

HINESE IMPERIAL FOOD ORIGINATED AROUND THE ZHOU DYNASTY (11TH CENTURY B.C. - 476 B.C.) WHICH WAS THE BEGINNING OF THE FLORISHMENT OF CHINESE CUISINE AND DIVIDED INTO FOURTEEN DIFFERENT REGIONAL CUISINES OUT OF WHICH THERE WERE EIGHT DISTIN-GUISHED CUISINES THAT IS SERVED TO THIS DAY.

"CHUAN STYLE" - COMMONLY KNOWN AS SICHUAN OR SZECHWAN - THE MOST WIDELY SERVED CUISINE IN CHINA. SICHUAN CUISINE WINS UNIVERSAL PRAISE FOR ITS HOT-NESS, SOURNESS AND NUMBNESS IT PRODUCES, WHICH ARE RARE IN OTHER REGIONAL CUISINES.

"YUE STYLE" - ALSO CALLED CANTONESE, IS THE CULINARY STYLE OF GUANGDONG PROVINCE CHARACTERIZED BY THEIR TENDER AND SLIGHTLY SWEET TASTE. CLASSIC CAN-TONESE SAUCES ARE LIGHT AND MELLOW. GARLIC IS USED HEAVILY IN SOME DISHES. THIS COOKING METHOD AIMS TO PRESERVE THE FLAVOR OF THE DISHES.

"LU STYLE" - COMMON NAME -SHANDONG COOKING STYLE, IS ORIGINATED FROM THE NATIVE COOKING STYLES OF EAST CHINA. ITS HISTORY CAN BE DATED BACK TO QIN DYNASTY (221 BC TO 207 BC). IT HAS BECOME ONE OF CHINA'S EIGHT CUISINES SINCE SONG DYNASTY (960 AD TO 1234 AD). IT IS THE MOST PREVALENT DISTINCT REGIONAL CUISINE IN CHINA

"MIN STYLE", - FUJIAN CUISINE, THE HISTORY OF MIN CUISINE DATES BACK TO 5000 YEARS AGO. IT CONSISTS OF THREE STYLES, FUZHOU STYLE, WHICH IS USUALLY TASTES LIGHT, WESTERN FUJIAN STYLE FEATURING SLIGHTLY SPICY FLAVORING, AND SOUTHERN FUJIAN STYLE, WHICH USUALLY TASTES SPICY AND SWEET.

"JIANSU STYLE", - SU CUISINE FOR SHORT, ORIGINATES FROM THE NATIVE COOKING STYLES OF SOUTH CHINA. IT HAS A FRESH TASTE, WITH MODERATE SALTINESS AND SWEETNESS. ONCE IT WAS THE SECOND LARGEST CUISINE AMONG ANCIENT CHINA'S ROYAL CUISINES.

"XIANG STYLE" - ALSO CALLED HUNAN CUISINE, STEMS FROM A PROVINCE THAT HAS AN AGE-OLD REPUTATION AS A "LAND OF FISH AND RICE". IT IS SAID THAT IT NOT ONLY HAS THE SALTINESS OF THE CUISINES OF NORTH CHINA AND THE SWEETNESS OF THE CUISINES OF SOUTH CHINA.

"HUI STYLE" - ANHUI CUISINE OR WAN CUISINE. IT IS ONE OF THE EIGHT FAMOUS CUISINES OF CHINA, DERIVED FROM NORTH CHINA. ANHUI CUISINE MAINLY CONSISTS OF THREE STYLES REPRESENTING THREE REGIONS: YANGTZE RIVER REGION, HUAI RIVER REGION, AND SOUTHERN ANHUL

"ZHEJIANG STYLE", KNOWN AS ZHE CUISINE, IS ORIGINATED FROM SOUTH CHINA. IT CONSISTS OF THREE MAJOR STYLES, HANGZHOU, NINGBO AND SHAOXING STYLE. AMONG THEM, HANGZHOU STYLE IS THE MOST NOTABLE.

