

Madame Ming

An escape within the escape. Madame Ming takes you on a quiet journey through Asia, with flavours from Thailand and China, and a soft breeze from the poolside. Ginger, lemongrass, yuzu, coconut... it's all in the details. Only question is: chopsticks or fork?

A refined Asian dinner spot with Thai and Chinese influences
(and zero pressure to master chopsticks).

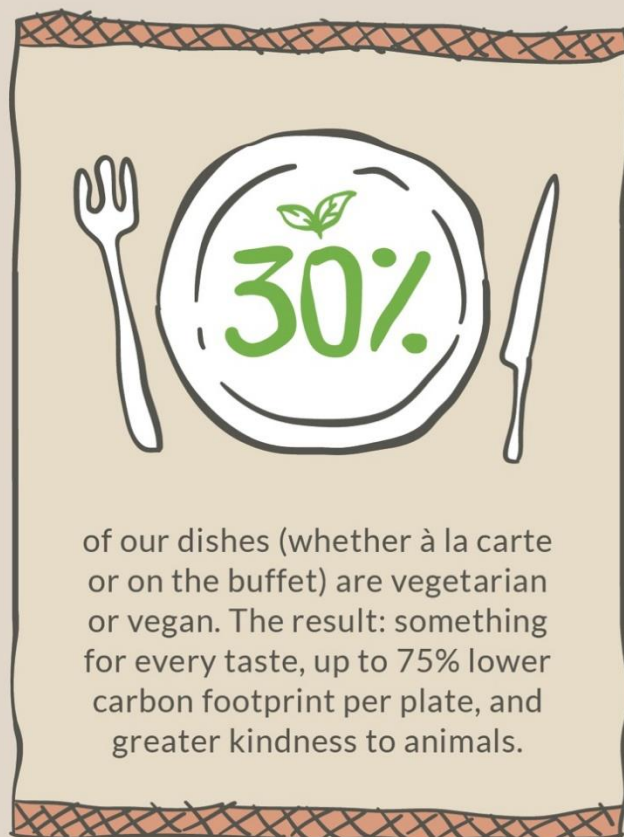
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



STARTERS AND SOUPS

Rs 505

Chinese crispy vegetable spring rolls

With glass noodles, Shitake mushroom, Cabbage, Bean sprouts


[SOY, GLU, SSE]

[PLANT-BASED, VEG]

Thai green papaya salad

With cherry tomatoes, Chilli, Dried shrimps, Fine bean, Carrot, Peanut, Crispy shallots

[CRU, PNT, SSE, LUP]

***PLANT-BASED**  option available with sea-free lemon shrimps



Vietnamese chilled chicken rolls

Chicken, Wombok, Carrot, Coriander, Lime, Shallots

[GLU, CEL]



Peking tofu and mushroom

Tofu, Mushroom, Sweet chilli, Soy sauce

[SOY, GLU]

[PLANT-BASED, VEG]

Malaysian mushroom noodle soup

Mushroom broth with fresh tofu, Mushroom, Carrots, Beansprouts, Spring onions, Asian greens, Flat rice noodles

garnished with coriander, chilli, and lime

[GLU, CEL, SOY]

[PLANT-BASED, VEG]

Tom Yam Soup

Chilli paste, Kaffir lime, Ginger, Cherry tomato, Baby Prawn, Fish sauce, Lemongrass

[CRU, FSH, ALC]



Thai Tom Kha Gai Soup

Chicken, Coriander, Cherry tomato, Green cabbage, Coconut milk

[MLK, CEL]

MAIN COURSE

All Main Course dishes are accompanied with Jasmine rice.

TOFU AND VEGETABLES

Rs 630

Singaporean Tofu and vegetable stir-fry

Tofu, carrots, spring onion, zucchini, Asian greens, mixed pepper in an oyster mushroom and soya bean sauce

[GLU, SOY]

[PLANT-BASED, VEG]

Green Thai vegetable curry

Broccoli, Cauliflower, Carrot,
Mushroom, Bell Pepper, Onions,
Green Thai curry paste

[CEL, SSE]

[PLANT-BASED, VEG]



Tofu and 3 kinds of Chinese mushrooms

Tofu, Shitake, Straw mushroom,
Seaweed

[GLU, SOY, CEL]

[PLANT-BASED, VEG]

CHICKEN

Rs 765

Vietnamese lemon chicken

Crispy Chicken, Lemon, Scallions,
Pepper, Lemongrass, and Chili

[GLU, CEL, SSE, SOY]



Thai sweet & sour chicken

Chicken, Pineapple, Onions,
Spring onions, Cherry tomato,
Cucumber, and Carrots

[LUP, GLU]

Malaysian Duck green curry

Duck, Lychee, Basil, Bamboo
shoots and Pineapple

[MLK, SSE, CEL]



BEEF

Rs 860

Thai Beef red curry

Red curry paste with Coconut
milk, Cashew nut, Zucchini, Chili,
Green beans, and Basil

[BEF, MLK, SSE, NUT]



Chinese Beef stir-fry

Beef, Onion, Straw mushroom,
Bean curd, Bok choy, Soy sauce

[SSE, BEF, NUT, SOY, LUP, CEL]

PORK

Rs 830

Thai honey garlic spare-ribs

Pork ribs, Garlic, Honey, Sesame
seeds

[PRK, SSE, SOY]

Ka nom pany na moo

Pork belly, Tamarind, Coriander,
Vegetable pickles

[PRK, SUL]

FISH

Rs 830

Indonesian steamed fish

Basil, Lemongrass, Garlic, Ginger,
Coriander, Lime and Asian
greens

[FSH, CEL, SSE]

Thai crispy fish fillet with yellow curry sauce

Yellow curry, Coriander, Chili, Basil, Chestnut, Roasted peanuts
[FSH, GLU, PNT]



PRAWN – WITH SUPPLEMENT

Sizzling Tiger prawns (3 pcs of U10)
With stir-fried wok vegetables & fried rice
[CRU, MLK, SOY, ALC]
Rs 1200

RICE AND NOODLES Rs 485

Pad Thai Jay

Flat rice noodles with Tofu, Asian greens, Spring onions, Carrots, Beansprouts, Peanuts, Lime, and Tamarind sauce
[SOY, GLU, PNT]
[PLANT-BASED, VEG]

Singapore Noodles

Noodles with Chicken, Spring onions, Carrots, Asian greens, Chili, Beansprout, and Egg
[SOY, FSH, GLU]



Chinese Chow mein

Noodles with Pork, Carrots, Spring onions, Asian greens, Bean sprouts and Egg
[PRK, GLU, SOY, FSH, EGG]

Special fried rice with Chicken or Beef

Fried rice with chilli, Green beans, Zucchini, Carrot, Sweet basil, Egg, and Cashew nuts
[BEF, EGG, SOY, NUT, PNT]



DESSERT Rs 450

Chinese mango pudding with berries

[MLK]
[VEG]

Caramelised lychee parfait, Honey sauce [MLK, EGG, GLU]

Coconut Sagoo, Almond jelly and lychee syrup

[NUT]
[PLANT-BASED]

Red bean chocolate cake

With red fruit coulis
[GLU]
[PLANT-BASED]



Ming chocolate cake

Sesame seeds, Vanilla ice cream
[GLU, EGG, MLK, SSE]

Fruit platter

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]