



G·A·Y·L·O·R·D  
CATERING

culinary repertoire  
CHINESE MENU

### STARTERS

Dry chilly chicken  
Crispy duck rolls  
Crispy chicken salt & pepper  
Chicken & chive dumpling  
Grilled shanghai Dumpling  
Chicken Satay  
Black Chicken  
Roast sesame chicken  
Shredded crispy lamb  
Lamb spring Onion rolls  
Roasted lamb chops  
Sesame prawn toast  
Prawn salt & pepper  
Golden fried prawns  
Crispy vegetables  
Chilly mushroom  
Paneer Manchurian  
Chilly Paneer  
Vegetable spring rolls  
Vegetable fried dumpling  
Grilled vegetable Dumpling  
Potato Julian  
Golden fried baby corn

### MAIN COURSE

Chilly chicken gravy  
Chicken black bean sauce  
Roast chicken in satay sauce  
Chicken with basil, chilli, spring onion  
Chicken with ginger, garlic  
Crispy vegetable in garlic Sauce  
Shredded potato in Chilly sauce  
Stir fried lotous roots  
Broccoli, baby corn & asparagus in chilly garlic sauce  
Vegetables in Szechwan sauce  
Green pepper, water chestnut, bamboo shoot beans carrots cashew nuts in Tabanjan sauce  
Stir fry mushroom iin chilly & basil  
Stir-Fry Water Chesnut,with asparagus  
Braised Fried Mushroom with baby spinach  
Baby Corn and Peppers  
Vegetable Balls in Manchurian Sauce  
Mixed Vegetable Chow Chow  
Mixed Vegetable with Almonds  
Fried Rice  
Steam rice  
Thin noodles in Hoisin sauce with red, green pepper, garlic, bean sprout  
Plain Noodle with bean sprouts  
Crispy noodles  
Glass noodles