



In Kolkata, Chinese food isn't just cuisine — it's memory. From
the bustling kitchens of Tangra and Tiretti to family
drives past Gariahat, Southern Avenue,
and Park Street, generations of this city have grown up with
the unmistakable comfort of Indo-Chinese flavours.

Fu Chee is our humble attempt to honour that legacy.

We'll admit — Fu Chee is not exactly a phrase you'll find in a
traditional Chinese dictionary.

Loosely, it plays in the happy territory of “good fortune to eat”
or “blessed eating.” Truth be told,
we chose it because it made us smile — and because it sounded exactly like
the warm, comforting and joyfully Chinese kind of place we wanted to build.
(If it also makes you a little hungry, even better.)

Behind the woks, however, we are very serious.
Our chefs bring years of experience from some
of India's most respected Chinese kitchens,
carrying forward the bold, nostalgic flavours of Tangra that Kolkata knows so well.

We may not have Michelin stars or big corporate backing
— just a small dining room,
honest ingredients, and a slightly obsessive love
for getting Indo-Chinese food exactly right.

Welcome to Fu Chee.
Come hungry. Leave happy. And if you find a new favourite dish,
don't keep it a secret from your petuk friends,
favourite cousins, mashi-pishi... anyone!

Team Fu Chee

Soup

- **Fu Chee Signature Chimney Soup**

🐔 375 Mix 420

- **Sweet Corn Soup**

🥕 150 🍷 160 🐔 180 Mix 200

- **Wonton Soup (6pcs)**

🐔 180

- **Rainbow Soup**

🥕 150 🍷 160 🐔 180 Mix 200

- **Manchow Soup**

🥕 150 🍷 160 🐔 180 Mix 200

- **Thai Soup**

🐔 180 Mix 200

- **Noodle Soup With Burn Garlic**

🥕 150 🐔 180 Mix 200

- **Meifoon Soup (Rice Wine)**

🥕 160 🐔 200 Mix 220

- **Snow White Soup**

🐔 180 Mix 200

- **Vegetable Clear Soup**

🥕 150



A bubbling shared soup featuring a clear, savoury broth gently simmered with fresh vegetables, delicate meats, and our chef's signature seasoning — warm, aromatic, and perfect for beginning the meal together.

* Please inform our chef of any dietary requirements or food allergies you have.



Communal soups have long been part of Chinese dining culture, bringing people together around a shared pot of simmering broth. Inspired by traditional hot pot traditions, chimney-style soups celebrate warmth, balance, and the pleasure of cooking fresh ingredients together.



Dimsum (Dumpling)

- **Fish Siu Mai** (4pcs)
→ 350
- **Steam Momo** (6pcs)
🐔 160 🐷 200
- **Kothey Momo** (6pcs)
🐔 200 🐷 220
- **Deep Fried Momo** (6pcs)
🐔 200 🐷 250
- **Pan Fried Momo** (6pcs) 🌶️
🐔 220 🐷 250
- **Steam Wonton with Burnt Garlic** (8pcs)
🐔 200 🐷 250 Mix 280
- **Crispy Fried Wonton** (8pcs)
🐔 230 🐷 280
- **Korean Bao** (2pcs)
🐔 220 🐷 260

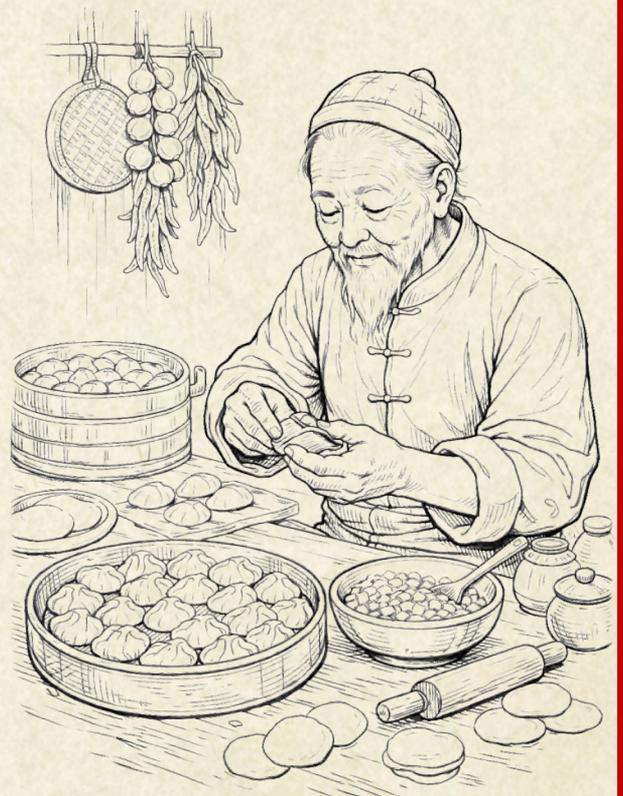


Delicately wrapped dumplings filled with seasoned meat and gently steamed until tender and juicy, served with our house dipping sauce for a comforting and satisfying dim sum experience.

