

BAOSHUAN

THE OBEROI, NEW DELHI

FOOD MENU

The word Baoshuan literally translates to 'Chinese Treasure Ships'. For centuries, these vessels would carry the best of what China had to offer to India and beyond. The food at Baoshuan represents the limitless and exciting world of Chinese cuisine. It takes you on a journey across geography and time, from the Buddhist temple cuisine of the Tang dynasty and the lantern-lit tea houses of bustling Suzhou under the Ming dynasty, to Shanghai's jazz age and the cocktail hours of modern Hong Kong. Crafted by Chef Andrew Wong of the 2-Michelin starred A. Wong restaurant in London, this menu is inspired by specific regions of China and its 14 international borders. We are honoured to have you join us on this culinary voyage, with a menu that celebrates Chinese food heritage, historical recipes and kitchen craft evolved over 4000 years.

THE OBEROI • DR ZAKIR HUSSAIN MARG • NEW DELHI

A KISMET MENU • THE OBEROI, NEW DELHI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Contains meat/seafood
-  Vegan
-  House speciality

THE LINE BENEATH A DISH

Chicken and lotus stem dumpling *(SU)(SO)(G)(S)(D)(LOC)*

296 kcal / 90 g

The house prints each of these as a small drawing rather than a letter. Codes and their order here are ours; the meanings are the house's own labels.

THE ALLERGENS THIS MENU DECLARES

<i>(G)</i> Gluten	<i>(PK)</i> Pork	<i>(S)</i> Shellfish
<i>(N)</i> Nuts	<i>(D)</i> Milk & milk products	<i>(E)</i> Egg
<i>(F)</i> Fish & fish products	<i>(SU)</i> Sulphite	<i>(SO)</i> Soyabeans & their products
<i>(LOC)</i> Sustainable / Local produce		

OF THE KITCHEN

All food is cooked in refined sunflower oil, olive oil or butter. All our meat and fish is locally sourced, unless specified. Please speak to server for more details on our sustainability practices. Should you be allergic to any ingredient, please bring to the attention of the server.

OF THE FIGURES

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The below-mentioned calorific values are based on standard recipes and often vary based on customisation.

TASTE OF BAOSHUAN

Vegetarian · 7:00 pm – 10:30 pm

THE 5 FLAVOURS OF CHINA

■ Sweet | Sour | Salty | Bitter | Spicy

2022 Sula, Sauvignon Blanc, India

SOUP

☐ Emperor's broth
Morel, baby bok choy and goji berry

DIM SUM PLATTER

- ☐ Edamame dumpling (G)(SO)
- ☐ Four seasons dumpling (LOC)
- Snow peas and water chestnuts (G)(D)(SU)(SO)
- ☐ Dragon's beard crispy tofu (G)(SO)

MAIN COURSE

- Steamed tofu with Baoshuan soy, chilli and garlic (G)(SO)(SU)
- ☐ Dry fried French beans and aubergine (G)(SO)(SU)(LOC)
- ☐ Cantonese stir fried lotus stem with asparagus, snow peas and broccoli (G)(SO)(SU)
- ☐ Steamed jasmine rice
- ☐ Hand-pulled 'Biang Biang' noodles (G)(SO)(SU)(LOC)

2022 Frontera, Shiraz, Chile

■ VEGETARIAN ▲ NON-VEGETARIAN ☐ VEGAN ★ SIGNATURE

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TASTE OF BAOSHUAN

DESSERT

-  Coconut ice cream with Pat Chun sweet vinegar and iced lychee *(D)(SU)*

Shoumei

Roku gin, Shoumei tea and dried tangerine home-made syrup, lemon, tonic water

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TASTE OF BAOSHUAN

Meat and seafood · 7:00 pm – 10:30 pm

THE 5 FLAVOURS OF CHINA

■ Sweet | Sour | Salty | Bitter | Spicy

2022 Sula, Sauvignon Blanc, India

SOUP

▲ Yunnan chicken cloud consommé (E)(SU)
Goji berry

DIM SUM PLATTER

▲ Prawn hargao (S)(F)

▲ Shanghai chicken dumpling (G)(SO)(SU)(LOC)

▲ Pork and prawn sui mai (G)(SO)(S)(F)

▲ Thousand layers baked black pepper chicken roll (G)(SO)(S)(F)(E)(LOC)

