

The word "Sampan" comes from the original Cantonese term used for the boats, which literally means "three planks".

It popularly refers to a flat-bottomed, eloquent wooden boat gliding down the tranquil waterways laden with significant things of life. A sight which is very commonly visible in Asian lands, these boats appear to be sacred against the mesmerizing backdrop of nature and rhythmic sound of chopping of Yulah...the oars. More than a lifeline to the hard working natives of these lands, the boats are a symbol of "Simplicity".

Inspired by these sampans, our celebrated Pan- Asian restaurant Sampan, located atop the magnificent façade at The Suryaa, New Delhi is a confluence of simplicity, traditions, exotic flavors of food and aesthetics of the land.

Offering a breath-taking view of New Delhi's skyline, the restaurant features natural aroma of the spices, wholesome goodness in every morsel of the honest food, delicately prepared by our skilful chefs with a contemporary touch and served with warmth and affection-is the real story of sampan.

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy



Signature

SUSHI SASHIMI

Nigiri Sushi (Two pieces per portion)

545

A slice of your choice of topping, hand pressed onto a mound of delicate vinegar rice, enhanced with a dash of wasabi

Maguro 	Tuna
Shake 	Salmon
Ebi 	Prawn
Tobikko 	Flying fish roe

Maki Sushi (Six pieces per portion)

Choice of filling layered with rice and nori sheet, hand rolled and cut into pieces

Takwan 	Pickle radish
Kappa 	cucumber
Avocado 	Avocado
Ninjin 	Carrot

745

Maguro 	Tuna
Shake 	Salmon
Ebi 	Prawns

845

Sashimi Zoushi (Four pieces per portion)

Slice of Fresh Fish, served with wasabi & Kikkoman soy

Maguro 	Tuna
Shake 	Salmon
Ebi 	Prawn
Tobikko 	Flying fish roe

645

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Vegetarian



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Healthy








Signature

SUSHI
























Signature sushi Rolls western style - Eight pieces per portion

The Sampan Roll   	795
Chef's Special charmoula tandoori paneer sushi roll	
Western Roll  	795
Marinated artichoke, green asparagus, takwan sushi roll	
Vegetable Delight Roll  	795
Cucumber, carrot, bell pepper with mayo, roasted sesame seed	
Kagi age Roll  	795
Filled with crispy tempura vegetables with tonkastu	
Asparagus tempura Roll 	795
Filled with crunchy asparagus tempura with tonkastu	
Ohi Tashi Roll  	795
Spinach, shitake, takwan, cucumber, asparagus	
Classic California Roll  	995
Marinated prawns, cucumber, crabstick topped with flying fish roe	
Crunchy Roll 	995
Crispy fried prawn tempura tonkatsu teriyaki drizzling	
Dragon Roll 	995
Crispy fried prawn tempura sushi topped with salmon & tuna	
Tandoori Maki Mono Roll   	995
Roasted spicy chicken with cucumber	
Volcano Roll 	995
Salmon, flying fish roe coated with tonkastu	
Spicy Mix Fish Roll 	995
Salmon, Tuna & Cucumber with mayo	






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DIM SUM

Crunchy Choi Dumpling  	695
Steamed Baby Bak Choy & Vegetables with water chestnut flavored with onion & garlic oil	
Cheung Fan  	695
Steamed rice paper roll with Asian vegetables scented with soya & ginger	
Vegetable Yellow Dumpling  	695
Steamed dumpling filled with Asian vegetables with garlic ginger	
Guo Tie 	695
Pan-fried dumplings filled with Asian greens	
Vegetable Green Dumpling  	695
Spinach, mushroom and celery dumpling	
Har Gow  	795
Steamed prawn dumpling with ginger, celery and spring onion	
Jiaozi Ji  	795
Delicate mix of chicken leg mince and shitake mushroom	
Siu mai  	795
Steamed open faced chicken or shrimp dumplings with bamboo shoot and mushrooms	
Ladhaki Momo  	795
Whole wheat flour steamed chicken dumpling with shallots, coriander & ginger	
Lamb Kothe  	795
Pan fried minced lamb dumpling with scallion & coriander	
Sampan Dim sum Combo    	795
Selections of three varieties Chicken, Lamb & Vegetables, two pieces each	


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SALADS AND APPETIZERS

- Som Tam Thai**   395
Chiffonade of crisp green papaya, tossed in a dressing made of palm jaggery, chilli, coriander root and crushed peanut
- Yasai Sarada**   395
Japanese style fresh lettuce salad with miso dressing
- Yakiniku Salad**   595
Teppan chicken, scallions, leeks and shitake mushroom with chef's special marinade
- Fresh Lettuce and Chicken Salad**   595
Chef's Special marinated chicken wrapped in fresh lettuce
- Yum Nua Salad**   695
Tenderloin Slices, tossed with chef's special marinade

HOT APPETIZERS

- Sampan Special Kembang**    795
Indonesian chili fried broccoli
- Three Treasure Vegetables**  795
honey glazed lotus stem, baby corn & water chestnut
- Five Spice Fresh Corn**  795
Sautéed crispy American corn in five spice powder, chilli & shallots
- Crunchy Spinach and Corn**   795
Tossed with chili, garlic and scallions
- Yasai Tempura**  795
tempura batter- fried assorted vegetables with tonkatsu sauce
- Chengdu Style Crispy Tofu**   795
Wok tossed tofu with ginger, garlic and spring onion






