

Chinese Club New York features a special brand of "Desi-Wallah Chinese" cuisine.

"Wallah" is a popular Indian slang that refers to someone who is a master of a particular trade - in this case,
Desi-Wallah Chinese cuisine refers to the Mehtas' mastery of the Indian Chinese style of cooking.

The original Chinese Club in Darjeeling was a place where Chinese immigrants could gather and socialize without fear of persecution and enjoy the clubs' signature dishes along with refreshing cocktails.





Starters

Butter Salt & Pepper Mushroom V Tempura mushroom with scallion, garlic	8.95	Wheels of fortune Honey-chili crispy lotus root	9.95	Mahjong combo Fried Momo, wonton, spring roll	11.95
Crispy Chili Pepper Calamari Fried calamari, chili pepper, bell peppers, scallion	8.95	Lollypop Chicken Lollipop chicken wings with spicy mayo	9.95	Grandma's Wonton Chicken and shrimp, ginger, cilant	8.95 ro,
Crispy Vegetable Spring Roll Vegetables wrapped in spring roll skin	8.95	Momos with Chutney Chicken/Vegetable Dumplings from calcutta's famous Terreti Bazaar	8.95	Money Bags Chicken and shrimp, ginger, Chili	9.95
Fresh Corn Pakoras Fresh corn fritters, onion, ginger, curry leaves	8.95	Vegan Rolls w. peanut sauce Rice noodle,lettuce,cucumber,avocado	8.95	Masala Fish Fries Mystery flavor fish	11.95



Salad 8.95

"Laphing" Buddha Tibetan style cold mung bean jelly salad

Chinese Bhel Salad
bhel mix, chutney, avocado, chili, onion, cilantro, cucumber

Darjeeling Salad mixed greens ,carrot,chutney,cucumber, avocado, strawberry

Aloo Chat (Street Snack)
Tangy potato, onion, cucumber, cilsntro, chili, mixed greens



@TheChineseclubNYC



Choice of Chicken / Vegetable / Seafood +1
Wonton and Choy Soup (Beef bone-marrow broth)

Hot and Sour Soup
woodear mushroom,shimeji mushroom,chili paste,egg, tofu

Crispy wonton, greens

Sweet Corn Soup cream corn,egg, superior stock

Manchow Soup with Crispy Noodle ginger,cilantro,scallion,chili,mushroom and tofu



Desi-wala Chinese Staples:

Served with Jasmine Rice / Brown Rice / Biryani Rice (+2)

Vegetable: Gobi/ Vegetable kofta /Paneer (+1)/ Okra 12.95

Chicken 14.95 Beef 16.95

Seafood 17.95: Shrimp/Squid; Mixed Seafood/Fish (+1)

Sizzling Hakka Chili (Dry/Gravy) 🐷 : Green chili, onion, bell peppers, Xaoxing, soy

Manchurian - Chili, cilantro, ginger, garlic, soy (from Mumbai, unique desimala sauce traditionally enjoyed with the Veg Kofta balls)

Szechwan Chutney -: Spicy sambal, scallion, cilantro, celery

Hot and sweet garlic sauce -: Chili, cilantro, ginger, garlic, scallion

Maharaja's (Tsingtao Beer Batter): our version of General Tso

Kung Bao : peppers, peanut, onion, dry chili

Sweet and Sour: onion, pineapple, bell pepper, cucmber, pomegranate

as-is

Mixed Vegetable Stir Fry GFV: seasonal vegetables

Choy of the Day GF V: Seasonal greens sautéd in ginger garlic sauce

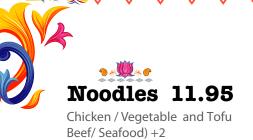
Gingery Brussels GF V : sautéd in ginger sauce

Specials

- * Steamed Fish Fillet: cilantro, chili, scallion, ginger, pineapple 21.95
- * Emadatse butter Prawns: Onions, bell peppers, fresh black pepper, curry leaf, cheese 19.95
- * Tumeric Banana Leaf Fish: okra, curryleaf, onion, smoky banana leaf 21.95
- * Bengali Fish GF 🛩 : spicy coconut milk curry with whole yellow craocker 24.95







