

## STARTERS

1. 熱拼	<b>GOURMET MIXED HORS D'OEUVRES</b> <i>Chef Selection Of Five Assorted Starters (Minimum For 2)</i>	£7.00 Per Person
2. 齋熱拼	<b>VEGETARIAN GOURMET MIXED HORS D'OEUVRES</b> ♯ <i>Chef Selection Of Five Assorted Starters (Minimum For 2)</i>	£7.00 Per Person
3. 雞金杯	<b>DICED CHICKEN IN GOLDEN CUPS (4)</b> <i>Diced Chicken &amp; Vegetables served in Golden Crispy Cups</i>	£6.20
4. 海鮮金杯	<b>DICED SEAFOOD IN GOLDEN CUPS (4)</b> <i>Diced Prawns, Squid, Scallops &amp; Vegetables served in Golden Crispy Cups</i>	£7.20
5. 清蒸帶子	<b>STEAMED SCALLOPS IN SHELL (2)</b> <i>Served with Spring Onions &amp; Light Soya Sauce</i>	£6.00
6. 蒜茸蒸老虎蝦	<b>STEAMED TIGER KING PRAWN WITH MASHED GARLIC (2)</b> <i>Served with Garlic &amp; Spring Onions</i>	£7.80
7. 干煎辣汁蝦	<b>SHALLOW FRIED TIGER KING PRAWN (2)</b> ✦ <i>In Light Spicy Tomato Sauce</i>	£7.80
8. 豉椒青口	<b>SZECHUAN MUSSELS WITH BLACK BEANS &amp; CHILLI</b> ✦✦ <i>Served in Shells, Our Special Black Bean Paste &amp; Garlic</i>	£6.20
	<b>SPECIALITY IN PEPPERCORN SALT &amp; CHILLI</b> ✦✦ <i>Lightly Fried In Corn Flour, Stir Fried in a Touch Of Fresh Chilli, Garlic, &amp; Peppercorn Salt</i>	
<b>椒鹽類</b>		
9A. 椒鹽鮮魷	<b>SQUID</b>	£6.20
B. 椒鹽青口	<b>MUSSELS</b>	£6.20
C. 椒鹽軟蟹	<b>SOFT SHELL CRABS (2)</b>	£8.00
D. 椒鹽排骨	<b>SPARE RIBS</b>	£6.20
E. 椒鹽田雞腿	<b>FROG LEGS</b>	£6.20
F. 椒鹽帶子	<b>SCALLOPS (6)</b>	£9.20
G. 椒鹽大蝦	<b>KING PRAWNS (8)</b>	£8.20
H. 椒鹽豬扒	<b>PORK CHOP SLICES</b>	£7.20
10. 日式天婦羅	<b>JAPANESE TEMPURA</b> <i>Deep Fried King Prawns &amp; Vegetables served with Tempura Soya Sauce</i>	£7.00
11. 齋天婦羅	<b>VEGETARIAN JAPANESE TEMPURA</b> <i>Deep Fried Sweet Potatoes, Broccoli, Peppers with Tempura Soya Sauce</i>	£6.50
12. 辣汁田雞腿	<b>CRISPY FROG LEGS WITH CHILLI &amp; PLUM SAUCE</b> ✦ <i>Slightly Battered, served in Hot Spicy Sauce</i>	£6.20
13. 素菜春卷	<b>VEGETARIAN SPRING ROLLS (4)</b> ♯ <i>Shredded Cabbage &amp; Chinese Fungi wrapped in Crispy Pastry</i>	£4.60
14. 京汁排骨	<b>PEKING SPARE RIBS</b> <i>Deep Fried Tender Pork Ribs in Sweet &amp; Fruity Sauce</i>	£6.20
15. 老虎蝦卷	<b>CRISPY "TIGER PRAWN" ROLLS (4)</b> <i>Lightly Curried Flavour; Prawn, Ham &amp; Spring Onion wrapped in Crispy Pastry</i>	£6.20

