crispy prawn balls with house-made mayonnaise sauce (GF)	620
Teochew-style marinated goose delicacies trio platter (goose webs, wings and kidney) (GF)(P)	2800
Pan-fried Japanese A5 Kagoshima Wagyu striploin cubes with Sichuan peppercorn sauce and dried chilli (GF)(S)(SP)	3200
Cod fish with Sichuan peppercorn in clay pot (GF)(S)(SP)	1800
Stir-fried beef shank with mint and chili (GF)(S)(SP)	880

LIVE SEAFOOD

PRICE / 100G

Phuket Lobster (S)	per 100g / 700
— Signature creamy garlic sauce	
— Baked with crushed garlic, light soy sauce, fermented black beans and sliced chilli peppers	
— Steamed with Huadiao wine and velvety egg, topped with premium Perseus N2 Oscietra caviar	
Rainbow Lobster (S)	per 100g / 1100
— Stir-fried with Thai basil and Shacha sauce	
— Boiled in Teochew pickled cabbage	
— Stir-fried with black bean paste, chilli and garlic	
Sabah Marble Goby (S)	per 100g / 250
— Hong Kong-style light steamed	
— Ancient oil immersion method	
— Steamed with house-made yellow pepper sauce	
Coral Grouper (S)	per 100g / 650
— Hong Kong-style light steamed	
— Steamed with tangerine peel and pickled vegetable	
— Steamed with house-made yellow pepper sauce	
— Sichuan-style sour vegetable broth	

■ VEGETARIAN

■ VEGAN

(GF) Gluten • (N) Nuts • (P) Pork • (S) Shellfish • (D) Dairy • (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

À LA CARTE

LIVE SEAFOOD • CONTINUED

Alaskan Crab <i>(S)</i>	per 100g / 1100
(Advance order required: 24 hours)	
— Steamed with Huadiao wine and velvety egg	
— Crispy deep-fried crab legs	
Canadian Geoduck Clam <i>(S)</i>	per 100g / 1000
— À la minute slices in free-range chicken broth	
— Teochew-style geoduck boiled with Thai basil	

VEGETABLES & TOFU

Poached Chinese spinach in garlic broth <i>(GF)(P)</i>	450
Stir-fried cabbage with chilli and dried shrimps <i>(GF)(P)(SP)</i>	550
 Wok-fried Lanzhou lily bulb and snow peas	800
Wok-fried silver bean sprouts with salted fish <i>(GF)(P)(S)</i>	450
Braised house-made black bean tofu and Shimeji mushrooms in superior sauce <i>(GF)(S)(N)(P)</i>	450
Asparagus with crab claws in crab roe sauce <i>(GF)</i>	680
Stir-fried morning glory with soybean paste Teochew style <i>(P)(S)</i>	368

RICE & NOODLES

Yang Chun noodles with shrimp roe in superior broth <i>(GF)</i>	350
Stir-fried E-fu noodles with seafood, chives and scallions <i>(GF)(P)(S)</i>	890
Black truffle seafood fried rice with deep-fried foie gras, Sakura shrimp <i>(GF)(P)</i>	1250
Fried rice with Wagyu beef and preserved radish <i>(GF)(P)</i>	990
Fried egg noodles with spring onion <i>(GF)(P)</i>	380

 VEGETARIAN

 VEGAN

(GF) Gluten • (N) Nuts • (P) Pork • (S) Shellfish • (D) Dairy • (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

À LA CARTE

SIGNATURE PASTRIES

Black and white sesame pastries (GF)(P)(D)	200
Steamed glutinous rice balls with crushed peanuts (GF)(P)	180
Mini Black pepper Wagyu and onion egg tarts (GF)(P)(D)	380
Mini egg tarts (GF)(D)	320

DESSERTS

Teochew sweet taro paste with ginkgo nuts (P)	200
Sweetened red bean soup with aged tangerine peel	200
 Yuzu-flavoured double-boiled bird's nest	1450
Bird's nest with ginger milk custard topped with Chinese red date sauce	1100
 Chilled water chestnut soup with white fungus	220

 VEGETARIAN

 VEGAN

(GF) Gluten · (N) Nuts · (P) Pork · (S) Shellfish · (D) Dairy · (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

DIM SUM À LA CARTE

SIGNATURE DIM SUM

Steamed shrimp 'Har Gau' (P)	320
Steamed abalone and pork 'Siu Mai' (GF)(P)(S)	690
Teochew-style steamed pork and vegetable dumplings (N)(P)(S)	240
 Crystal dumplings with black truffle and mixed mushrooms	380
Crystal seafood dumplings with coriander (P)(S)	380
Shanghai crab soup 'Xiao Long Bao' (N)(P)(S)	660

BAKED & FRIED

Barbecue pork puffs (S)(P)	240
Pan-fried turnip cakes (GF)(S)(P)(D)	240
Crispy fried dough sticks with soy milk (GF)(P)	180
Seafood spring rolls with chives (GF)(P)(S)	220
Deep-fried glutinous dumplings with shrimp, pork and chicken (GF)	280
Abalone and chicken taro puffs (GF)(P)	380
Pan-fried pork dumpling with crispy rice (GF)	280

DELICIOUS DELICACIES

Steamed chicken feet with signature 'Purple Gold' sauce (P)(S)(N)(SP)	260
Steamed pork ribs with crushed garlic and fermented black beans (GF)	200

 VEGETARIAN

 VEGAN

(GF) Gluten · (N) Nuts · (P) Pork · (S) Shellfish · (D) Dairy · (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

DIM SUM À LA CARTE

STEAMED RICE ROLLS

Steamed shrimp rice rolls with chives (GF)(P)(S)	270
Steamed barbecue pork rice rolls (GF)(S)(SP)	240

CONGEE

Abalone, chicken and mushroom congee (GF)(SP)	520
Pork and century egg congee (GF)(SP)	260
Teochew-style congee with aged preserved radish and dried scallops (P)	888

SIGNATURE PASTRIES

Black and white sesame pastries (GF)(P)(D)	200
Steamed glutinous rice balls with crushed peanuts (GF)(P)	180
Mini egg tarts (GF)(P)(D)	320
Mini black pepper Wagyu and onion tarts (GF)(P)(D)	380
Premium barbecue pork bun with superior oyster sauce (GF)(D)	260

DESSERTS

 Purple sweet potato and rose cakes	220
 Mango pomelo sago (D)	240
 Hand-ground almond soup with blue-green algae	250
 Shanxi red date layer cake	220
Yuzu-flavoured double-boiled bird's nest	1450



VEGETARIAN



VEGAN

(GF) Gluten · (N) Nuts · (P) Pork · (S) Shellfish · (D) Dairy · (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

DIM SUM À LA CARTE

DESSERTS • CONTINUED

Bird's nest with ginger milk custard and Chinese red date sauce 1100

 Chilled water chestnut soup with white fungus 220

 VEGETARIAN

 VEGAN

(GF) Gluten • (N) Nuts • (P) Pork • (S) Shellfish • (D) Dairy • (SP) Spicy

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.