



# CHIBANG!

CHINESE + MEXICAN CUISINE

*Experience authentic, perfectly balanced flavor taking flight at Chibang, a dining exploration that invites Chinese and Mexican cuisines to the table.*

*Explore delectable Chinese or Mexican selections from either side of our menu and stretch your culinary wings.*

*By the way, Chibang 翅膀 means "wing" in Mandarin.*

*(It's fun to say — try it out!)*

# COCKTAILS

## CHIBANG MARGARITA \$10.50

Espolon Silver Tequila, Mizu Lemongrass Shochu, blood orange syrup and fresh lime

## GREEN TEA MARTINI \$10.95

Mizu Green Tea Shochu, green tea, lemongrass syrup and fresh lemon juice

## RED DRAGON \$10.50

1800 Silver Tequila, Flor de Cana 4 Year Rum, orange juice, pineapple chipotle syrup, fresh lime juice and hibiscus syrup

## LYCHEE MARTINI \$11.50

Tito's Vodka, St. Germain, lychee puree and fresh lemon juice

## ORANGE BLOSSOM \$10.50

Mizu Lemongrass Shochu, Triple Sec, orange blossom water, orange juice and fresh lemon juice

## JADE STONE \$10.50

Bacardi Superior, Midori, white cranberry juice and fresh lime juice

## MEXICAN MULE \$10.50

El Jimador Silver Tequila, ginger beer and fresh lime juice

## MEZCAL NEGRONI \$10.50

Creyente Mezcal, Campari and sweet vermouth

## PALOMA \$10.50

Jose Cuervo Tradicional Silver Tequila, Ting and fresh lime juice

## MICHELADA \$7.50

Dos Equis Beer, Tabasco, Worcestershire, fresh lime juice, with or without tomato juice

# CHIBANG!

CHINESE + MEXICAN CUISINE...

# CHINESE

## APPETIZERS

### EGG DROP SOUP

Chicken, corn, tomato and mushrooms

### SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and crisp onion

### POT STICKERS

Steamed shrimp dumplings, with a green apple salad

### CHICKEN SPRING ROLLS

Green cabbage, garlic, bean sprouts, sesame soy

### LETTUCE WRAPS

Stir-fried chicken, mushrooms and fried rice noodles with chili oil and a sweet black vinegar dressing

### SIMPLE GREENS SALAD

Lettuce and vegetables with traditional or honey ginger dressing

### MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted seeds and fried wontons

# MAINS

## BEEF AND BROCCOLI

Stir fried with hoisin, five spice and toasted sesame oil

## SINGAPORE CHILI SHRIMP 🌶️

Sweet and spicy with chili sauce, garlic and onion

## SWEET & SOUR SHRIMP

Crisp fried shrimp, tomatoes, pineapples, peppers and plum sweet & sour sauce

## KUNG PAO CHICKEN 🌶️🌶️

Sichuan peppercorns, chilies and cashews

## MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

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## GOLDEN ROASTED DUCK \$20 per person

*(2 person minimum)*

Carved at the table. Slow roasted with spices, hoisin glaze and green onion pancakes

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## SIDES

### HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

### BROCCOLI

Stir fried with ginger and garlic glaze

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## STEAMED JASMINE RICE

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# MEXICAN

## APPETIZERS

### **SOPA**

Slow cooked pulled beef and tomatoes with oregano and pasilla chili

### **SUPER LOADED NACHOS**

Chili, three beans, guajillo, tres quesos, pico de gallo, birria sauce, jalapeño, guacamole and crema

### **QUESO FUNDIDO**

Carne asada with melted cheese and mushrooms, tortilla

### **QUESADILLA**

Queso blanco, Queso Oaxaca, salsa matcha verde

### **TACO DE CARNITAS**

Slow braised pork with guacamole and jalapeños

### **TACO DE ASADOR**

Grilled steak, refried sweet potato with salsa verde

### **INFLATIDAS DE CAMARONES**

Flash fried shrimp with poblano crema and mole amarillo

### **CHAMPINON TACO**

mushrooms, bean and corn relish, mint salsa

# MAINS

## PESCADO FRITO

Crisp fried fish, three chili crema and pico de jalisco

## POLLO EN MOLE

Spiced roasted chicken smothered in our 36-ingredient mole

## PORK LOMITO

Eight-hour slow cooked pork with stewed red beans

## STEAK RANCHERO\*

Striploin steak in a mild guajillo chili marinade with rebocado gravy

## CAMARONES DIABLO

Shrimp, red chili salsa, peppers, onions and lime crema

# SIDES

## GREEN BEANS

Garlic, lemon and olive oil

## FRIJOLES

Slow cooked red beans with fresh tomatoes and queso

## STIR FRIED POTATOES

Spiced onions, poblano queso and lime mojo

\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# STEAKHOUSE SELECTIONS

Great seafood and aged USDA beef, seasoned and broiled to your exact specifications.

A surcharge of \$23 applies to each entrée

**SURF & TURF\*** Lobster tail & grilled filet mignon

**BROILED FILET MIGNON\*** 9 oz. premium aged beef

**NEW YORK STRIPLOIN STEAK\*** 14 oz. of the steak lovers' favorite cut

**GRILLED LAMB CHOPS\*** double cut, lamb au jus

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18% service charge will automatically be added to your order

# DESSERTS

## CHOCOLATE "C-BANG"

Textured chocolate, salted fudge ganache, ginger and caramel ice cream

## COCONUT TEA TRES LECHES

Three kinds of milk in a light cake, soaked in spiced coconut cream

## CREMA CATALANA

Slow-cooked caramelized milk custard with a brown sugar crust



NOT FEELING LIKE CHINESE OR MEXICAN?

Your favorite Carnival dishes also available for dinner in our traditional &MORE menu.

inform your server if you have any food allergies.



## APPETIZER

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### SHRIMP COCKTAIL

*American cocktail sauce*

### CAESAR SALAD

*house-made dressing, shaved parmesan*

## MAINS

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### GRILLED SALMON\*

*asparagus & spinach*

### ROAST CHICKEN

*skillet potato, green beans, pan gravy*

### BROILED STRIPLOIN STEAK\*

*three peppercorn sauce*

## DESSERT

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### CARNIVAL MELTING CHOCOLATE CAKE

*vanilla ice cream*

### FRESH TROPICAL FRUIT

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