16. 芝麻蝦	<b>CRISPY SESAME PRAWN ON TOAST</b> <i>Minced Prawn Spread on a Slice Of Toast, Topped with Sesame Seeds</i>	£6.20
17A. 串燒沙爹雞	<b>SATAY CHICKEN ON SKEWERS (4)</b> ✦ <i>Marinated; Served with Spicy Peanut Sauce</i>	£6.20
B. 串燒沙爹蝦	<b>SATAY PRAWNS ON SKEWERS (4)</b> ✦ <i>Marinated; Served with Spicy Peanut Sauce</i>	£8.20
C. 串燒沙爹雜菜	<b>SATAY MIXED VEGETABLES ON SKEWERS (4)</b> ✦ ♯ <i>Served with Spicy Peanut Sauce</i>	£5.70
18. 薰雞絲	<b>SMOKED CRISPY SHREDDED CHICKEN</b> ✦ <i>With Spring Onions, Chili &amp; Sweet Garlic</i>	£6.50
19. 鍋貼	<b>GRILLED MEAT DUMPLINGS PEKING STYLE (4)</b> <i>Minced Pork &amp; Chinese Greens, served with Ginger &amp; Chinese Vinegar</i>	£5.60
20. 花素鍋貼	<b>GRILLED VEGETABLE DUMPLINGS (4)</b> ♯ <i>Vermicelli, Chinese Fungi &amp; Greens, served with Ginger &amp; Chinese Vinegar</i>	£5.60
21. 干貝崧	<b>CRISPY "SEAWEED" WITH HONEY ROASTED CASHEW NUTS (GREENS)</b> <i>Our Own Recipe, Crispy Flavoured Seaweed Topped With Dried Scallops</i>	£5.20
22. 蝦片	<b>PRAWN CRACKERS (Traditional White)</b>	£2.00
23. 蝴蝶蝦	<b>BUTTERFLY KING PRAWNS WITH SWEET CHILLI DIP (4)</b> <i>Deep Fried King Prawns with Golden Breadcrumbs Coating</i>	£6.20
24. 春段	<b>EGG ROLL WRAPPER</b> ♯ <i>Shredded Vegetables &amp; Beansprout wrapped in Egg Pastry</i>	£6.20

## SOUP

25. 雞肉粟米湯	<b>CHICKEN &amp; SWEET CORN SOUP</b> <i>Creamy Sweet Corn with Diced Chicken &amp; Egg</i>	£4.20
26. 蟹肉粟米湯	<b>CRAB MEAT &amp; SWEET CORN SOUP</b> <i>Creamy Sweet Corn with Crab Meat &amp; Egg</i>	£4.30
27. 雲吞湯	<b>WON TON SOUP</b> <i>Chinese Ravioli (Minced Pork &amp; Prawn) with Chinese Leaf in Clear Soup</i>	£4.20
28. 冬菇雞片湯	<b>CHICKEN &amp; CHINESE MUSHROOMS SOUP</b> <i>Pieces Of Chicken Breast with Chinese Mushrooms in Clear Soup</i>	£4.20
29. 酸辣湯	<b>SZECHUAN HOT &amp; SOUR SOUP</b> ✦✦ <i>Rich Soup With Egg, Shrimps, Char Siu, Chinese Vegetables &amp; Fungi</i>	£4.20
30. 素酸辣湯	<b>VEGETARIAN HOT &amp; SOUR SOUP</b> ✦✦ ♯ <i>Rich Soup With Tofu, Chinese Fungus &amp; Vegetables</i>	£4.00
31. 冬蔭雞湯	<b>TONG YUM KAI (THAI STYLE CHICKEN SOUP)</b> ✦✦ <i>Flavoured with Lemon Grass &amp; Lime Leaves in Spicy Hot Chilli Soup Base</i>	£4.20
32. 冬蔭海鮮湯	<b>TONG YUM KUNG (THAI STYLE SEAFOOD SOUP)</b> ✦✦ <i>Flavoured with Lemon Grass &amp; Lime Leaves in Spicy Hot Chilli Soup Base</i>	£5.00
33. 素菜湯	<b>VEGETABLES SOUP</b> ♯	£4.00