OUR CHEFS WITH THEIR CULINARY EXPERTISE HAVE COM-BINED ALL THESE STYLES TO GIVE YOU THE BEST OF ALL AT "THE MONK".... CHI HAO HAE HAO... BON APPETIT!!!





facebook.com/THEMONKUAE

SOUPS

ىثىوربة







شوربة كابوريا حارة

شوربة مونك خاصة

شورية توم يوم

شورية مانشو

SPICY CRAB MEAT SOUP

As the name itself suggests

MONK SPECIÁL SOUP 😑

Thick soup with vegetables, chicken or mixed seafood

TOM YUM SOUP 🝙 🗪

Spicy Thai specialty soup with lemon grass & galangal

MANCHOW

An all time favorite soup with your choice of Chicken /Sea food / Veg

HOT'N'SOUR, SWEETCORN

شورية هوت أند سور ، ذرة حلوة

An all time favorite soup with your choice of Chicken / Sea food / Veg

NOODLE CLEĂR SOUP

شوربة نودلز

Clear soup with steamed noodles, julienne vegetables and meat of your choice

DIMSUMS

مخبوزات



CHK 26智



سبرينج رول

SPRING ROLLS

The most popular starter in the Chinese menu with filling of your choice

DUMPLINGS-STEAMED/FRIED 😑

زلابية مقلية/بالبخار

Crescent shaped dim sum filled with vegetable or meats mixed with Chinese herbs.

سلة مأكولات مشكلة مطهيه بالبخار 12 قطعة

MIXED STEAMED BASKET (12PCS)

Mixed platter with a combination of steamed dimsum

مان ثاو 3 قطع (3 PC) MAAN THAO

Soft handmade Chinese bread served steamed or fried

MIX **55** g

15智

SYFYDS

ساطة



35 岩

35 岩

SOM TAM 🥏

ستوم تام

A traditional Thai raw papaya salad with bird's eye chilly, peanut and palm sugar