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Dim sum originated in southern China as small dishes served alongside tea during long conversations and gatherings. Dumplings like siu mai are celebrated for their delicate wrappers, balanced fillings, and their role in bringing people together at the table.



Starter

- **Drums of heaven (Dry) (6pcs)**
🐔 280
- **Fu chee Special Fried Chicken**
🐔 280
- **Chilli Garlic Pepper Chicken** 🌶️
🐔 250
- **Chicken Salt N Pepper**
🐔 250
- **Chicken wings (Dry) (6pcs)**
🐔 250
Choice of Sauce (sweet n spicy, chilli garlic)
- **Honey Chilli / Pepper**
🐔 250
- **Traditional Roast fried Chinese Chicken**
🐔 320
- **Chilli Roasted Pork** 🌶️
🐷 380

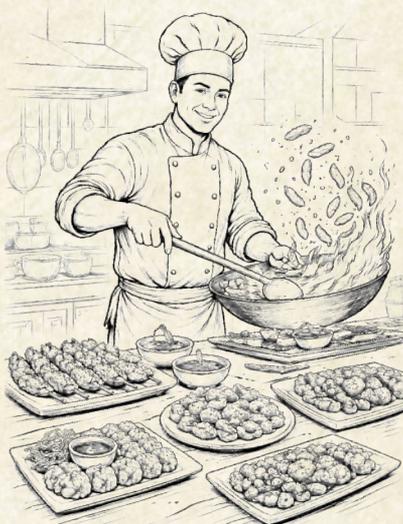


Crispy chicken wings tossed in a bold Indo-Chinese glaze of garlic, soy, and chilli, delivering juicy texture and a lively balance of savoury heat and flavour.

- **Chilli Garlic Pepper Fish** 🌶️
🐟 350
- **Salt N Pepper Fish**
🐟 350
- **Pan Fried Chilli Fish (8pcs)** 🌶️
🐟 350
- **Fish Finger (6pcs)**
🐟 320



Tender fish fillets lightly seasoned, pan-seared until golden, and tossed with garlic, soy, and bright chilli notes for a savoury dish with vibrant flavour and freshness.



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Indo-Chinese cuisine evolved from Chinese kitchens in India adapting traditional techniques to local tastes. Dishes like Drums of Heaven combine wok cooking with bold sauces, creating flavours that are now iconic in cities like Kolkata.

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Starters

- **Golden Fried Prawns** (6pcs)

👉 400

- **Butter Garlic**

👉 400

- **Prawns Trio Sauce** 🌶️

👉 400

- **Chilli Garlic** 🌶️

👉 400

- **Butter Fly Prawns**

👉 400



Succulent prawns coated in a delicate batter and fried until crisp and golden, offering a satisfying contrast of crunchy texture and tender seafood sweetness.

- ◻ ◦ **Vegetable Crispy Spring Roll** (3pcs)

👉 200

- ◻ ◦ **Corn Cream** (plain / chilli garlic) 🌶️

👉 220

- ◻ ◦ **Crispy Baby Corn** (trio sauce / chilli garlic) 🌶️

👉 220

- ◻ ◦ **Potato** (trio sauce / chilli garlic) 🌶️

👉 220

- ◻ ◦ **Butter Mushrooms** (trio sauce / chilli garlic) 🌶️

👉 220

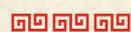
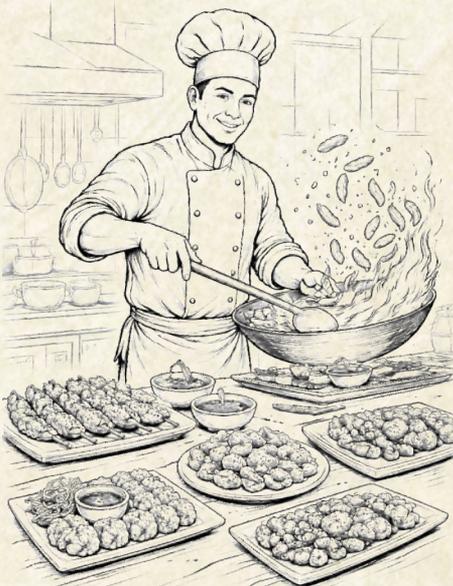
- ◻ ◦ **vegetable Schezwan Platter**

👉 220



Finely chopped fresh vegetables wrapped in a thin pastry sheet and fried until golden and crunchy, creating a light and flavourful starter that awakens the appetite.