## MIDDLE COURSE

34. 香酥鴨 **CRISPY AROMATIC DUCK**  
Served With Spring Onions, Cucumber, Hoi Sin Sauce & Pancakes  
A) QUARTER (¼) ... £10.20  
B) HALF (½) ... £18.50  
C) WHOLE ... £34.00  
D) Pancakes (each) ... 30p
35. 北京填鴨 **PEKING DUCK (TRADITIONAL) - 24 HRS NOTICE** £38.80  
The Golden Brown Crispy Skin & Succulent Meat served with Prawn Crackers, Pancakes, Spring Onions, Cucumbers & Hoi Sin Sauce (Whole)
36. 齋香酥鴨 **CRISPY VEGETARIAN MOCK "DUCK" (IN GLUTEN) ♣** £9.20  
Served with Spring Onions, Cucumber, Hoi Sin Sauce & Pancakes
37. 酥炸羊肉 **MONGOLIAN CRISPY LAMB** £9.80  
Thin Slices Of Marinated Crispy Lamb, served with Spring Onions, Cucumber, Hoi Sin Sauce & Iceberg Lettuce  
A) Lettuce Leaf (each) ... 30p
38. 雞肉生菜包 **LETTUCE WRAPPED CHICKEN** £8.20  
Diced Chicken & Vegetables, served with Iceberg Lettuce & Hoi Sin Sauce
39. 海鮮生菜包 **LETTUCE WRAPPED SEAFOOD MIX (KING PRAWNS, SCALLOPS & SQUID)** £9.50  
Diced Seafood & Vegetables, served with Iceberg Lettuce & Hoi Sin Sauce
40. 齋木碎肉 **VEGETARIAN "TIGER WHISKER" SERVED WITH PANCAKES** £8.50  
With Fungi, Vegetables & Crispy Rice Noodle in Light Garlic Sauce

## SEAFOOD

41. 薑蔥龍蝦 **BAKED LOBSTER WITH GINGER & SPRING ONIONS** £28.50  
Whole Lobster, Served In Pieces On A Bed Of Noodles
42. 清蒸龍蝦 **STEAMED LOBSTER WITH GARLIC** £26.50  
Whole Lobster, Freshly Steamed
43. 豉椒龍蝦 **LOBSTER IN BLACK BEAN SAUCE ♠** £28.50  
Whole Lobster, Served in Pieces on a Bed Of Noodles
44. 星洲龍蝦 **SING CHOW LOBSTER IN SPICY SAUCE ♠** £26.50  
Whole Lobster, Served In Pieces on a Bed Of Noodles
45. 椒鹽龍蝦 **LOBSTER IN PEPPERCORN SALT & CHILLI ♠** £26.50  
Whole Lobster, Deep Fried & Slightly Spiced
46. 清蒸大鱸魚 **STEAMED SEA BASS WITH GINGER & SPRING ONIONS (LARGE)** £22.50  
Whole Sea Bass, Topped With Soya Sauce, Spring Onions & Ginger
47. 清蒸小鱸魚 **STEAMED SEA BASS WITH GINGER & SPRING ONIONS (MEDIUM)** £18.50  
Whole Sea Bass, Topped With Soya Sauce, Spring Onions & Ginger
48. 豉椒蒸大鱸魚 **STEAMED SEA BASS WITH BLACK BEAN SAUCE (LARGE) ♠** £22.50  
Whole Sea Bass, Topped With Black Bean Sauce, Fresh Chilli & Garlic
49. 豉椒蒸小鱸魚 **STEAMED SEA BASS WITH BLACK BEAN SAUCE (MEDIUM) ♠** £18.00  
Whole Sea Bass, Topped With Black Bean Sauce, Fresh Chilli & Garlic
50. 鍋塌魚片 **PEKING GRILLED FISH** £8.50  
Lightly Egg Coated In Ginger & Garlic

51. 糟溜魚片	<b>PEKING “DRUNKEN” FISH</b> <i>Sliced Monk Fish &amp; Chinese Fungi in Chinese Rice Wine</i>	£9.80
52. 咕嚕魚	<b>SWEET &amp; SOUR FISH</b> <i>Lightly Battered With Pineapples &amp; Peppers</i>	£8.50
53. 椒鹽魚	<b>‘PAUGASIUS’ FISH FILLET WITH PEPPERCORN SALT &amp; CHILLI</b> ✦	£9.80
54. 檸檬魚	<b>‘PAUGASIUS’ FISH FILLET IN LEMON DELIGHT</b> <i>Lightly Battered With Lemon Sauce</i>	£8.50
55. 日式三文魚	<b>GRILLED SALMON STEAK WITH TERIYAKI SAUCE</b> <i>Cooked in Sweet Japanese Soya Sauce</i>	£8.80
56. 盤龍帶子	<b>“DRAGON” SCALLOPS</b> ✦ <i>Steamed Scallops &amp; King Prawns With Garlic &amp; Chilli Sauce</i>	£9.00