CHINESE COLD SALAD

سلطة صينية باردة

Non spicy salad comprising of cucumber, spring onion and silky noodles

CRISPY DUCK SALAD

Crispy roasted duck with green vegetables with a sweet and sour dressing

MIXED SEAFOOD SALAD 😑 🥔

سلطة مأكولات بحرية مشكلة

Seafood mixture in a hot and sweet dressing with Thai coriander

ساتیه تایلاندی ۷۸۲۸۲ ۲۲۲۲

CHK **32**皆 MEAT

44 g

CHICKEN SATAY

ساتيه الدجاج

Soft slices of chicken marinated in Thai spices and cooked

BEEFSATAY

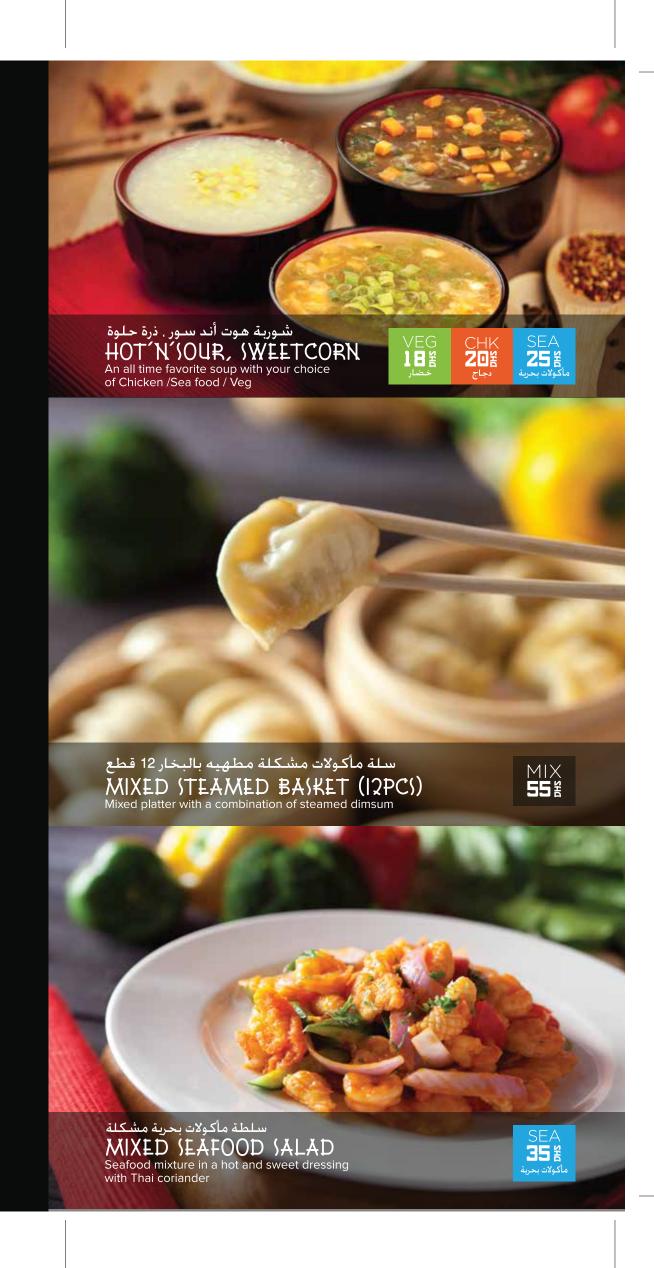
ساتيه اللحم البقرى

Thai spices mixed with beef tenderloin, served with peanut butter sauce

PRAWN SATAU (6 PCS)

سأتيه الروبيان (6 قطع)

Medium prawn marinated in tongue tickling Thai spices, served with peanut butter sauce



XPPETIZERS

مقبلات

VEGETARIAN



MIXED YEG TEMPURA

Combination of vegetables crispy fried Japanese style

CRISPY YEG SALT 'N' PEPPER .

كرسبي خضار بالملح والفلفل

تمبورا بالخضار المشكل

Assorted vegetables batter fried and tossed with herbs and spices

ذرة كرسبى وكستناء

CRISPY CORN WITH WATERCHESTNUT

Tongue tickling house specialty of whole corn and crunchy water chestnut

CORN FLITTERS 😑

كعك ذرة

Batter fried corn cakes served in our chefs special preperation

CRISPY SPINACH YEGETABLE

خضار وسبانخ كرسبي

Crispy fried vegetables tossed in a tangy sauce with crispy fried spinach

بطاطس شيزوان كرسبي 🥥 🥥 الكلاCRISPY POTATO SZECHWAN

Special preparation of julienne potato, crispy fried and tossed in Szechwan sauce

PANEER CHILLY DRY

بانير بالفلفل الحار

Fresh cottage cheese sautéed with fresh green chilies and soya



POULTRY

دواجن

30署

50 岩

بط کرسبی

دجاج بالفلفل الأسود

لولي بوب دجاج

دجاج منغولي

دجاج باتايا

CRISPY PEKING DUCK =

Crispy roasted duck served with pancakes, Hoi sin and Plum sauce

CHICKEN BLACK PEPPER 😑 🥥 Stir fried chicken with rich black pepper sauce and soya

CHICKEN LOLLYPOP

An all time favorite

MONGOLIAN CHICKEN 🥥

Tender cubes of chicken deep fried with garlic and chilies

PATAYA CHICKEN 🥏

Diced chicken pieces tossed in Thai spice combination

CHICKEN CRISPY SPINACH 😉 🥥

دجاج كرسبى بالسبانخ

Slices of chicken stir fried in a chilly garlic combination, served with crunchy spinach