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HOT APPETIZERS

Koong Phad Kraphaw 🇮🇩 🌶️	1395
Shell lobster with chili and holy basil	
Sampan Special Prawn 🇮🇩 🌶️ 🌶️ 🌶️ 🍲	1295
Indian Ocean prawns tossed with homemade chili crispy spinach in oyster sauce	
Ebi Furai 🇮🇩	1295
Shrimps crusted with fluffy penko flakes and fried tonkatsu dip	
Manjuts Yangpan 🇮🇩	995
Honey glazed crispy lamb tossed with scallions ginger and white sesame seeds	
Sambal Goreng Ikan 🇮🇩 🌶️ 🌶️	995
Fish with shallots, chili paste, coriander and a hint of lime	
Katsu Style Basa Fish 🇮🇩	995
Flakey Penko crumb Basa fillet , with tonkatsu dip	
Hakka Shredded Chicken 🇮🇩 🍷 🌶️ 🌶️	895
Tossed with chilli, leeks and pepper	
Phuket Style Barbecued Chicken 🇮🇩 🌶️	895
Chicken fillet with garlic basil and fresh chili	
Chili Mountain Chicken 🇮🇩 🌶️ 🌶️ 🌶️	895
Sampan Master Chef's specialty crisp chicken tossed with pepper and sesame seeds, aromatized with Chinese wine	
Por Pia Tord 🇮🇩 🍃	795/895
Thai spring rolls with choice of vegetarian or chicken	

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SOUP 🇩🇪

Kimchi Jigae ♡ 🌶️ 🌶️	495 / 445 / 425
Korean style cabbage kimchi stew with choice of prawns or chicken or Tenderloin or vegetables	
Suan La Tang 🌶️	495 / 445 / 425
Hot and sour soup with your choice of prawn or chicken or vegetables	
Tom Yum ♡ 🌶️ 🌶️	495 / 445 / 425
with choice of prawns or chicken or vegetables	
Pho ♡	495 / 445 / 425
Vietnamese soup, scented with star anise, enriched with rice noodles, Prawns or chicken or vegetables	
Sour Pepper wonton 🌶️	495 / 445 / 425
With your choice of prawns or chicken or vegetables	
Curry Laksa 🌶️	495 / 445 / 425
Coconut curry with noodle with choice of prawns or chicken or tenderloin or vegetables	
Gay Lim SookMi Tong	495 / 445 / 425
choice of prawns or chicken or vegetables – sweet corn soup	
Geng Tang	495 / 445 / 425
Hearty broth – Manchow Soup with your choice of prawns or chicken or vegetables	
Pancit Molo	495
Filipino chicken, prawn and pork, curry noodle soup	
Miso Shuru ♡	425
Japanese fermented bean paste with silken tofu & seaweed	

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🌶️ Hotness Level 🟢 Vegetarian 🟠 Non – Vegetarian ♡ Healthy 🍷 Signature

TEPPAN –YAKI

Prawn with Togarashi    	1295
Fresh river prawns marinated with five togarashi powder, glazed with teriyaki sauce	
Tenderloin Teriyaki 	1095
Tenderloin marinated with Japanese herbs and glazed with teriyaki sauce	
Temba Saki Seyo Yaki 	895
Grilled chicken wings with teriyaki sauce	
Mushroom Yaki    	795
Grilled mushrooms marinated with spicy Japanese five spice powder	
Minari Yaki Spicy Togarashi    	795
Tofu marinated with Japanese herbs with teriyaki sauce	
Cottage Cheese Yaki 	795
Grilled cottage cheese steak cooked and glazed with bulldog sauce	

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Hotness Level



Vegetarian



Non – Vegetarian



Healthy



Signature

MAIN COURSE – NON-VEGETARIAN

FISH AND SEAFOOD

- Indian Ocean Lobster, Steamed or wok fried** 🍲 1395
With Chinese seasonal greens - choice of sauce – ginger scallion or Sichuan
- Pla Thodk Kratheim Prik Thai** 🍲 🌶️ 🌶️ 🌶️ 1395
Deep fried pomfret with Thai basil chili garlic sauce
- Sampan Special Steamed Pomfret** 🍲 🍲 🍲 1395
Steamed pomfret with fragrant black bean sauce
- Sampan Imperial Prawns** 🍲 🌶️ 🌶️ 🍲 1295
Golden fried prawns sautéed with garlic chili and green onion shoots
- Stir fry Prawns in Chili Grain Mustard Sauce** 🍲 🌶️ 1295
Tossed with mushrooms and scallions | encased in a spiced mustard sauce
- Days fish - Steamed or Wok fried** 🍲 995
With Chinese seasonal greens | choice of sauce – ginger scallion or Soy
Homemade chili pickle
- Shandong Fish** 🍲 🍷 995
Stir fried fillet of fish with vegetables cooked in oyster sauce