MAIN COURSE

▲ Steamed Chilean sea bass with ginger and spring onion (G)(SO)(S)(F)

▲ Stir fried lamb with honey black pepper sauce (G)(SO)(S)(SU)

■ Cantonese stir fry lotus stem with asparagus, snow peas and broccoli (D)

⊙ Steamed jasmine rice

⊙ Hand-pulled 'Biang Biang' noodles (G)(SO)(SU)(LOC)

2022 Frontera, Shiraz, Chile

■ VEGETARIAN

▲ NON-VEGETARIAN

⊙ VEGAN

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TASTE OF BAOSHUAN

DESSERT

▲ Coconut ice cream with Pat Chun sweet vinegar and honeycomb cake *(G)(D)(E)*

Shoumei

Roku gin, Shoumei tea and dried tangerine home-made syrup, lemon, tonic water



VEGETARIAN



NON-VEGETARIAN



VEGAN



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FOOD MENU

STEAMED DIM SUM

4 pieces per portion

- ☐ Four seasons dumpling (LOC) ✦
110 kcal / 80 g
- ☐ Vegetable potsticker (G)(SO)(SU)(LOC)
190 kcal / 96 g
- ☐ Three treasure hedgehog bao (G)
196 kcal / 100 g
- ☐ Crystal vegetable dumpling (LOC)
85 kcal / 80 g
- ☐ Snow peas and water chestnuts with truffle (D)(G)(SO)(SU)
110 kcal / 80 g
- ☐ Edamame dumpling (SO)(G)
147 kcal / 85 g
- ☐ Wild mushroom and truffle steamed bun (G)(SO)
220 kcal / 110 g
- ☐ Vegetable chung fun (G)(SO)(SU) ✦
110 kcal / 105 g
- ▢ Prawn hargao with rice vinegar cloud (S)(F)
381 kcal / 80 g
- ▢ Prawn wonton with garlic and chilli (G)(S)(F)(SO) ✦
221 kcal / 120 g
- ▢ Steamed prawn and spinach dumpling with tobiko (G)(S)(F)
295 kcal / 80 g
- ▢ Lobster prawn dumpling (S)(F)
184 kcal / 110 g
- ▢ Prawn chung fun (G)(SU)(F)(SO) ✦
290 kcal / 110 g

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FOOD MENU

STEAMED DIM SUM • CONTINUED

- ▲ Chicken and lotus stem dumpling (SU)(SO)(G)(S)(D)(LOC)
296 kcal / 90 g
- ▲ Steamed Shanghai chicken dumpling with ginger infused vinegar (SU)(SO)(G)
360 kcal / 90 g
- ▲ Grilled chicken potsticker with egg and crisp chilli (SU)(SO)(G)(E)(LOC) ✦
269 kcal / 250 g
- ▲ Pork and prawn sui mai XO sauce and pickled cucumber (SO)(S)(G)(F)(PK)
290 kcal / 90 g
- ▲ Pork char sui bun (SO)(S)(G)(PK)
320 kcal / 90 g
- ▲ Steamed Shanghai pork dumpling with ginger infused vinegar (SU)(SO)(G)(PK)
297 kcal / 90 g

CRISP AND BAKED DIM SUM

4 pieces per portion

- Vegetable spring rolls (SO)(G)(LOC)
210 kcal / 100 g
- ◉ Dragon's beard crispy tofu (SU)(SO) ✦
285 kcal / 105 g
- Mix vegetable golden lantern puff (SU)(SO)(G)
340 kcal / 90 g
- ▲ Thousand layers baked black pepper chicken roll (SO)(G)(S)(D)(E)(LOC) ✦
397 kcal / 110 g
- ▲ Duck and chilli puff (SO)(G)(S)(F)(D)(E) ✦
410 kcal / 90 g
- ▲ Honey baked pork puff pastry (SU)(SO)(G)(S)(F)(D)(E)(PK) ✦
390 kcal / 120 g