## KING PRAWNS

57. 甜桃蝦	<b>“TIM TOE” KING PRAWNS (PEKING STYLE)</b> ✦✦ <i>King Prawns With Chillies &amp; Honey Roasted Cashew Nuts</i>	£8.80
58. 四川蝦	<b>SZECHUAN KING PRAWNS</b> ✦✦ <i>Served With Celery in Peppery Sauce</i>	£8.50
59. 宮保蝦	<b>“KUNG PO” KING PRAWNS</b> ✦✦✦ <i>Lightly Battered, Served with Water Chestnuts in Hot Piquant Sauce</i>	£8.50
60. 鍋塌蝦	<b>PEKING GRILLED KING PRAWNS</b> <i>Lightly Egg Coated in Ginger &amp; Garlic</i>	£8.50
61. 咕嚕蝦	<b>SWEET &amp; SOUR KING PRAWNS</b> <i>Lightly Battered with Pineapples &amp; Peppers</i>	£8.50
62. 青椒蝦	<b>KING PRAWNS WITH GREEN PEPPER</b> <i>Cooked in Crystal Garlic Sauce</i>	£8.50
63. 魚香蝦	<b>“SEA SPICED” KING PRAWNS</b> ✦ <i>Cooked in Rich Chilli Bean Sauce with Dried Shrimp Garnish</i>	£8.50
64. XO醬蝦	<b>KING PRAWNS IN X.O. SAUCE</b> ✦ <i>Homemade Chilli Bean Sauce, Slightly Spiced with Diced Onions &amp; Peppers</i>	£8.80
65. 蒜椒蝦	<b>KING PRAWNS WITH SPRING ONION (THAI STYLE)</b> ✦✦ <i>Fish Sauce, Garnished with Coriander, Garlic &amp; Chilli</i>	£8.50
66. 蝦帶子荷豆	<b>STIR FRIED KING PRAWNS, SCALLOPS &amp; MANGE TOUTS</b> <b>IN GARLIC SAUCE</b>	£9.50

## IRON GRIDDLE SIZZLING

	<b>鐵板雞</b>	<b>SIZZLING CHICKEN WITH :-</b>	<b>£8.80</b>
67A.	鐵薑蔥雞	<i>GINGER &amp; SPRING ONIONS</i>	
	B. 鐵豉椒雞	<i>SPICY BLACK BEAN SAUCE</i> ✦	
	C. 鐵沙爹雞	<i>SATAY SAUCE (SPICY PEANUT SAUCE)</i> ✦	
	<b>鐵板牛</b>	<b>SIZZLING BEEF WITH :-</b>	<b>£8.80</b>
68A.	鐵薑蔥牛	<i>GINGER &amp; SPRING ONIONS</i>	
	B. 鐵豉椒牛	<i>SPICY BLACK BEAN SAUCE</i> ✦	
	<b>鐵板羊</b>	<b>SIZZLING LAMB WITH :-</b>	<b>£9.00</b>
69A.	鐵薑蔥羊	<i>GINGER &amp; SPRING ONIONS</i>	
	B. 鐵沙爹羊	<i>SATAY SAUCE (SPICY PEANUT SAUCE)</i> ✦	
	<b>鐵板蝦</b>	<b>SIZZLING KING PRAWNS WITH :-</b>	<b>£9.50</b>
70A.	鐵薑蔥蝦	<i>GINGER &amp; SPRING ONIONS</i>	
	B. 鐵豉椒蝦	<i>SPICY BLACK BEAN SAUCE</i> ✦	
	<b>鐵板三鮮</b>	<b>SIZZLING THREE DELICACIES WITH :-</b>	<b>£10.50</b>
71A.	鐵薑蔥三鮮	<i>(KING PRAWNS, SCALLOPS &amp; MUSSELS)</i>	
	B. 鐵豉椒三鮮	<i>GINGER &amp; SPRING ONIONS</i>	
		<i>SPICY BLACK BEAN SAUCE</i> ✦	
	<b>鐵板牛柳</b>	<b>SIZZLING SLICED FILLET STEAK IN :-</b>	<b>£11.80</b>
72A.	鐵粵式牛柳	<i>CANTONESE STYLE</i>	
	B. 鐵黑椒牛柳	<i>BLACK PEPPER SAUCE</i> ✦	
	C. 鐵XO醬牛柳	<i>X.O. SAUCE</i> ✦	
	<b>鐵板豬扒</b>	<b>SIZZLING PORK CHOP SLICES WITH :-</b>	<b>£9.50</b>
73A.	鐵西汁豬扒	<i>PEKING SAUCE</i>	
		<i>(Served with Onions in Light Fruity Sauce)</i>	
	B. 鐵XO醬豬扒	<i>X.O. SAUCE</i> ✦	
	C. 鐵泰汁豬扒	<i>SWEET CHILLI SAUCE (THAI STYLE)</i> ✦	

