

STARTERS / APPETISERS

Har Kow 虾饺。海老蒸しギョーザ / 6.90 (15-20 minutes)

Steamed white wrapped & pleated shaped dumplings. The filling contains Shrimps and bamboo shoots, it has a slightly sticky and chewy texture.

Prawn Siu Mai 虾烧賣。エビシュウマイ / 6.90 (15-20 minutes)

Steamed Prawn & Pork dumplings. It is a traditional Dim Sum. The wrapping is very thin and the filling is put in the centre.

Char Siu Bao 叉烧包。チャーシューまん / 6.90 (15-20 minutes)

Cantonese barbecue Pork buns. The buns are filled with barbecue flavoured Char Siu Pork. The Char Siu is diced, then placed in a syrup mixture of (oyster sauce, hoisin sauce, roasted sesame seed oil & soy sauce).

Shanghai Dumplings 小籠包。ショウロンポウ / £8.50 (20 minutes)

Steamed Pork and vegetables in flour skin dumplings. Served with a vinegar dip.

Chicken Spring Roll 鸡春卷。チキン春巻き / £6.90

(Carrots, bamboo shoots & white cabbage in crispy pancakes. Served with a sweet & sour dip.)

Roast Duck Spring Roll 鸭春卷。あひる 春巻き / 7.90

(Julienne roast Duck, carrots, bamboo shoots & white cabbage. Served with Hoi Sin sauce dip.)

Vegetables Spring Rolls 菜春卷。野菜春巻き / £6.90. (v)

(Carrot, bamboo shoots, black fungus and white cabbage served with a sweet and sour dip.)

Crispy Seaweed (Topped with crushed cashew nuts) 炸草。 / £6.50 (V)

Chicken Satay Skewers。沙爹鸡串。チキンサテ串 / £6.50

Serve with garlicks and peanuts satay sauce.

Peking style Chicken wings 京汁鸡翅。揚げ手羽先の北京ソース炒め / £6.50

Chopped garlic, onion, spring onion. Sticky and fruity sauce

Salty and Chilli Chicken wings 椒盐鸡翅。揚げ手羽先の塩胡椒炒め / £6.50

Chopped garlic, onion, spring onion & fresh chilli

Wafer paper Prawn 炸威化纸虾卷。揚げ紙巻きエビ / £8.0

Mashed Prawn wrapped in rice paper, deep fried & served with Thai sweet & chilli dip

Butterfly Prawn 蝴蝶炸虾。バタフライエビ / £7.0

(Served with a sweet & chilli dip)

Sesame Prawn on toast 炸虾多士。トーストにエビ / £7.0

Coated with minced Prawns and roasted sesame seeds

Crispy Won Ton 炸云吞。揚げワンタン エビ / £7.0

Deep fried Prawn parcels served with a sweet & sour dip

Salty and chilli Chicken 椒盐鸡片。鶏肉のカリカリ揚げ特製香味ソース / £6.50

Slice chicken coated with a light batter and stir fried with home made five spices salt, garlic fresh chilli & onion

Aromatic Crispy Duck 香酥鴨。 芳香的カリカリダック (Quarter/£16.90 Half /£ 29.90)

Served with steamed pancakes, cucumber, leek & Hoi Sin sauce.

Crispy platter(small) 脆炸拼盤(小份)。 揚げ点心盛り合わせ(小さい) / £19.90

2x Chicken spring roll, 2x Barbecued Ribs, Crispy seaweed, 2x Chicken satay on skewers & 4x Butterfly King Prawn

Served with a sweet & sour dip and a Thai sweet chilli dip.

Crispy platter(medium) 脆炸拼盤(中份)。 揚げ点心盛り合わせ(中) / £29.90

3x Chicken spring roll, 3x Barbecued Ribs, Crispy seaweed, 3x Chicken satay on skewers & 6x Butterfly King Prawn

Served with a sweet & sour dip and a Thai sweet chilli dip.

Salt & Chilli Squid 椒盐鱿鱼。 揚げ いかの塩胡椒炒め /£ 8.90

Fresh & tender Squid coated in potato starch batter, stir fried with onion,garlic, fresh chilli & home made five spices salt.

Soft shell Crab 椒盐軟壳蚧。 揚げ ソフトシェルクラブの塩胡椒炒め /£ 7.0

coated in potato starch batter, stir fried with onion,garlic, fresh chilli & home made five spices salt.