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Fried seafood dishes are loved across many Chinese culinary traditions, where chefs focus on achieving the perfect contrast between crisp batter and tender seafood — a balance that makes the dish both indulgent and comforting.

Rice preparations

- **Fried Rice**

🌿 150 🥚 160 🐔 180 🍷 220 🍷 240 Mix 260 Spl 280

- **Burnt Garlic** (chow fun)

🌿 170 🥚 190 🐔 200 🍷 220 🍷 240 Mix 260 Spl 280

- **Traditional Chinese lap Choung** (chow fun)

🍷 280

- **Bamboo Rice**

🐔 270 Mix 300 Spl 320

- **Szechwan** (chow fun) 🌶️

🌿 160 🥚 170 🐔 190 🍷 230 🍷 250 Mix 260 Spl 280

- **Chilli Basil** (chow fun)

🐔 200 🍷 230 Mix 260 Spl 280

- **Plain Rice**

120



Fragrant rice tossed with golden crispy garlic and light seasoning, delivering a bold aroma and satisfying crunch that pairs beautifully with Chinese gravies.

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Fried rice began as a practical way to transform leftover rice into a delicious meal and has evolved into one of the most versatile and beloved dishes in Chinese cuisine across the world.

Noodles preparations

- **Hakka Noodles (chow mein)**

🥕 150 🥚 160 🍗 180 🍝 220 🍖 240 Mix 260 Spl 280

- **Chilli Garlic Noodles** 🌶️

🥕 160 🥚 170 🍗 190 🍝 230 Mix 260

- **Szechwan Noodles** 🌶️

🥕 160 🥚 170 🍗 190 🍝 230 🍖 240 Mix 260 Spl 280

- **Cantonese Pan Fried Gravy Noodles**

🥕 170 🥚 180 🍗 200 🍝 240 🍖 250 Mix 260 Spl 280

- **Fung Mee Mien (korean style)**

🥕 170 🥚 180 🍗 200 🍝 240 Mix 260

- **Traditional Chinese lap Cheong Noodles**

🍖 280

- **Mei Fun (Rice Noodles)**

🥕 170 🥚 180 🍗 200 🍝 240 🍖 250 Mix 260 Spl 280

- **American ChopSuey**

🥕 170 🥚 180 🍗 200 🍝 260 Mix 280



Fresh noodles quickly stir-fried over high heat with vegetables, garlic, and savoury sauces, delivering a lightly smoky flavour and satisfying texture.

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The Hakka people are known for bold, hearty cooking styles that emphasise simple ingredients and high-heat wok techniques. Their noodle dishes have strongly influenced Indo-Chinese cuisine across India.



Main Course (Vegetarian)

- ▣ ◦ **Stuff Potato** (gravy) 220 🌱
Choice of Sauce (Chilli Hot Garlic, Manchurian, Schezwan)
- ▣ ◦ **Vegetable Ball** (dry/gravy)..... 220
- ▣ ◦ **Mushroom** (dry/gravy)..... 220
- ▣ ◦ **Crispy Baby Corn**..... 220
- ▣ ◦ **Chilli Paneer** (dry/gravy) 220
- ▣ ◦ **Crispy Potato** 220 🌱
Choice of Sauce (Chilli Hot Garlic, Manchurian, Schezwan)



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Chinese vegetable dishes are known for their fresh ingredients, natural flavors, and quick cooking methods. In China, vegetables are often stir-fried with garlic, ginger, and light sauces to keep them crisp and healthy. Popular dishes combine colorful vegetables like broccoli, mushrooms, carrots, and bok choy, creating meals that are both nutritious and delicious. These dishes reflect the balance and simplicity that make Chinese cuisine famous around the world



Main Course (Chicken)

- Home Style Fujin Chicken Tafu With Rice Wine Sauce .. 300
- Chilli Chicken (dry) (tangra style)..... 260 🍷
- Hoisin Flavored Chicken..... 260
- Chicken in Chilli Qyster Sauce..... 260 🍷
- Red Cook Chicken..... 260
- Chilli Garlic Chicken..... 260
- Manchurian Chicken (dry) 260
- Szechwan Chicken (dry) 260 🍷
- Shredded Chicken With Assorted Bell Peppers..... 280
- Roast Cantonese Chicken..... 320
- Sweet Garlic Chicken..... 260
- Ginger Chicken 260
- Chicken Mapo Tofu..... 300
- Shredded Chicken With Ginger and Scallion..... 280



Tender chicken cooked in a rich hoisin glaze with garlic and aromatic spices, offering a savoury dish with subtle sweetness and deep flavour.