## POULTRY (CHICKEN & DUCK)

74. 鍋榻雞	<b>PEKING GRILLED CHICKEN</b> <i>Lightly Egg Coated in Ginger &amp; Garlic</i>	£7.00
75. 大千雞	<b>HOUSE SPECIAL CHICKEN WITH CHILLI</b> ✦✦✦ <i>Tender Pieces Of Chicken Breast, Cooked in Hot Chilli Sauce</i>	£7.00
76. 泰式雞	<b>KAI YANG (THAI STYLE)</b> ✦ <i>Spicy Chicken Fillet in Garlic &amp; Coriander with Thai Hot &amp; Sweet Sauce</i>	£7.00
77. 蠔油雞	<b>CHICKEN IN OYSTER SAUCE</b> <i>Assorted Chinese Vegetables in Rich Oyster Sauce</i>	£7.00
78. 蜜椒雞	<b>CHICKEN WITH HONEY &amp; BLACK PEPPER SAUCE</b> ✦ <i>Served with Diced Onions, Crushed Black Pepper &amp; Honey</i>	£7.00
79. 檸檬雞	<b>CHICKEN SUPREME IN LEMON DELIGHT</b> <i>Lightly Battered Chicken Breast, Topped with Lemon Sauce</i>	£7.00
80. 魚香雞	<b>“SEA SPICED” CHICKEN</b> ✦ <i>Cooked in Rich Chilli Bean Sauce with Dried Shrimp Garnish</i>	£7.00
81. 咕嚕雞	<b>SWEET &amp; SOUR CHICKEN</b> <i>Lightly Battered with Pineapples &amp; Peppers</i>	£7.00
82. 日式煎雞甫	<b>CHICKEN FILLET WITH TERIYAKI SAUCE</b> <i>Tender Pieces Of Chicken Breast Cooked in Japanese Soya Sauce</i>	£7.00
83. 宮保雞	<b>“KUNG PO” CHICKEN</b> ✦✦✦ <i>Served with Water Chestnuts in Hot Piquant Sauce</i>	£7.00
84. 蒜椒雞	<b>CHICKEN WITH SPRING ONION (THAI STYLE)</b> ✦✦ <i>Fish Sauce, Garnished with Coriander, Garlic &amp; Chilli</i>	£7.00
85. 腰果雞	<b>DICED CHICKEN WITH CASHEWNUTS</b> <i>In Yellow Bean Sauce</i>	£7.50
86. XO醬雞	<b>CHICKEN IN X.O. SAUCE</b> ✦ <i>Homemade Chilli Bean Sauce, Slightly Spiced with Diced Onions &amp; Peppers</i>	£7.20
87. 燒鴨	<b>CANTONESE ROASTED DUCK</b> <i>Marinated Duck Slices, on a Bed Of Chinese Leaf, Served With BBQ Sauce</i>	£8.80
88. 菠羅鴨	<b>STIR FRIED DUCK WITH PINEAPPLES</b>	£8.80

## BEEF

89. 蜜椒牛	<b>BEEF WITH HONEY &amp; BLACK PEPPER SAUCE</b> ✦ <i>Served with Diced Onions, Crushed Black Pepper &amp; Honey</i>	£7.80
90. 干牛絲	<b>CRISPY SHREDDED BEEF WITH CHILLI &amp; CARROTS</b> ✦✦ <i>Battered, in Sweet &amp; Hot Sauce</i>	£7.80
91. 青椒牛肉	<b>BEEF WITH GREEN PEPPER</b> <i>Cooked in Crystal Garlic Sauce</i>	£7.80
92. 日式蒜子牛	<b>BEEF WITH CRUSHED GARLIC &amp; JAPANESE SOYA SAUCE</b> <i>Water Chestnuts &amp; Garlic in Slight Sweet Soya Sauce</i>	£7.80
93. 蠔油牛肉	<b>BEEF IN OYSTER SAUCE</b> <i>Assorted Chinese Vegetables in Rich Oyster Sauce</i>	£7.80
94. 蒜椒牛肉	<b>BEEF WITH SPRING ONION (THAI STYLE)</b> ✦✦ <i>Fish Sauce, Garnished With Coriander, Garlic &amp; Chilli</i>	£7.80
95. XO醬牛肉	<b>BEEF IN X.O. SAUCE</b> ✦ <i>Homemade Chilli Bean Sauce, Slightly Spiced with Diced Onions &amp; Peppers</i>	£7.80
96. 沙爹牛肉	<b>STIR FRIED BEEF IN SATAY SAUCE</b> ✦ <i>Cooked in Spicy Peanut Sauce</i>	£7.80