Salty and Chilli Beancurd 椒盐豆付。 塩とチリの豆腐. / £7.0 (v)

garlic, fresh chilli, onion and spring onions

Ribs with Barbecued sauce 烧汁排骨。 スペアリブ / £8.5

Peking style Ribs 京都排骨。 北京ソース(chopped garlic, onion, spring onion, sticky & fruity sauce)

Honey Ribs 蜜汁排骨 (dark soy & honey)。 / £8.5

Salty & chilli Ribs 椒盐排骨。 塩胡椒炒め(onion, spring onion, garlic, fresh chilli & home made five spices salt.)

SOUPS 湯類 スープ

Won Ton Soup (handmade dumplings) 港式云吞湯。 香港名物 海老入りワンタンスープ. /£8.50

The filling is made with Prawns & Pork, served with Chinese leaf in a clear Chicken broth.

Chicken & sweet corn soup 鸡絲玉米羹。 細切りチキンコーンスープ /£6

Julienne chicken in creamy sweetcorn soup

Chicken & noodles soup 鸡絲面汤。 細切りチキンめんつゆ /£5

Julienne Chicken & egg noodles in a clear Chicken broth

Crab meat & sweet corn soup 蚧肉玉米羹。 あさりのコーンスープ / £7.9

Crab meat in creamy sweetcorn soup

Hot & Sour soup 酸辣汤。 酸っぱくて辛い五目スープ /£6.9

Prawns, roast Pork, Chicken, bamboo shoots & black fungus

Vegetables Hot and Sour soup (with egg or without egg). / £6.9 (v)

SEAFOOD & FISH

Cantonese sweet and sour King Prawn 咕嚕蝦・エビの甘酢掛け /£14

King prawn in potato starch batter, stir-fried with pineapple, green pepper, chilli pepper and onion in a sweet & sour sauce.

Kung Po King Prawn. 宮保蝦仁・カンパオエビ /£14.90

Spiced flavoured from dry chilli, garlic & chilli bean sauce with a slight sweetness. Topped with some roasted peanuts.

'Szechuan' King Prawn 四川蝦仁。大海老の四川唐辛子炒め / £14.90

Wok fried with szechuan dry chilli pepper, garlic, green pepper, vegetable in our unique spicy sauce

King Prawn with Pak Choi 蒜蓉白菜炒蝦仁。エビ、キャベツ、ニンニク、炒め物 / £14.90

Garlic, Shaoxing wine, sesame oil

'Kon Chin' King Prawn 干煎蝦仁。大海老のチリソース炒め / £14

Sweet and savoury flavours from a sauce made of dark soy, tomato, onion, spring onion & garlic

Crispy Almond King Prawn 杏仁炸蝦。揚げアーモンドエビ / £18.90

King Prawn coated with golden & crispy almonds, served with freshly made cointreau & orange sauce dip

Salty and chilli Squid 椒盐鱿鱼。揚げいかの塩胡椒炒め / £13.50

Fresh & tender Squid, coated with a light batter and stir fried with home made five spices salt, garlic fresh chilli & onion

Monkfish with ginger 姜葱炒鱼塊(安康魚) あんこうのしょうがねぎ炒め/ £15.90

Sliced & coated in a potato starch batter, fresh ginger, spring onion, shaoxing wine, soy and oyster sauce

Monkfish with Seasonal Vegetables 時蔬炒鱼塊(安康魚) あんこうの / £15.90

Sliced & coated in a potato starch batter

'San pei' Monkfish 三杯鱼塊(安康魚). あんこう. £15.90

Sliced & coated in a potato starch batter, Lightly spiced flavours from dry chilli, ginger, garlic, soy sauce, Shaoxing wine, sesame oil and basil leaf

Ginger Steamed Seabass (fillet) 姜葱蒸鲈鱼. すずきの蒸し Half £12.90 / whole £ 19.50

Shredded fresh ginger, spring onion topped with sizzling hot oil all over the fish and drizzled with soy sauce

Crispy Monkfish with Thai Dip £14.50

Sliced & coated in a potato starch batter

MEATS & POULTRY

Honey Roast Pork 蜜汁叉烧。蜂蜜でじっくり焼いた自家製チャーシュー。 / £15

Home made Chinese flavoured barbecued meat. A popular way to flavour and prepare Pork in Cantonese cuisine. It is classified as a type of Cantonese roast meat.

Slices Roast Pork served with honey & dark soy sauce, spring onion, and a bed of poached Chinese leaf .

Roast Duck (Original) 港式烤鸭。ローストダック /£16

Slices of boneless roasted Duck , served with a savoury flavoured sauce from dark soy, sesame oil, oyster sauce, served with a bed of poached Chinese leaf.