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FOOD MENU

SALADS

🌱 Heirloom tomatoes with hoisin dressing (SO)(G)
111 kcal / 110 g

🌱 Lotus and sesame (SO)(G)
184 kcal / 110 g

APPETISERS

🌱 Seasonal local vegetables in lettuce cups (SU)(SO)(G)(LOC)
111 kcal / 140 g

🌱 White snow mushrooms with coriander hot pot (SU)(SO)(G)
291 kcal / 245 g

🌱 Vegetarian assorted dim sum platter (SU)(SO)(G)
140 kcal / 160 g

🍗 Meat and seafood assorted dim sum platter (SU)(SO)(G)(S)(PK)
140 kcal / 160 g

🍗 Cantonese stir fried salt and pepper prawns (S)(F)(D) ✦
251 kcal / 200 g

🍗 Typhoon fried chicken with black beans Xinjiang (SU)(SO)(G)
301 kcal / 160 g

🍗 cumin and chilli lamb chops (SU)(SO)(G)(S)(F)(LOC)
396 kcal / 220 g

🍗 Sweet and sour pork ribs (SU)(SO)(G)(S)(PK) ✦
375 kcal / 210 g

A. WONG SIGNATURES

🍗 Smacked cucumber with salmon roe (SU)(SO)(G)(F)
165 kcal / 120 g

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FOOD MENU

A. WONG SIGNATURES • CONTINUED

- ▲ Hainanese chicken wrap with licorice soy (SO)(G)(S)(F)(LOC)
405 kcal / 200 g
3 pieces
- ▲ Velvet Alaskan king crab with asparagus (SU)(SO)(G)(F)(D)(S)
595 kcal / 310 g
- ◻ Hand-pulled 'Biang Biang' noodles (SO)(LOC)(SU)(G)
225 kcal / 110 g
- ▲ Coconut ice cream with Pat Chun sweet vinegar, honeycomb cake and caviar (SU)(F)(D)
285 kcal / 310 g

APPETISERS

- ◻ Moo shu pancake wraps with chilli bean paste, vegetables and mushroom (SO)(G)(LOC)
395 kcal / 310 g
6 wraps
- ◻ Vegetarian crisp aromatic duck, "London 1960" (SU)(SO)(G)(LOC)
678 kcal / 620 g
6 wraps
- ▲ Peking duck, "London 1960" (SO)(G)(LOC) ✦
1175 kcal / 520 g
6 wraps

SOUPS

- ◻ Tofu and spinach (SO)
175 kcal / 240 g
- ◻ Shandong vegetable wonton (SU)(G)(LOC)
57 kcal / 220 g
- ◻ Hot and sour vegetable (SU)(SO)(G)(LOC)
112 kcal / 240 g

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FOOD MENU

SOUPS • CONTINUED

- ☐ Emperor's broth ★
125 kcal / 240 g
Morel, baby bok choy and goji berry
- ▲ Prawn wonton (G)(S)
165 kcal / 230 g
- ▲ Smoked chicken and sweetcorn (SU)(E)(LOC)
140 kcal / 240 g

ADMIRAL ZHENG HE'S JOURNEY TO INDIA

India's homage to some Chinese classics

- ☐ Wok glazed honey lotus stem with chilli (G)(LOC)
375 kcal / 200 g
- ▲ Thousand chilli chicken (SU)(SO)(G)(S)(LOC) ★
528 kcal / 220 g
- ▲ Sichuan chicken (LOC)
402 kcal / 280 g
- ☐ Stir fried vegetable noodles (SU)(SO)(G)(LOC)
231 kcal / 220 g

MAIN COURSES

- ☐ Seasonal Chinese greens (LOC)
291 kcal / 260 g
- ☐ Cantonese stir fry lotus stem with asparagus, snow peas, mushrooms and broccoli (LOC) ★
280 kcal / 260 g
- ☐ Dry fried French beans and aubergine (SU)(SO)(G)
391 kcal / 275 g
- ☐ Mushroom and soy mapo tofu (SU)(SO)(G)
621 kcal / 300 g

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FOOD MENU

MAIN COURSES · CONTINUED

-  Stir fried mock duck with tofu, black fungus and bell pepper (SU)(SO)(G) 395 kcal / 325 g
-  Steamed tofu with Baoshuan soy, chilli and garlic (SU)(SO)(G)(LOC) ✦ 244 kcal / 322 g