POULTRY

- Beijing Roast Duck** 🍲 1695
Mandarin pancakes | cucumber, scallions and hoi sin sauce
- Duck with trio of peppers** 🍲 🌶️ 🌶️ 1495
Wok tossed duck with bell peppers, shitake & spring onion | mala sauce
- Sampan Special Crispy Chicken** 🍲 🍲 🍲 895
With lemon sauce or sweet and sour sauce
- Kung Pao Chicken** 🍲 🌶️ 895
Crisp chicken tossed with sweet soy, peanut, chili and spinach
- Chicken in Hot Basil** 🍲 🌶️ 895
Chicken tossed with chili, oyster flavored with basil
- Chicken Mongol Kublai** 🍲 🌶️ 895
From iron wok with peppers, scallions, mushroom and celery

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MEAT

- Wok tossed tenderloin slices with almonds slivers & Asparagus** 🍴🌶️ 1095
Cooked with chili, tomato & sesame oil
- Stir Fry Tenderloin with Chinese Greens** 🍴💚 1095
Enhanced with rice wine & burnt garlic
- Asian Style Lamb with Vegetables** 🍴 995
Tossed lamb with soya, spring onion & oyster sauce
- Double Roast Lamb Shank with Star Anise** 🍴💚🌶️ 995
Slow roasted lamb shanks with marinated vegetables & chili
- Hearty Pineapple Pork Ribs** 🍴 995
Pot roasted pork ribs Tossed with pine apple and sweet and sour sauce

























FAR EASTERN KARI OR CURRY

- Penang Style Black Cod** 🍴🌶️ 1395
Braised cooked black cod fish in a creamy peanut curry
- Pazoon Hin** 🍴🌶️ 1295
A delightful Myanmar prawn curry
- Lamb Massamam Curry** 🍴🌶️ 995
Slow cooked lamb with potato, basil & chili
- Kaeng Khiao waan kai** 🍴🌶️🌶️🌶️ 895
Traditional Thai chicken green curry with pea eggplant perfumed with kaffir lime leaves
- Kaeng Kari Jai** 🍴🌶️🌶️ 745
Thai curry with seasonal vegetables. Choice of red, green or massaman curry






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MAIN COURSE - VEGETARIAN

Asparagus Broccoli, Double Mushroom  	745
In lemon supreme broth	
Hunan Chaap Choi  	745
Baby corn, chest nut, Broccoli, shitake mushroom wok fried with Sesame garlic sauce	
Braised Chinese Greens with Burnt Garlic  	745
Tossed greens vegetables, rice wine, sesame oil & garlic	
Homemade chili marinated seasonal vegetables   	745
Tossed with marinated chili paste and light soya	
Wok Tossed Vegetables with Mango Mustard   	745
Tossed vegetables in mango mustard, shallots & chili	
Har Tin Choi  	745
Spinach, baby corn and mushroom in sherry and ginger sauce	
Eggplant and potato    	745
Stir fried in Sichuan sauce	
Tofu and vegetable clay pot    	745
Phad Phak Ruam Mit  	745
Thai stir-fried vegetables	






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RICE & NOODLES

Cantonese Pan fried Noodles	995 / 895 / 795
Tossed with Asian vegetables & spring onion in light soy Choice of – Prawn or Chicken or Vegetables	
Yang Zhou Fried Rice 	695
With Ham, Prawn & Eggs	
Chicken XO Fried Rice 	695
Phad Thai  	695 / 595
Thai soft flat rice noodle with crushed peanut & tamarind Choice of –Prawn or chicken or vegetables	
Braised Buckwheat noodles with mushroom & Chinese cabbage	695 / 595
Choice of – Prawn or chicken or vegetables	
Singaporean Noodles	695 / 595
Choice of –Prawn or chicken or vegetables	
All-time favorite Hakka style Noodles	695 / 595
Choice of –Prawn or chicken or vegetables	
Chaun Fan	695 / 595
Choice of –Prawn or chicken or vegetables	
Khao Phad 	695 / 595
Thai style fired rice Choice of –Prawn or chicken or vegetables	
Sampan Special Burnt Garlic Fried Rice 	695 / 595
Choice of –Prawn or chicken or vegetables	
Spicy Tomato, Basil & ginger fried rice  	595
Jasmine Rice 	595
Steamed Rice 	445

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DESSERTS

Asian Mango Ginger Mousse 🍷	345
Creamy mousse of mango pulp, scented with fresh ginger root	
Chen-Pi 🍷	345
Delicious combination of oriental dried tangerine peel and mocha	
Chocolate Lava Cake With Ice Cream 🍷	345
Cake stuffed with hot liquefied chocolate	
Sampan Pancake 🍃 🍷	345
Chefs creations	
Tempura Fried Ice Cream 🍃	345
Asian Figs Layered Cake 🍃 (sugar free)	345
Exotic Fresh Fruits With Ice Cream 🍃	345
Seasonal fresh exotic fruits	
Honey Roasted Almond Darsan 🍃	345
Crispy fried flat pastry , drizzled with honey and toasted almonds	
Pisang Goreng 🍃	345
Fried banana & chocolate pancake with ice cream	

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