Roast Duck with Plum Sauce 梅子烤鸭。ローストダック (プラムソース) /£16

Served with a sweet plum flavoured sauce with sliced pineapple.

Cantonese Steak 中式牛排。中国スタイルのビーフステーキ。 / £15

Sliced marinated Beef steak, sweet and savoury flavours from a sauce of dark soy, tomato, onion, spring onion & garlic.

Beef with chilli and black bean 豆豉青葱炒牛肉。ピーマンと牛肉炒め。 /£12.90

Chinese black bean combined with garlic and chilli, pepper, onion, spring onion and soy. A delicious and popular dish.

Satay Chicken 沙爹鸡。鶏肉のサテースソース炒め /£12.90

A homemade slightly spiced peanut flavoured sauce with garlic, onion and green pepper.

Kung Po Chicken 宫保鸡。鶏肉とピーナッツ炒め /£13.90

Spiced flavoured from dry chilli, garlic & chilli bean sauce with a slight sweetness. Topped with some roasted peannuts.

Szechuan Chicken 四川辣汁鸡。鶏肉の四川唐辛子炒め /£13.90

Cooked with dried red chilli, garlic, green pepper, bamboo shoots, onion and with our unique spicy sauce.

'Chiang Pao' Chicken 酱爆鸡。鶏肉のホイシンスソース炒め /£12.90

A combination of sweet and savoury flavours in a sauce of sesame oil & soy bean sauce. Topped with cashew nuts .

Cantonese sweet and sour Chicken 咕嚕鸡。スウィート&サワーチキン /£12.90

Chicken in potato starch batter, stir-fried with pineapple, green pepper, chilli pepper and onion in a sweet & sour sauce.

Lemon Chicken 柠檬炸鸡排。若鶏の唐揚げレモンソース掛け。 /£12.90

Fried crispy Chicken served with lemon sauce.

Crispy shredded Chicken/ Beef 辣汁炒脆鸡絲 /£12.90

Shredded and coated with a light batter. Stir fried and served with vegetables and chosen sauce.

-Chilli sauce (Sweet, spices flavours from a garlic, carrot, onion and fresh chilli sauce.)

-Honey and chilli sauce (Garlic, pepper, onion & fresh chilli in a honey sauce.)

-Peking style sauce (Sweet and sour sauce with a bit of fruity twist with vinegar, garlic and onions.)

Salty and chilli Chicken 椒盐鸡片・鶏肉のカリカリ揚げ特製香味ソース /£12.90

Slice chicken coated with a light batter and stir fried with home made five spices salt, garlic fresh chilli & onion.

Chicken with seasonal vegetables 時蔬炒鸡肉・鶏肉の野菜炒め /£12.90

Garlic, soy and oyster sauce.

Chicken with ginger 姜蔥鸡肉・鶏肉の葱の炒め /£12.90

Fresh ginger, garlic, onion, spring onion, soy and oyster sauce.

Black pepper Pork loins 黑椒豬排肉 £12.90

Slice pork loins coated with a light batter and stir fried with onion green black pepper sauce.

Golden Crispy Beef 酥炸脆牛肉 £12.90

Slice beef coated with a light batter, served with sweet & sour sauce dip.

Chicken with Cashew nut 腰果炒鸡块。鶏とカシューナッツの炒め。 /£12.90

Garlic, onion, bamboo shoots, mushrooms, pepper, cashew nuts, soy and oyster sauce.

Beancurd

'Kung Po' Beancurd 宫保豆腐。 £12 (V) (Nuts)

(Spiced flavoured from dry chilli, garlic & chilli bean sauce with a slight sweetness. Topped with some roasted peanuts)

'Chiang Pao' Beancurd 酱爆豆腐。 £13.0 (V) (Nuts)

(A combination of sweet and savoury flavours in a sauce of sesame oil & soy bean sauce. Topped with cashew nuts.)