(Pork)

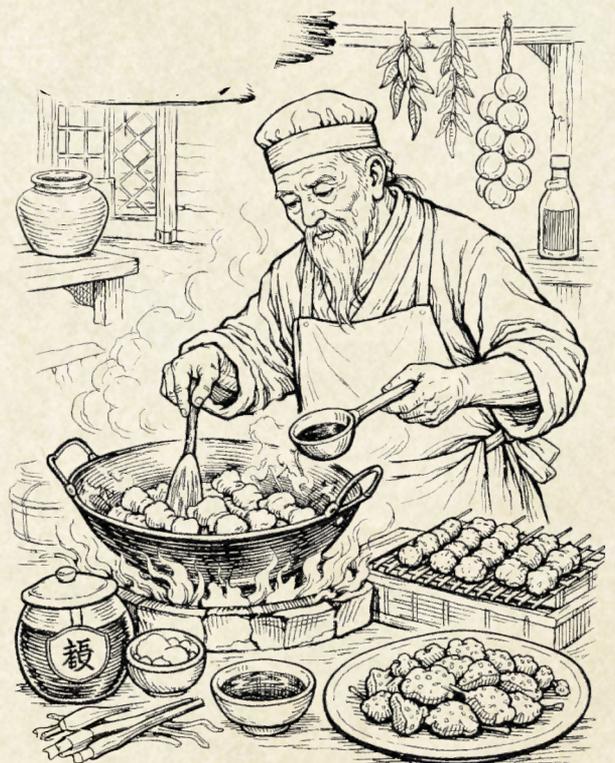
- Traditional Chinese Roast Pork..... 360
(Choice of Sauce) Szechwan Style/Chill Tangia Style
Kung Pao Style



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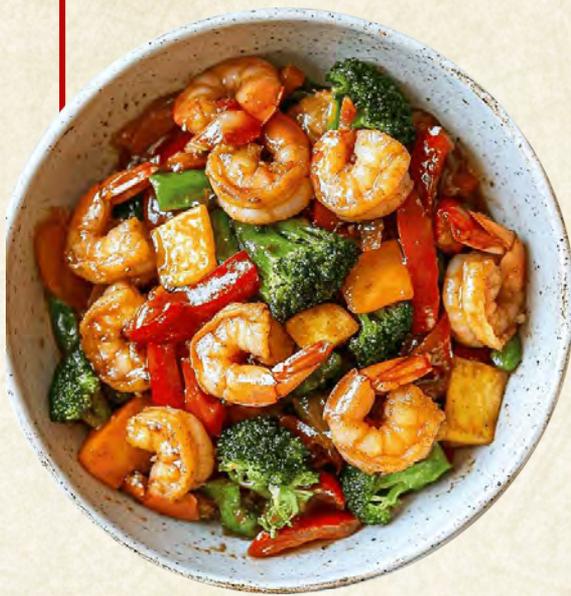
Hoisin sauce is a classic Cantonese ingredient known for its deep colour and balanced sweet-savory character. It adds richness and complexity to stir-fries and roasted meats, making it one of the most recognisable sauces in Chinese cuisine.



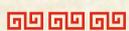
Main Course (Sea food)

- Sliced Fish In Chill Oyster Sauce 350
- Sliced Steam Fish With Mushroom..... 350
- Home Style Fish with Assorted vegetable..... 350
- Sliced Grilled Chilli Pepper Fish (dry)..... 350
- Fish with oriental Greens in Rice Wine Sauce..... 350
- Cheu Sui Fish with Tofu 380
- Butter Garlic Prawn (dry)..... 420
- Prawn in Pineapple Sauce..... 420
- Prawn with Assorted vegetable Cashew nut..... 430

Choice of Sauce (chilli hot garlic, manchurian, schezwan, sweet n sour, ginger n sweet garlic)



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Long ago, in the busy kitchens of southern China, a creative chef wanted to prepare a dish that looked as beautiful as it tasted. He combined fresh river prawns with colorful vegetables—crisp carrots, bright bell peppers, and tender snow peas. To make it special, he added golden roasted cashew nuts for a rich, nutty crunch.

The sizzling sound from the wok, inspired by traditional Cantonese cooking techniques from Guangdong, filled the air as garlic and sauce coated every ingredient perfectly.

The dish quickly became popular because it balanced flavors and textures—soft prawns, crunchy vegetables, and buttery cashews in every bite. Since then, **Chinese Prawn with Assorted Vegetables & Cashew** has been loved as a symbol of harmony, color, and taste on the dining table.