TENGDA CHICKEN

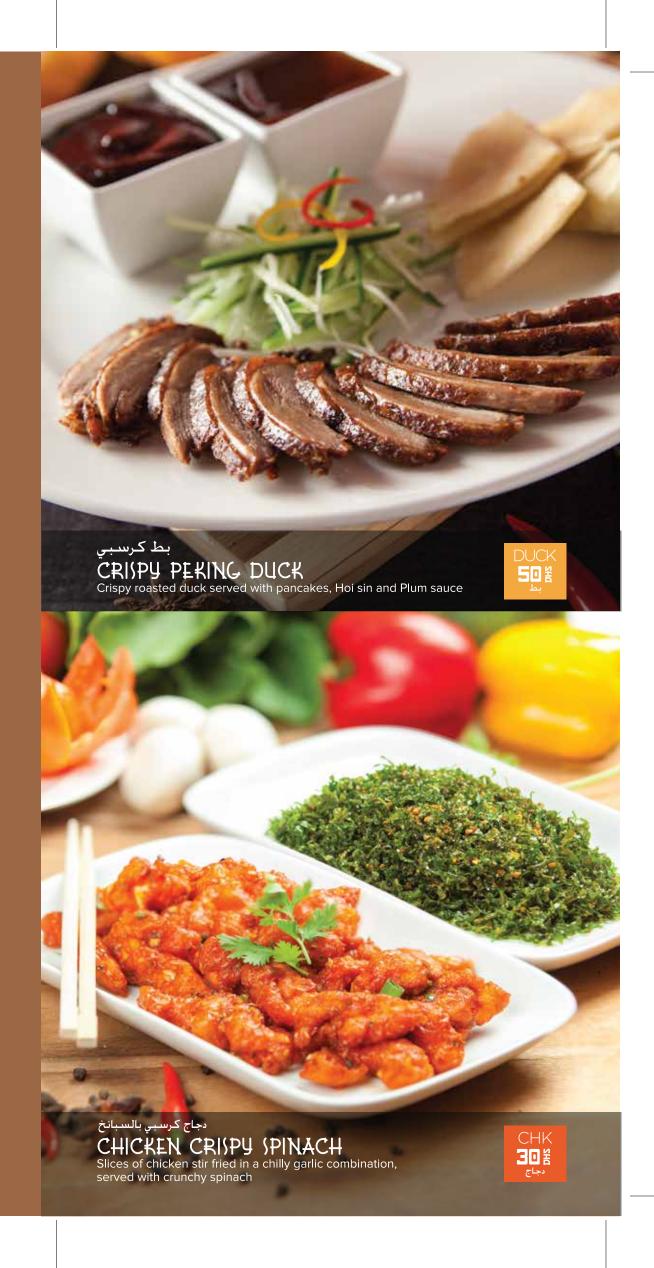
A rare delicacy of Kolkata Chinese cooked to perfection

SAI BOO CHICKEN

Crispy chicken tossed in a tangy sauce

دجاج تنجدا

دجاج سای بو



XPPETIZERS

مقبلات

巾E太T

لحوم



CRISPY SHREDDED LAMB

لحم غنم مبشور كرسبي

Shredded lamb tossed with freshly sliced chilly and garlic in a mild sauce

LAMB OUSTER CHILLY

لحم غنم في صلصة محار

Slices of roasted lamb tossed with fresh red and green chilly in oyster sauce

TENDERLOIN HERBAL PEPPER

فيليه يقر بالفلفل والأعشاب

Slices of beef tossed with finely chopped bell peppers and herbs

فيليه بقرمقلي بالريحان

STIR FRIED TENDERLOIN WITH BASIL

Slices of beef cooked with basil leaves and mashed garlic

TENDERLION CHILLY DRY

فيليه بقرحار

Tender slices of beef cooked with rich soya, fresh green chilly and spring onion



مأكولات بحرية SEXFOOD

SQUID 32岩 FISH
38 #

روبيان واسابى

TEMPURA PRAWN OR FISH =

Selected prawn or fish dipped in a crispy batter and fried

WASABI PRAWN

Medium prawn tossed with wasabi, chilly and garlic

PRAWN CRISPY SPINACH :