Satay sauce Beancurd 沙爹豆腐。 £12 (V) (Nuts)

(onion, green pepper in our homemade peanut sauce)

Peking style Beancurd 京都豆腐。 £12 (V)

(Chopped garlic, onion, spring onion in a sticky and fruity sauce)

Beancurd with Pak Choi & garlic 白菜豆腐。 £13.0 (V)

Curry dishes (with onion) 咖哩・カレー

-Chicken 鸡肉。チキン £11.90, -Beef 牛肉。チキン £12.90

-Roast Pork 叉烧。焼き豚 £12.90, -King Prawn 虾。えび £14.5

RICE & NOODLES Dishes

Yeung Chow Fried Rice 扬州炒饭。五目チャーハ £10.50

(Prawns, Chicken, Roast Pork and spring onions)

Chicken Fried Rice 雞肉炒飯。チキンチャーハン £ 10.50

(Julienne Chicken, spring onion and dark soy sauce)

Singapore Rice Noodles 星州炒米粉。シンガポール焼きそば £ 10.50

(Rice noodles with Chicken, Prawns, Roast Pork, bean sprouts, onion & spring onion. Generally hot & spicy with curry paste)

Chicken Chow Mein 鸡肉炒麵。チキン焼きそば £ 10.50

(Soft noodles with Chicken, bean sprouts, onion, spring onion stir-fried with soy sauce)

Vegetable Chow Mein 時菜炒面。 £10.50. (V)

(Egg base noodles stir fried with Pak Choi, boccoli, Chinese leaf, vegetables and dark soy sauce.)

SIDES / VEGETABLE

Boiled Rice 白米饭。白いご飯。 /£3.0

Egg Fried Rice 蛋炒饭。卵チャーハン。 /£3.50

Wok fried noodles 炒面。焼きそば。 /£4.90

Chips 炸薯条。フライドポテト。 /£4.0

Salty & Chilli Chips 椒盐薯条。フライドポテトの塩胡椒炒め /£5.0

Steamed Mixed vegetables 白灼時蔬菜。ゆで野菜。 /£6.5

Stir fry Seasonal Vegetables 炒蔬菜。野菜炒め。 /£7.5

Pak Choi & Broccoli with a garlic sauce 蒜蓉炒白菜西兰花。 /£8.50 パクチョイブロッコリーのガーリック炒め

Spicy Aubergine (Garlic, ginger, onion, spring onion, chill bean sauce) 辣汁炒茄子。ナス。 /£8.50

Curry Sauce /£3.0

Sweet & Sour Sauce /£3.0

Satay Sauce (nuts) /£3.0

Gravy Sauce /£3.0

Hoi Sin Sauce /£3.0

Chilli Oil /£1.0

Fresh Chilli & Soy Sauce /£1.0

Prawn Crackers /£3.0

Please inform us of any food allergies. Please note that the menu may change due to produce available.
All prices are inclusive of VAT.

Lunch Menu & One Bowl Special

Thursday & Friday 1pm-5pm

Saturday & Sunday 2pm-5pm

Cantonese Sweet & Sour Chicken with rice /£8.9

Chicken or Beef Curry with rice /£8.9

Crispy Shredded Chicken or Beef with rice /£8.9

(Choose with Chilli Sauce/ Honey & Chilli/ Peking Style Sauce)

Lemon Chicken with rice /£8.9

Golden Crispy Beef with sweet & sour dip & rice /£8.9

Salty & Chilli Chicken with rice & curry sauce /£8.9

Cantonese Sweet & Sour Prawn with rice /£10.9

Singapore Style Rice Noodles (spicy, mixed with chicken, pork & prawns) /£8.9

Chicken/ or Beef/ or Char Siu /or Mix Vegetable Chow Mein /£8.9

Duck /or Prawns & Shamps Chow Mein /£9.9

Chicken Fried Rice & Curry sauce /£8.9

Yeung Chow Fried Rice & Curry sauce (mixed with chicken, pork & prawns) /£8.9

Side/ Extra/ Small Eat

Soft Noodle / 4.5

Chips / 4.0

Salty & Chilli Chips / 4.5.

Mix Vegetable (Steamed/ Stir-fry) /4.5

Fried Rice / 2.5.

Boiled Rice / 2.0.

Curry Sauce/ 2.0

Sweet & Sour Sauce / 2.0

Satay Sauce /2.0

Prawn Crackers/ 2.0

Chicken & sweet corn soup (8oz)/4.0

Vegetable Spring Roll (2 pieces) / 4.0

Chicken Spring Roll (2 pieces)/ 4.0

Chicken Satay Skewers (2 pieces) /4.0

Ribs with barbecue sauce (2 pieces)/ 4.0

Peking style chicken wings (2 pieces)/ 4.0

Salty & Chilli Squids (6 pieces)/ 6.5

Wine by the Glass

White

	125ml	175ml	250ml
80. Chardonnay £26.50(bottle) SANTA HELENA, VALLE CENTRAL, CHILE <i>The aroma recalls tropical fruit, mingling with green apples and rounded out by an alluring hint of zesty orange peel.</i>	4.80	6.50	8.90
83. Sauvignon Blanc £26.50(bottle) MARQUIS DE GOULAIN, LOIRE, FRANCE <i>Fresh and vibrant, this wine has bright acidity and plenty of green apple, gooseberry and citrus.</i>	4.90	6.60	9.00
81. Pinot Grigio IGT £27.50(bottle) MONTALTO, SICILY, ITALY <i>Pear & apple aromas, with rounded fruit flavours and a crisp citrus finish.</i>	5.30	7.40	9.90