Darjeeling Hakka Lo-mein

Onion, bean sprouts, carrot, spinach, egg, scallion

Singapore Maifun

Rice noodles, curry, love, carrot, sugar peas

Manchurian Noodle -

Braised egg noodles, scallions, bean sprouts, garlic, ginger, onion

Crunchy Noodles 14.95

Crispy American Chop Suey Crispy noodle, sweet and sour sauce - not from America, fried egg on top

Noodle Soup 14.95

Kathmandu Thukpa

Noodle soup, egg, chili, lettuce, mushroom

Calcutta Chili Garlic

Egg noodles, broad rice noodles, chili paste, bean sprout, onion and lime

Bangkok Drunken Noodle

Hor fun, pineapple, basil, onion, bell peppers

Hong Kong Pan Fried Noodle

Crispy pan-fried noodles with vegetables, egg on top

粣

Fried Rice 10.95

Chicken / Vegetable and Tofu Beef/ Seafood) +2

Chili-Garlic 🐱

Onion, bell pepper, chili sauce, peas, carrots

Bangkok Fried Rice

Fresh pineapple, cashew nut, onion, peppers, peas

Hakka Fried Rice

King soy sauce, pepper, onion, peas, carrot

Chinese Club

Egg wrapped fried rice

Black sesame-Ginger Fried Rice

In homemade ginger blend, egg, scallion, sesame oil



est. 1914



Dessert 8.88

Kwality Cassatta: Three flavor ice-cream with sponge cake and nuts

Ice-cream Laddoo: Tempura ice cream

Snow fungus and goji berry: dessert soup

Beverages

Cold

Water: Still OR Sparkling 3.5/4

Juice (guava or mango) 5

"Fresh" Sugar-cane Juice

Umami "Masala" Soda 5

Soda 3.75

Limca: desi Sprite

Thumbs Up: Indian Coca-cola

Diet Coke/ Ginger Ale

Hot

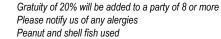
Hot Ginger Thumbs Up 5

Kopi Trading Co. special 5

Masala Chai 5



V – Vegan GF – Gluten Free 🥌 – Spicy





Cocktails 14

Rabert's Jin and Jamun: Hendricks, jamun with lime and coriander

Mogambo Kush hua: Betel Leaf, rye whiskey, bitters

Mojecto: Fresh Cane, Rum, Lime, mint

Aal eez well: Gin, Yuzu, lime, agave, grapefruit juice

Goodman di laltain: St. Germain, Strawberry, Prossecco

Darjeeling Darling: Vodka, Lime, Agave, Ginger beer

Sharaab

Vodka
Grey Goose
Stoli flavors
Belvedere
Kettle One

After Meal
St. Germain
Baileys
Malibu
Kahlua

Johnnie Walker Blue
Johnnie Walker Black
Oban
Maccallan 12 yrs
Knob creek (rye whiskey)
Desi Daaru Selection
Jack Daniels

Rum
Bacardi
Mayer's
Tequila
Patron
Mezcal

Malibu Kahlua Hendricks Bombay

White Wine		Red Wine	
Sauvignon Blanc (fresh)	10/35	Pinot Noir (smooth)	10/35
Pinot Grigio (crisp)	10/35	Malbec (smoky)	10/35
Chardonay (mature)	10/35	Cabernet Sauvignon	10/35
Riesling (semi dry)	10/35	*Special reserves by the bottle	
Rose	10/35	please ask your server	

Beer 7

BOTTLE : Tsingtao, Lion

Beer Bucket: 25.00
Pick five bottles

Draft beer Tower: 25

Sake

Premium Sake (Junmai) 9/60
Yuzu Sake (fresh citrus) 7/24
Hot Sake 10

Nigori Sake (unfiltered) 6/18