روبيان كرسبي بالسبانخ

Medium prawn tossed in a chilly garlic combination, served with crunchy spinach

FISH TSHING-HAI

سمك تشينج هاي

تمبورا روبيان أو سمك

Slices of fish stir-fried in chilly, ginger, garlic and celery

EISH HYKKY

سمك هاكا

Fish slices tossed with chopped chilly spring onion and ginger

SQUID RINGS

حلقات حبار

Fresh squid crispy fried and served with sweet chilly sauce

MIXED SEA FOOD TEMPURA 60指 مَلكِلة مُشكِلة مُسكِلة

Selected seasoned sea foods dipped in batter and crispy fried



الطبق الرئيسى MXINCOURSE

VEGETARIAN



YEGETÄBLE THAI CURRY 😑 🥥



كاري خضار تايلاندي أحمر اأخضر

Assorted vegetables cooked in a rich Thai spices with coconut milk

PANEER - CHOICE OF SAUCE

بانير - اختيار من صلصات

Cottage cheese cooked to your choice to suite your appetite

PAN-CHOU YEGETABLE 😑

خضار بان نشوی

Assorted exotic vegetables cooked in a special sauce prepared by our head chef

YEGETÄBLE MÄNCHURIÄN

خضار مانشوريان

Assorted vegetable balls cooked with chilly and ginger in rich soya sauce

STIR FRIED CHINESE GREENS

خضار صيني مقلي

Fresh green vegetables, tossed lightly with smashed garlic

BUDDHA'S DELIGHT HUNAN SAUCE

خضار بودا ديلايت

Mixed vegetables and greens cooked with garlic in rich soya sauce

POULTRY







NALANGI CHICKEN

دجاج نالانجى

Chef's special recipe of chicken cooked in a mild spiced gravy

DAE YIL'S CHICKEN

دجاج دای فیلس

Medium spicy finger chicken tossed with peppers and fresh green chilly

KUNG PÅO CHICKEN 🛢 🥔

دجاج کونج باو

Our House special preparation of diced chicken tempered with burnt red chilies, capsicum and cashewnut in rich soya

CHICKEN SOHO

دجاج سوهو

Finely sliced chicken cooked in medium spicy red chilly sauce flavored with celery leaves

CHICKEN WOOLY 😑

Finger sized chicken cooked in a rich sauce with green chilies, flavored with soy sauce

CHICKEN THÀI CURRY 😑 🥏

كارى دجاج تايلاندى أحمر/أخضر

Tender chicken pieces cooked in rich coconut gravy with Thai spices, lemon grass and basil leaves

CHICKEN SESAME SAUCE

دجاج بالسمسم

Diced chicken cooked in a chilly and ginger combination with freshly grounded sesame seeds

JADE CHICKEN

دجاج جيد

Szechwan specialty- cooked with ginger, garlic, peppers and minced spinach

DUCK WITH YEGETABLES

بط بالخضار

Roasted duck with exotic vegetables in cantonese or sweet and sour sauce

بط بالصلصة حسب اختيارك DUCK WITH CHOICE OF SAUCE

Diced roasted duck in your choice of sauce



الطبق الرئيسى MXINCOURSE

巾E太T

لحوم



ROAST LAMB BLACK PEPPER

الأسود كم غنم مشوي بالفلفل الأسود كالمعالم الأسود كالمعالم الأسود كالمعالم المعالم المعالم

الخم غنم مشوي بالزنجبيل والثوم ROAST LAMB GINGER GARLIC لحم غنم مشوي بالزنجبيل والثوم

Tender baby lamb cooked in a combination of ginger and soy sauce

Roasted tender lamb slices cooked with fresh baby pakchoi with a touch of soya

TENDERLOIN WITH BROCOLI

فيليه بقر بالبروكولي

Beef cooked in a Cantonese style in white garlic sauce and garden fresh broccoli

TENDERLOIN BLACK BEAN

فيليه بقر بالفاصوليا

Pan fried slices of beef cooked with freshly grounded fermented beans and fresh red chilly