Rosé

96. Pinot Grigio Blush £25.90(bottle) LA DELFINA, SICILY, ITALY <i>A delicate pink colour with sweet red fruit: think strawberries and cream. Summer in a glass!</i>	4.40	6.10	8.70
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Red

99. Merlot £25.50(bottle) MARQUIS DE GOULAIN, PAYS D'OC, FRANCE <i>A warm plummy and blueberry flavoured wine with soft tannins and light acidity.</i>	4.50	6.90	8.60
100. Shiraz £23.50(bottle) THE ACCOMPLICE, SOUTH EAST AUSTRALIA <i>A deep, well structured wine, brimming with black fruit.</i>	4.20	5.60	7.90

White

Bottle

85. **The Den Chenin Blanc** **26.00**
COASTAL REGION, SOUTH AFRICA
*A lively, full bodied wine with pink apple and melon.
Worth a try!*
80. **Chardonnay** **26.50**
SANTA HELENA, VALLE CENTRAL, CHILE
*The aroma recalls tropical fruit, mingling with green apples
and rounded out by an alluring hint of zesty orange peel.*
88. **'Casa Grand Selection Range' Chardonnay** **29.50**
LAPOSTELLE, CASABLANCA VALLEY, CHILE
*Sweet pear, lychee and notes of citrus create an elegant
light wine.*
35. **Geelong Chardonnay** **80.90**
BY FARR, VICTORIA, AUSTRALIA
*A fine minerally – textured wine with crisp fruit and
Integrated French Oak.*
81. **Pinot Grigio IGT** **27.50**
MONTALTO, SICILY, ITALY
*Pear & apple aromas, with rounded fruit flavours and a
crisp citrus finish.*
82. **Rioja Blanco** **24.50**
COVILA, RIOJA, SPAIN
*A light and modern wine, delicate greengage and floral
aromas.*
84. **Verdejo** **25.50**
VIÑA MAYOR, RUEDA, SPAIN
Tropical fruits, pineapple and grapefruit!
90. **Albariño DO** **31.50**
RIAS BAIXAS, SPAIN
*A very expressive and harmonious wine, fine notes of
white fruit with hints of herbs and flower blossom.*
92. **Riesling** **36.50**
PEWSEY VALE VINEYARD, EDEN VALLEY, AUSTRALIA
*A deliciously dry Riesling, with delicate lemon and lime
fruits and elegant minerally notes.*
86. **Viognier** **28.40**
DOMAINE DE LA BAUME, LANGUEDOC, FRANCE
*Honey, apricot and peach flavours fill this beautifully
crafted wine.*

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| 89. | Grüner Veltiner
WINZER KREMS, KREMS, AUSTRIA
<i>A great food wine, this fresh and soft wine has hints of white pepper.</i> | 29.50 |
| 87. | Gewurztraminer
SANTA DIGNA RESERVA, VALLE CENTRAL, CHILE
<i>A classic floral and spicy bouquet with hints of rose, orange blossom and jasmine. Perfect with spicy oriental dishes!</i> | 28.90 |