SEAFOOD

-  Grilled five spiced Kolkata Bekti in chilli beurre noisette (SU)(SO)(G)(F)(D)(LOC) ✦ 970 kcal / 250 g
-  Guangdong style prawns in hot garlic sauce (SU)(SO)(G)(S) 402 kcal / 320 g
-  Steamed Chilean sea bass with crisp chilli and peanut (SU)(SO)(G)(F)(N) 540 kcal / 260 g
-  Steamed Chilean sea bass with ginger and spring onions (SU)(SO)(G)(S)(F) ✦ 540 kcal / 260 g

POULTRY

-  Chicken with pickled mustard greens (SO)(G) ✦ 609 kcal / 380 g
-  Slow cooked Shandong chicken (SU)(SO)(G)(S) 610 kcal / 460 g
Serves 2

LAMB

-  Stir fried cumin lamb (SU)(SO)(G)(S)(LOC) ✦ 689 kcal / 320 g
-  Stir fried lamb with honey black pepper sauce (SU)(SO)(G)(S) 689 kcal / 320 g

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LAMB • CONTINUED

- ▲ Yunnan style sliced lamb with mint and garden herbs (SO)(G)(S)(LOC)
525 kcal / 220 g

PORK

- ▲ Hunanese spice sliced pork (SU)(SO)(G)(S)(PK)
325 kcal / 285 g

RICE

- ◻ Steamed jasmine rice
- ◻ Vegetable rice with chilli oil (SO)(G)
345 kcal / 300 g
- ▲ Egg fried rice (SU)(SO)(G)(E)
329 kcal / 320 g
- ▲ XO fried rice with dried scallops, prawns, lettuce and oyster sauce (SO)(G)(S) ♦
375 kcal / 340 g
- ▲ Chicken and asparagus rice with ginger oil (SO)(G)(E)
360 kcal / 350 g
- ▲ Chicken fujian rice (SU)(SO)(G)(S)(E)
328 kcal / 310 g

NOODLES

- ◻ Udon noodles tossed with vegetables, peanut and sesame dressing (SU)(SO)(G)(N)
310 kcal / 320 g
- ◻ Vegetable flat rice hor fun noodles (SU)(G)(LOC) ♦
317 kcal / 310 g
- ▲ Dry spiced vermicelli noodles with XO sauce (SU)(SO)(G)(S)(F)(E)
254 kcal / 220 g

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FOOD MENU

NOODLES • CONTINUED

- ▣ Crisp noodles with chicken, shiitake and bean sprouts *(SO)(G)(F) ✦*
310 kcal / 460 g
- ▣ Hor fun noodles with lamb *(SU)(SO)(G)(S)(LOC)*
321 kcal / 340 g

DESSERTS

- ▣ Baoshuan ice cream trolley *(G)(D)(LOC)*
312 kcal / 120 g
- ▣ Lychees with chilli lime sugar *(D)*
305 kcal / 185 g
- ▣ Chocolate nemesis *(E)(D)*
661 kcal / 100 g
- ▣ Mango textures cheesecake with lychee granita *(G)(D)(N)(LOC) ✦*
390 kcal / 160 g

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BAOSHUAN TEA SELECTION

GREEN TEA

Caravan Tea

This 'China gunpowder' green tea is a mysterious blend of sweet mint and citrus fruit notes.

Jasmine Queen

The intoxicating scent of jasmine flowers enhances the sparkling elegance of this delicately fashioned green tea.

Lung Ching

Yielding a beautiful jade infusion, this green tea is also known as 'Dragon Well' and has a full, round flavour with fresh aromas that delight the senses.

Weekend in Shanghai

A tribute to the city of juxtapositions, this green tea is embellished with ripe red berries, swirls of mystical blossoms and a hint of mint, producing a cup of enchanting freshness.

BLUE TEA

Imperial Oolong

A balanced and flavourful semi-fermented tea with a sweet and fruity flavour and a lingering finish.

Ti Kuan Yin Superior

This renowned semi-oxidised tea from Fujian province creates a mellow infusion with a sweet orchid-like fragrance and a delicate taste.

BLACK TEA

Pu'er

Recognised for its medicinal qualities, this matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post-meal tea.

Imperial Souchong

This smoky black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine. A generous daytime tea that is perfect with a savoury meal.

Yunnan FOP

A sophisticated black tea with a balance of strength and smoothness, this Flowery Orange Pekoe is a classic tea to share with friends or to accompany a meal.



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NON-VEGETARIAN



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