TENDERLOIN WITH BELL PEPPERS Slices of beef stir fried in a rich oyster sauce with bell peppers

فيليه بقر بالفلفل

كاري فيليه بقر تايلاندي أحمر/أخضر

TENDERLOIN THĂI CURRY = 4

Tender beef slices cooked in rich coconut gravy with Thai spices and basil leaves

مأكولات بحرية SEXFOOD

SQUID 34 H FISH **4回**器

PRAWN **45 £** روبيان

CELERY CHILLY PRÁWN 🥥

Medium prawn cooked with celery stalks and chilies

KUNG PAO PRAWN = 4

روبيان حار بالكرفس

روبيان كونج باو

Prawns tempered in burnt red chilies, capsicum, cashew nut and rich soya

PRAWN MUSHROOM BAMBOO SHOOT روبيان مع فطر

Prawn cooked in Cantonese style

PRAWN THAI CURRY 😉 🥥

كاري روبيان تايلاندي أحمر/أخضر

Medium prawn cooked in rich coconut gravy & Thai spices, lemon grass & basil leaves

STEAMED FISH

سمك بالبخار

Fish steamed with black mushroom and bamboo shoot in traditional method

MANDARIN FISH

سمك مندرين

Sliced fried fish cooked in a rich soya sauce with vegetables

SQUID WITH CHINESE CABBAGE

حبار مع ملفوف صيني

Slices of squid cooked in a mild sauce with mashed garlic and Chinese cabbage

CRAB MEAT

50 岩

كابوريا (صلصة من اختيارك)

Fresh sea crabs de shelled and pan fried in any sauce of your choice

JUMBO PRAWN 😑

디디보

روبيان جمبو (صلصة من اختيارك)

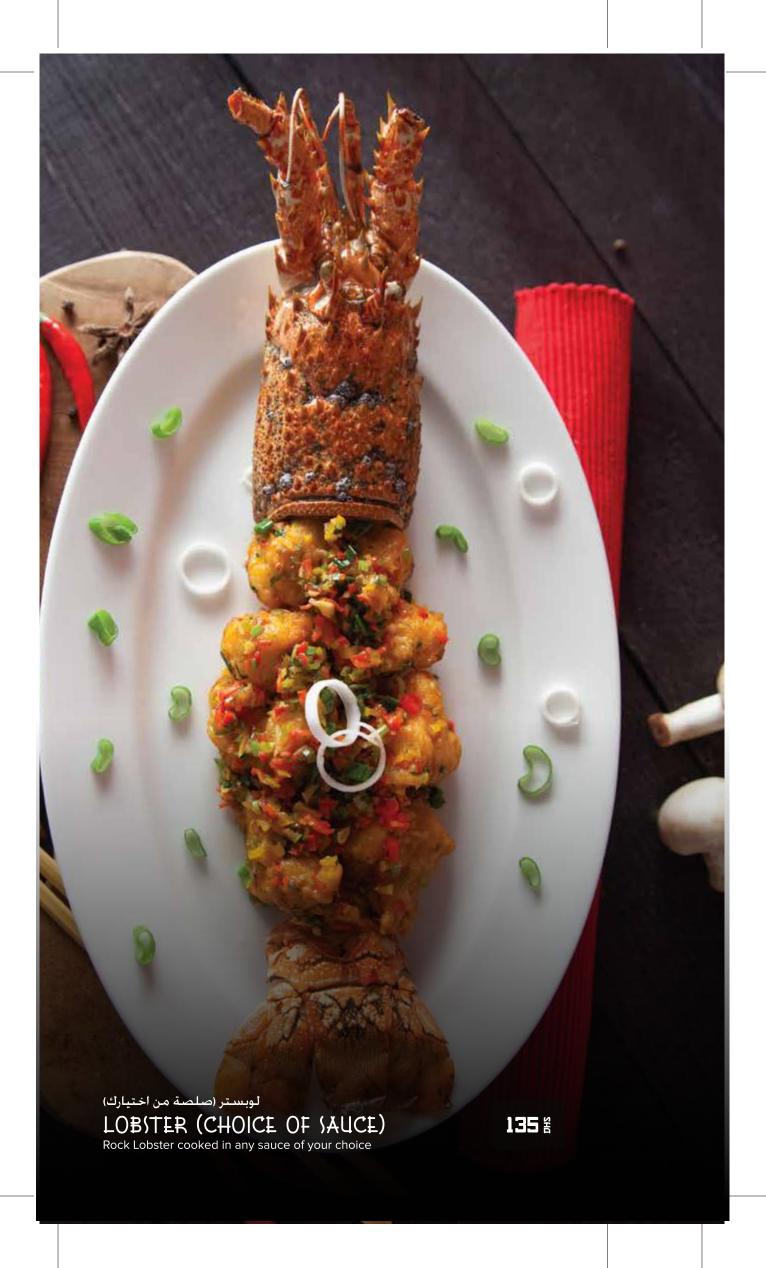
Jumbo sized prawn cooked in any sauce of your choice