## PORK

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|-----------|---|-------|
| 97. 魚香肉絲  | <b>"SEA SPICED" SHREDDED PORK</b> ✦<br><i>Cooked in Rich Chilli Bean Sauce with Dried Shrimp Garnish</i>                      | £6.80 |
| 98. 咕嚕肉   | <b>SWEET &amp; SOUR PORK</b><br><i>Lightly Battered with Pineapples &amp; Peppers</i>   | £6.80 |
| 99. 叉燒    | <b>"CHAR SIU" HONEY ROASTED PORK (CANTONESE STYLE)</b><br><i>Own Roasting, Marinated Pork Slices served in Barbecue Sauce</i> | £6.80 |
| 100. 蒜椒肉絲 | <b>SHREDDED PORK WITH SPRING ONION (THAI STYLE)</b> ✦✦<br><i>Fish Sauce, Garnished with Coriander, Garlic &amp; Chilli</i>    | £6.80 |

## LAMB

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|-----------|--|-------|
| 101. 魚香羊肉 | <b>"SEA SPICED" LAMB</b> ✦<br><i>Cooked in Rich Chilli Bean Sauce with Dried Shrimp Garnish</i>                      | £8.50 |
| 102. 西藏羊肉 | <b>SAUTÉED LAMB "TIBETAN" STYLE</b> ✦✦<br><i>Hot &amp; Spicy, served with Peppers, Straw Mushrooms &amp; Peanuts</i> | £8.50 |
| 103. 蔥爆羊肉 | <b>STIR FRIED LAMB WITH SPRING ONIONS</b>  | £8.50 |

## TRADITIONAL PEKING & CANTONESE DISHES

### 豆腐類

### TOFU / BEAN CURD DISHES

- |            |   |       |
|------------|---|-------|
| 104A. 麻婆豆腐 | <b>"MA PO" TOFU</b> ✦✦<br><i>With Minced Pork, Pickled Cabbage &amp; Chilli</i> | £6.80 |
| B. 齋麻婆豆腐   | <b>VEGETARIAN MA PO TOFU WITH PICKLED CABBAGE &amp; CHILLI</b> ✦ 🌱              | £6.50 |
| C. 咕嚕豆腐    | <b>VEGETARIAN SWEET &amp; SOUR TOFU</b> 🌱                                       | £6.00 |
| D. 鍋塌豆腐    | <b>PAN FRIED BEAN CURD</b> 🌱  | £6.00 |
| E. 椒鹽豆腐    | <b>BEAN CURD WITH PEPPERCORN SALT &amp; CHILLI</b> ✦ 🌱                          | £6.00 |
| 105. 煎釀茄子  | <b>STUFFED AUBERGINE IN BLACK BEAN SAUCE</b><br><i>With Minced Prawns</i>       | £8.00 |
| 106. 蒜茸白菜  | <b>"PAK CHOI" WITH GARLIC SAUCE</b> 🌱   | £6.50 |
| 107. 薑汁芥蘭  | <b>"KAI LAN" IN GINGER SAUCE (CHINESE BROCCOLI)</b> 🌱                           | £7.00 |

