



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

BURITTO 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

FRIJOLE

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.