White

Bottle

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| 83. | Sauvignon Blanc
MARQUIS DE GOULAIN, LOIRE, FRANCE
<i>Fresh and vibrant, this wine has bright acidity and plenty of green apple, gooseberry and citrus.</i> | 26.50 |
| 91. | Sauvignon Blanc
HUNTERS, MARLBOROUGH, NEW ZEALAND
<i>A classic Marlborough Sauvignon, expect herbaceous notes mixed with passion fruit and ripe tropical aromas.</i> | 34.90 |
| 93. | Sancerre Blanc
CHRISTIAN SALMON, LOIRE, FRANCE
<i>A clean, crisp wine with flinty, mineral notes and lively elderberry and grapefruit on the palate.</i> | 40.50 |
| 30. | Grenache Gris 'Le Pal'
BOULEVARD NAPOLEAN, LANGUEDOC, FRANCE
<i>A rich and supple palate, with distinct smoky and liquorice notes and a long lingering finish.</i> | 45.50 |
| 94. | Semillon Reserve
VERGELEGEN, SOMERSET WEST, SOUTH AFRICA
<i>Intense aromas of citrus, white flowers honey and spice. A well balanced and outstanding wine.</i> | 42.50 |
| 34. | Saint Aubin
JEAN CLAUDE BOISSET, BURGUNDY, FRANCE
<i>Aromas of toast, vanilla and hints of mushroom. Good concentration with racy acidity and ample mid-palate fruit.</i> | 64.40 |
| 36. | 'La Rocca' Soave Classico
PIEROPAN, VENETO, ITALY
<i>Almond essence and honey lead to elegant notes of vanilla and almond kernel, ripe apricots and exotic fruit.</i> | 90.00 |
| 95. | Puligny – Montrachet
BOUCHARD, BURGUNDY, FRANCE
<i>Rich and textured with coconut and vanilla aromas and mouth watering peach and citrus flavours.</i> | 84.50 |

38. **2012 Meursault 'Narvaux'** **93.50**
 DAVID MORET, BURGUNDY, FRANCE
A creamy and powerful Meursault, it is round and rich with hints of juicy orchard fruits, lifted on the finish by its minerality and fresh acidity.

Rosé

Bottle

96. **Pinot Grigio Blush** **25.90**
 LA DELFINA, SICILY, ITALY
A delicate pink colour with sweet red fruit: think strawberries and cream. Summer in a glass!
41. **'Rosa dei Frati'** **39.50**
 CÁ DEI FRATI, LOMBARDIA, ITALY
Fresh and full of flavour, showing delicate red berry fruit with poise and balance.

Red

Bottle

97. **Cabernet Sauvignon** **23.50**
 ALBA, CHILE
Bursting with juice blackcurrant, cherry and cassis flavours.
54. **'Jester' Cabernet Sauvignon** **43.50**
 MITOLO, MCLAREN VALE, AUSTRALIA
Delicate flavours of red berries, cassis, subtle tobacco and dried herbs
102. **'Medalla Real' Cabernet Sauvignon** **35.50**
 GRAN RESERVA, SANTA RITA, MAIPO VALLEY, CHILE
Deep, ripe ruby red in colour with a nose of blackcurrant, And toasty vanilli notes. Rich, ripe almost sweet tannins And along length.
99. **Merlot** **25.50**
 MARQUIS DE GOULAIN, PAYS D'OC, FRANCE
A warm plummy and blueberry flavoured wine with soft tannins and light acidity.
103. **Syrah** **35.00**
 CORDILLERA RESERVA ESPECIAL,
 COLCHAGUA VALLEY APALTA, CHILE
Redcurrant jam, tobacco, juniper this stunning wine has depth and structure.
100. **Shiraz** **23.50**
 THE ACCOMPLICE, SOUTH EAST AUSTRALIA
A deep, well structured wine, brimming with black fruit.
107. **'Patchwork' Shiraz** **39.50**

YALUMBA, BAROSSA, AUSTRALIA

This is a classic Barossa Shiraz showing warm aromatics dark fruit, dried herbs, liquorice and dark chocolate.

101. **Malbec Selection** **32.50**
NORTON WINEMAKERS, VALLE CENTRAL, CHILE
The wine is characterized by its elegance and complexity. It's beautifully round and velvety with flavours of ripe black fruit, violets, spices and tobacco with a long and complex finish.
106. **Rioja Reserva** **39.50**

CONDE DE VALDEMAR, RIOJA, SPAIN
A perfect balance between oak aging and fruit.
109. **Small Batch Pinot Noir** **47.00**
GEISEN ESTATE, MARLBOROUGH, NEW ZEALAND
The wine has wonderful forest floor notes with a touch of spice, and dark cherries.

Red

Bottle

98. **Nero d'Avola** **24.50**
VILLA CARDINI, ITALY
A dark red wine with aromas of spices and cherries. A structured, balanced and silky wine.
104. **Cahors Tradition** **38.50**
CHATEAU HAUT MONPLASIR, CAHORS, FRANCE
A silky smooth Malbec, big fruit flavours and delicate spicing.
105. **Barbera D'Alba** **38.50**
BATTAGLIONE DOC, PIEDMONTE, ITALY
A full flavoured wine with plum and mixed spice.
108. **Valpolicella Ripasso Superiore** **40.00**
TEDESCHI SAN ROCCO, VENETO, ITALY
A well structured and harmonic wine, deep and rich with clear notes of cherries and currants.
110. **Nuits-St-George** **68.50**
BOUCHARD, BURGUNDY, FRANCE
A powerful wine with black fruit, berries and subtle spice.
60. **Nuits – Saint – Georges 'Les Plateaux'** **99.00**
DOMAINE MONGEARD – MUGNERET, BURGUNDY, FRANCE
A youthful Burgundy with raspberries, cherries and spice that are supported by an elegant minerality and earthiness.