## VEGETABLES

108. 蒜子炒芽菜	STIR FRIED BEANSPROUTS WITH GARLIC ㄣ	£4.50
109. 魚香茄子	“SEA-SPICED” AUBERGINE ㄠ <i>Cooked in Rich Chilli Bean Sauce with Dried Shrimp Garnish</i>	£6.50
110. 炒雜菜	STIR FRIED MIXED VEGETABLES ㄣ	£6.00
111. 椒鹽雜菜	DEEP-FRIED MIXED VEGETABLES ㄣ <i>With Peppercorn Salt &amp; Chilli</i>	£6.00
112. 咕嚕雜菜	SWEET & SOUR MIXED VEGETABLES ㄣ	£6.00
113. 羅漢齋	“LOHAN” MIXED VEGETABLES (POPULAR DISH FAVOURED BY BUDDIST MONKS) ㄣ	£6.80
114. 辣汁雙冬	STIR FRIED CHINESE MUSHROOMS & BAMBOO SHOOTS ㄠㄣ <i>In Chilli Plum Sauce</i>	£6.20
115. 紅燒雙菇	“RED COOKED” CHINESE MUSHROOMS & STRAW MUSHROOMS <i>Braised Selective Mushrooms in Oyster Sauce</i>	£6.20
116. 北菇白菜	“PAK CHOI” WITH CHINESE MUSHROOMS IN OYSTER SAUCE	£7.00
117. 齋豉椒雞	VEGETARIAN MOCK “CHICKEN” IN SPICY BLACK BEAN SAUCE ㄠㄣ	£7.00
118. 齋腰果雞	VEGETARIAN MOCK “CHICKEN” WITH CASHEWNUTS ㄣ <i>In Yellow Bean Sauce</i>	£7.30

## RICE

119. 絲苗白飯	PLAIN STEAMED RICE ㄣ	£2.50
120. 雞蛋炒飯	EGG FRIED RICE	£3.00
121. 楊州炒飯	SPECIAL FRIED RICE <i>With Shrimps &amp; Char Siu</i>	£5.00
122. 齋炒飯	VEGETARIAN FRIED RICE ㄣ	£4.80
123. 泰式炒飯	THAI STYLE FRIED RICE ㄠㄠ <i>With Shrimps, Char Siu &amp; Chilli</i>	£5.00
124. 星洲炒飯	SINGAPORE FRIED RICE ㄠㄠ <i>Lightly Curried with Shrimps, Char Siu, Peppers &amp; Egg</i>	£5.00
125. 馬來炒飯	MALAYSIAN FRIED RICE ㄠㄠ <i>With Shrimps, Char Siu, Egg &amp; Satay Paste</i>	£5.00
126. 雞片炒飯	CHICKEN FRIED RICE	£5.00
127. 大蝦炒飯	KING PRAWNS FRIED RICE	£7.80
128. 蒸荷葉飯	LOTUS LEAF WRAPPED RICE <i>With Diced Prawns &amp; Duck</i>	£8.20

## NOODLES

129.	芽菜炒麵	PLAIN SOFT NOODLES WITH BEANSPOUTS	🌿	£4.50
130.	大蝦炒麵	STIR FRIED NOODLE WITH KING PRAWN (CHOW MEIN)		£7.00
131.	牛肉炒麵	STIR FRIED NOODLE WITH BEEF (CHOW MEIN)		£6.00
132.	雞肉炒麵	STIR FRIED NOODLE WITH CHICKEN (CHOW MEIN)		£6.00
133.	星洲米粉	SINGAPORE STYLE FRIED RICE NOODLES (VERMICELLI)	🌟	£6.00
		<i>Lightly Curried With Shrimps, Char Siu, Egg, Beansprouts &amp; Peppers</i>		
134.	泰式炒麵	THAI STYLE FRIED NOODLES	🌟🌟	£6.00
		<i>With Shrimps, Char Siu, Beansprouts &amp; Chilli</i>		
135.	干炒牛河	*STIR FRIED "HO FUN" WITH BEEF (DRY)		£8.00
		<i>"Lan Kwei Fong" Classic</i>		
136.	豉椒牛河	*STIR FRIED "HO FUN" WITH BEEF IN SPICY BLACK BEAN SAUCE	🌟	£8.00

