



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!)

## LUNCH

### CHINESE

#### NOODLE BOWLS

##### STEAK\*

Thick noodles, stir-fried beef, Sichuan peppercorns, green onions and Asian greens

##### CHICKEN

Medium egg noodles, shredded chicken, greens, five-spice bean sauce and rice wine broth

##### SHRIMP

Rice noodles, peas, greens, garlic, chilies, crunchy peanuts and basil

#### MAKE IT YOUR OWN

##### PROTEIN:

- Chicken
- Beef
- Pork

##### VEGETABLES:

- Onion
- Carrot
- Mushrooms
- Green & Red Pepper
- Cauliflower
- Napa Cabbage
- Corn
- Green Beans
- Zucchini
- Broccoli

##### NOODLES:

- Lo-mein
- Cellophane
- Rice Noodles

##### SAUCE:

- Sichuan
- Thai BBQ
- Black Bean

### DESSERTS

#### CHURRO Y HELADO

Crispy, cinnamon churros with Mexican vanilla ice cream

#### FLAN CARAMEL

Our double cream version of the Mexican classic with whipped cream and caramel sauce

### MEXICAN

#### BURRITO BOWLS

##### CARNITAS

Slow-cooked pulled pork, tomato cilantro rice, crisp lettuce, stewed black bean, red enchilada sauce, jack and cotija cheese, crisp onions

##### POLLO

Tangy chipotle chicken, roasted poblano, fried mushrooms, lettuce, avocado crema, red beans, tres quesos and pico de gallo

##### CAMARONES

Shrimp cooked in lime sofrito, yellow rice, lettuce, peppers, onions, tomatoes, queso blanco and mojo garlic sauce

#### MAKE IT YOUR OWN

##### PROTEIN:

- Carne (beef)
- Pollo (chicken)
- Carnitas (pork)

##### RICE:

- Yellow Rice
- Mexican Rice
- Brown Rice

##### SALSA:

- Pico de Gallo
- Green Chili Tomatillo Salsa
- Red Chili and Tomato Salsa
- Garlic Lime Mojo

##### VEGETABLES:

- Lettuce
- Tomato
- Fajita Peppers
- Grilled Onions
- Charbroiled Corn
- Cauliflower Asada

##### BEANS:

- Pinto Beans
- Black Beans
- Refried Beans

##### CHEESE:

- Mild Cheddar
- Queso Blanco
- Cotija

## DINNER

### CHINESE

#### APPETIZERS

##### EGG DROP SOUP

Chicken, corn, tomato and mushrooms

##### SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and red onions

##### POT STICKERS

Shrimp dumplings, pea shoots and radishes with a green apple salad

##### CHICKEN SPRING ROLLS

Green cabbage and bean sprouts with lemon relish

##### LETTUCE WRAPS

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

### SALADS

#### SIMPLE GREENS

Lettuce and vegetables with traditional or honey ginger dressing

#### MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted nuts 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, with cauliflower mince

#### GOLDEN ROASTED DUCK (for two) \$\$

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

### SIDES

#### HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

#### BROCCOLI

Stir fried with ginger and garlic glaze

#### STEAMED JASMINE RICE

### STEAKHOUSE SELECTIONS

Premium seafood and aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$20 applies to each entrée

#### LOBSTER TAIL

Served with drawn butter

#### SURF & TURF\*

Lobster tail & grilled filet mignon

#### BROILED FILET MIGNON\*

9 oz. premium aged beef

#### NEW YORK STRIP LOIN STEAK\*

14 oz. of the steak lovers' favorite cut

### MEXICAN

#### APPETIZERS

##### SOPAS

Slow cooked pulled beef and tomatoes with oregano and pasilla chili

##### SUPER LOADED NACHOS

Chili, three beans, guajillo, tres quesos, chili salsa, achiote aioli, poblano, guacamole and crema

##### QUESO FUNDIDO

Carne asada with melted cheese and mushrooms, tortilla chips

##### QUESADILLA

Queso blanco, crema, pico de gallo and guacamole

### TACOS

Choose one or a tasting of three

##### CARNITAS

Slow braised pork with guacamole and jalapeños

##### CARNE

Adobo steak, refried sweet potato with salsa verde

##### CAMARONES

Flash fried shrimp with poblano crema and habanero aioli

##### VEGETARIAN

Refried sweet potato with mushrooms and bean corn relish

### MAINS

#### PESCADO FRITO

Crisp fried snapper, three chili crema and pico de gallo

#### 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\*

Flat iron 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

#### YUCCA

Spiced onions, poblano queso and lime crema

### 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 and rose mojito sorbet



## NOT FEELING LIKE CHINESE OR MEXICAN?

Your favorite Carnival dishes available for lunch and dinner on the & More menu. Breakfast also available.

Please inform your server if you have any food allergies. \*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.