Sparkling

Bottle

112. **Prosecco Spumante Extra Dry DOC** **25.50**
ITA, VENETO, ITALY
Fine bubbles with soft tropical and citrus flavours.

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| 5. | <p>NV Veuve Cliquot Yellow Label
 CHAMPAGNE, FRANCE
 <i>Fine balance between fruity aromas and subtler toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla with bottle ageing.</i></p> | 71.50 |
| 113. | <p>Joseph Perrier Cuvée Royale Brut Champagne
 CHAMPAGNE, FRANCE
 <i>Pale gold in colour, this elegant champagne has a fine mouse and refreshing rounded body.</i></p> | 71.50 |
| 6. | <p>NV Bollinger Special Cuvée
 CHAMPAGNE, FRANCE
 <i>Rich and biscuity with hints of apple compote and peaches. Pear, brioche and notes of fresh walnut combine on the palate with luscious, full mousse and long – lasting finish.</i></p> | 82.50 |
| 8. | <p>NV Laurent – Perrier Rosé
 CHAMPAGNE, FRANCE
 <i>Intense fresh strawberries, raspberries and wild cherries, with a classic dry finish and persistent mousse.</i></p> | 82.50 |

Small Bottles

Small Bottle

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| 64. | <p>Prosecco Spumante Extra Dry DOC 20cl small bottle
 CA' DI ALTE, VENETO, ITALY
 <i>Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles.</i></p> | 10.50 |
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Gluten Free Menu

(Please inform us when ordering)

STARTERS / APPETISERS

Crispy Seaweed Topped with crushed cashew nuts / £6.5 (V)

Chicken Satay Skewers / £6.50 (N)

Wafer paper Prawn / £8.0

(Mushed Prawn wrapped in rice paper, deep fried & served with Thai sweet & chilli dip)

Salty and chilli Chicken /£6.50

(Slice chicken coated with a light batter and stir fried with home made five spices salt, garlic fresh chilli & onion.)

Soft shell Crab /£ 8.90

(coated in potato starch batter, stir fried with onion,garlic, fresh chilli & home made five spices salt.)

Salty and Chilli Beancurd / £7.0 (v)

(garlic, fresh chilli, onion and spring onions)

Ribs with Babecued Sauce / £8.50

Ribs with Peking Sauce (garlic, onion, spring onion, sticky& fruity sauce) / £8.90

Salty & Chili Ribs / £8.50

Honey Ribs / £8.50

Chicken & sweet corn soup /£6.0

(Julienne chicken in creamy sweetcorn soup)

Chicken & Rice noodles soup /£5.0

(Julienne Chicken & rice noodles in a clear chicken broth)

Crab meat & sweet corn soup / £7.90

(Crab meat in creamy sweetcorn soup)

Main Course

Cantonese sweet and sour King Prawn /£14.0

(King prawn in potato starch batter, stir-fried with pineapple, green pepper, chilli pepper and onion in a sweet & sour sauce.)

'Szechuan' King Prawn / £14.90

(Wok fried with szechuan dry chilli pepper, garlic, green pepper, vegetable in our unique spicy sauce)

King Prawn with Pak Choi / £14.90

(Garlic, Shaoxing wine, sesame oil)

'Kon Chin' King Prawn / £14.0

(Sweet and savoury flavours from a sauce made of dark soy, tomato, onion, spring onion & garlic)

Ginger Steamed Seabass (fillet) Half £12.90 / whole £ 19.50

(Shredded fresh ginger, spring onion topped with sizzling hot oil all over the fish and drizzled with soy sauce)

Beef with chilli and black bean /£12.90

Chinese black bean combined with garlic and chilli, pepper, onion, spring onion and soy. A delicious and popular dish.

Szechuan Chicken /£13.90

Cooked with dried red chilli, garlic, green pepper, bamboo shoots, onion and with our unique spicy sauce.

Cantonese sweet and sour Chicken /£12.90

Slice Chicken in potato starch, stir-fried with pineapple, green pepper, chilli pepper and onion in a sweet & sour sauce.