لوبستر (صلصة من اختيارك)

LOBSTER (CHOICE OF SAUCE)
Rock Lobster cooked in any sauce of your choice

1358





أرز ونودلز محضران في قدر

POT RICE & NOODLES







LEMON POT RICE

أرز بالليمون في قدر

Rice cooked with utmost care with Kaffir lime leaves and galangal

BABY POT RICE

أرز في قدر للصغار

Rice cooked in earthen pot with seven spices and star aniseeds

SHANTUNG RICE

أرز شانتونج

Soft rice cooked in a clay pot and served with a topping of your choice, sautéed with mushroom in a mild sauce

MONGOLIAN POT NOODLE

نودلز منغولية

Stir fried tangy noodle served with mild sauce on top with choice of meat

CLAY POT NOODLE

نودلز محضرة في قدر من الخزف

Soft noodle tossed with baby bok choy, shiitake mushroom, leek and coriander with meat of your choice

أرز ونودلز RICE الا NODDLES







FRIED / SZECHWAN RICE 🥏

أرز مقلي/أرز شيزوان مقلي

Contemporary rice of Chinese cuisine

THAI FRIED RICE

أرز تايلاندي مقلى

Rice fried with meat of your choice, exotic vegetables and Thai herbs and spices

SHANG-HAI FRIED RICE

أرز شانج هاى مقلى

A combination of rice and noodle tossed to perfection with any meat or vegetable

MEI FUN

نودلز می فن

Very thin rice noodle tossed with mixed vegetables and meat of your choice

DAN MEIN NOODLESpicy noodles tossed with garlic and chilly

نودلز دان مین

HAKKA / SZECHWAN NOODLE

نودلز هاكا/نودلز شيزوان

Wok tossed noodle with vegetables and meat of your choice

PATAYA NOODLE

نودلز باتايا

Soft noodle dish with lots of spice and herbs

KOI THEAO

نودلز کوی ثیاو

Flat Malaysian noodles tossed with soya spinach and sprouts

PAD THAI

نودلز باد تايلاندية

Thai Specialty Rice noodles a specialty noodle dish of Thai cuisine

STEAMED RICE

12岩

أرز مطهي بالبخار



DESERT

حلويات

15智

DATE PAN CAKE WITH ICE CREAM منودلز بالعسل والآيس كريم Delicacy of the middle east prepared in eastern style

CHOICE OF ICE CREAM



QUICKIES

مشروبات باردة

6 器

AREATED WATER (Coke / Sprite / Fanta / Diets)

MINERAL WATER Large / Small (3 DHS)

SPARKLING WATER
Perrier

مشروبات غازية

مياه معدنية

مياه فوارة - بيريه

CHINESE TEX

208

قدرشاي صيني CHINESE TEÄ POT - JÄSMINE/GREEN