## CRISPY NOODLES

137A.	薑蔥雜菜麵	MIXED VEGETABLES WITH GINGER & SPRING ONIONS	🌿	£7.50
		<i>Served on a Bed Of Crispy Noodles</i>		
B.	豉椒雜菜麵	MIXED VEGETABLES WITH SPICY BLACK BEAN SAUCE	🌟🌿	£7.50
		<i>Served on a Bed Of Crispy Noodles</i>		
138.	海鮮麵	SEAFOOD IN OYSTER SAUCE		£9.50
		<i>Served on a Bed Of Crispy Noodles</i>		
139.	雜會麵	HOUSE SPECIAL IN OYSTER SAUCE (CHICKEN, BEEF, PORK & KING PRAWNS)		£9.50
		<i>Served on a Bed Of Crispy Noodles</i>		
140.	豉椒牛麵	BEEF IN SPICY BLACK BEAN SAUCE	🌟	£8.50
		<i>Served on a Bed Of Crispy Noodles</i>		
141.	豉椒雞麵	CHICKEN IN SPICY BLACK BEAN SAUCE	🌟	£8.50
		<i>Served on a Bed Of Crispy Noodles</i>		
142.	豉椒肉絲麵	SHREDDED PORK IN SPICY BLACK BEAN SAUCE	🌟	£8.50
		<i>Served on a Bed Of Crispy Noodles</i>		
143.	脆麵	PLAIN CRISPY NOODLES		£4.30

\* HO FUN *Flat, Broad Sticky Rice Noodles (Similar to Fettuccini)*

🌿 *Suitable for Vegetarian*

🌟 *Mildly Hot*    🌟🌟 *Medium Hot*    🌟🌟🌟 *Very Hot*

X.O. Sauce *Homemade Chilli Bean Sauce Contains Dried Scallop, Bacon & Shrimp Garnish*

◆ *Please Note: Some Dishes May Take Longer To Be Served* ◆

## Special Set Dinners (For Two Persons or More)

### LOBSTER FEAST ♦ ♦ ♦ £30.00 Per Person

GOURMET MIXED HORS D'OEUVRES  
Chef Selection Of Five Assorted Starters

“PEI FUNG TONG” LOBSTER ✧  
With Black Bean, Breadcrumbs & Chilli Garlic

CHRYSANTHEMUM SALMON FISH FILLET in Sweet & Sour Sauce  
DICED FILLET STEAK WITH CASHEW NUT in Black Pepper Sauce  
BROCCOLI & STRAW MUSHROOMS with Crab Meat Dressing  
TROPICAL SPECIAL FRIED RICE with Seafood & Pineapples  
{ **STIR FRIED CUTTLE FISH** Szechuan Style } ✧✧

### ‘PEKING’ SPECIAL ♦ ♦ ♦ £24.50 Per Person

GOURMET MIXED HORS D'OEUVRES  
Chef Selection Of Five Assorted Starters

CRISPY AROMATIC DUCK  
Served With Spring Onions, Cucumber, Hoi Sin Sauce & Pancakes

STIR FRIED SEAFOOD in XO Sauce ✧  
CRISPY SHREDDED BEEF WITH CHILLI & CARROTS ✧  
STIR FRIED MINCED PORK WITH FINE BEANS  
SPECIAL FRIED RICE with Char Siu & Shrimps  
{ **SWEET & SOUR CHICKEN** Hong Kong Style }

### ‘HUNAN’ SPECIAL ♦ ♦ ♦ £26.00 Per Person

GOURMET MIXED HORS D'OEUVRES  
Chef Selection Of Five Assorted Starters

GRILLED TIGER KING PRAWNS in Spicy Tomato Sauce ✧

GRIDDLED SIZZLING DICE BEEF IN MANDARIN SAUCE Served with Onions & Fruity Sauce  
“TAI CHIN” FISH FILLET with Celery, Mushrooms & Assorted Vegetables ✧  
STIR FRIED FOUR SELECTION OF ASSORTED VEGETABLES  
FLECKED EGG FRIED RICE  
{ **SAUTÉED LAMB** “Tibetan” Style } ✧✧

### ‘SZECHUAN’ SPECIAL ♦ ♦ ♦ £23.00 Per Person

GOURMET MIXED HORS D'OEUVRES  
Chef Selection Of Five Assorted Starters

MONGOLIAN CRISPY LAMB  
Served with Iceberg Lettuce, Spring Onions, Cucumber & Hoi Sin Sauce

“SZECHUAN” KING PRAWNS ✧✧  
STIR FRIED BEEF in Oyster Sauce  
STIR FRIED MIXED VEGETABLES in Chilli Bean Sauce ✧  
SHREDDED CHICKEN FRIED RICE  
{ **SWEET & SOUR FISH FILLET** }

❖ ‘VEGETARIAN’ SET MENU Can Be Tailored ON REQUEST ❖

{ **COMPLIMENTARY DISH FOR 6 PERSONS OR MORE** }

♦ All prices inclusive of VAT ♦ 10% Discretionary Service Charge will be added to the final bill ♦