Crispy Chicken with Lemon Sauce (Chicken in potato starch batter.) /£12.90

Crispy Fried Chicken with Sauce /£12.90

(Slice chicken and coated with a potato starch. Stir fried with vegetables in sauce.)

-Chilli sauce (Sweet, spices flavours from a garlic, carrot, onion and fresh chilli sauce.)

-Honey and chilli sauce (Garlic, pepper, onion & fresh chilli in a honey sauce.)

-Peking style sauce (Sweet and sour sauce with a bit of fruity twist with vinegar, garlic and onions.)

Salty and chilli Chicken /£12.90

Slice chicken coated with a light batter and stir fried with home made five spices salt, garlic fresh chilli & onion.

Chicken with seasonal vegetables (Garlic, soy and oyster sauce) /£12.90

Chicken with ginger /£12.90

Fresh ginger, garlic, onion, spring onion, soy and oyster sauce.

Golden Crispy Chicken with Sweet & Sour Dip £12.90

Slice chicken coated with a light batter.

Chicken with Cashew nut /£14.90

Garlic, onion, bamboo shoots, mushrooms, pepper , cashew nuts, soy and oyster sauce.

Peking style Beancurd £14.90 (V)

(Chopped garlic, onion, spring onion in a sticky and fruity sauce)

Beancurd with Pak Choi & garlic £12.90 (V)

RICE & NOODLES Dishes

Yeung Chow Fried Rice (Mixed with prawns, Chicken, Pork and spring onions) £ 10.50

Chicken Fried Rice (Julienne Chicken, spring onion and soy sauce) £ 10.50

Chicken or Beef with Rice Noodles (stir-fry with beansprout, onion & spring onion, soy sauce) £ 10.50

SIDES / VEGETABLE

Boiled Rice /£3.0

Egg Fried Rice /£3.50

Rice noodles with bean sprouts & onion / £4.90

Chips /£4.0

Salty & Chilli Chips / £5.0

Steamed Mixed vegetables /£6.50

Stir fry Seasonal Vegetables /£7.50

Pak Choi & Broccoli with a garlic sauce /£8.50

Please inform us of any food allergies. Please note that the menu may change due to produce available.

Soft Drinks

Coke (bottle)330ml	3
Diet Coke (bottle)	3
Coke Zero (bottle)330ml	3
Sprite (bottle)	3
Fanta (bottle)	3
Irn bru (bottle)	3
Appletiser (bottle)	3
Ginger Beer 330ml	3
Apple Juice	3
Orange Juice	3
Cranberry Juice	3
Mineral Water 750ml	5
Mineral Water 330ml	3
Spirit mixer	2.5

Spirits, Rum & Liqueurs (25ml)

Vodka (Smirnoff)	4.3
Vodka (Grey Goose)	4.8
Gin (Gordons)	4.3
Gin (Bombay Sapphire)	4.3
Gin (Tanqueray)	5
Bacardi Rum	4.3
O.V.D. Rum	4.3
Cointreau	4.3
Bailey's	4.3
Grand Marnier	4.3
Drambuie	4.3
Southern Comfort	4.3
Amaretto	4.3
Glavya	4.3
Tia Maria	4.3
Sambuca	4.3
Malibu	4.3
Archers Peach Schnapps	4.3
Dash of any mixer	2.5

Chinese Spirits (25ml)

Kao Liang 45%	5.5
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Sake(Hot)

175ml	13.5
250ml	17.5

Bottled Beer & Cider (330ml)

Tsingtao (China)	4
Tiger (South East Asia)	4
Asahi (Japan)	4.5
Cider	4
Non-alcoholic Beer	3.5

Large Bottled Beer (640ml)

Tiger (South East Asia)	7.9
Tsingtao (China)	7.9

Whisky & Malt (25ml)

Grouse Whisky	4.5
Jack Daniels	4.5
Glenmorangie	5.5
Macallan (12yrs)	5.5
Chivas (18yrs)	6
Chivas (21yrs)	8.9

Cognac & Brandy (25ml)

Courvoisier VS	4.8
Remy Martin VSOP	6

Tea & Coffee

Jasmine (China)	2.5
Oolng (China)	2.5
English Breakfast	2.5
Earl grey	2.5
Peppermint	2
Coffee	2.5
Cappuccino	3
Latte	3
Espresso	2
Americano	2.5

Liqueue Coffee 7.9

Irish
Brandy
Cointreau
Bailey's
Grand Marnier
Drambuie
Amaretto
Glavya
Tia Maria