





**£25.95pp, minimum 2 person**

**Starters**

Imperial seasonal platter

**Second course**

Steamed scallops with glass noodles

**Main course**

choice of one dish per person from the following

Sweet and sour chicken

Honey and sesame prawns

Pork fillet with asparagus and cracked black pepper

Beef with chilli and black bean

**served with**

Stir fried mixed vegetables

Steamed Thai fragrant rice

Stir-fried noodles with bean sprouts

**Dessert**

Banana fritters with ice cream and Maple syrup

**Should you wish to select more dishes  
from the à la carte menu these may  
be added at normal menu prices**



**£32.00pp, minimum two persons**

**Starter**

Imperial mixed hot platter

**Second course**

Crispy aromatic duck with pancakes

**Main course**

choice of one dish per person from the following

Hot and sour Sichuan beef

Lamb rendang with potato

Steamed salmon with ginger and spring onion

Roasted corn fed chicken with lemon and garlic

Silken king prawns with ginger and sweet chilli sauce

**served with**

Stir fried mixed vegetables

Steamed Thai fragrant rice

Stir-fried noodles with bean sprouts

**Dessert**

Fresh tropical fruit platter

**Should you wish to select more dishes  
from the à la carte menu these may  
be added at normal menu prices**



# STARTERS

- |     |   |                              |
|-----|---|------------------------------|
| 1.  | Imperial hot platter (for two)<br>A selection of six starters - Prawn dumplings,<br>baby back ribs, salt and pepper squid, chicken satay,<br>butterfly prawns and vegetable spring rolls.<br>Served with a variety of dipping sauces. | <b>£15.50</b>                |
| 2.  | Sweet corn fritters with sweet plum sauce   | <b>£5.50</b>                 |
| 3.  | Dim Sum with crispy garlic and soy  | <b>£5.95</b>                 |
| 4.  | Razor clams with chilli and black bean (2 pcs)  | <b>£7.25</b>                 |
| 5.  | Classic sesame prawn toast with black<br>and white sesame   | <b>£5.75</b>                 |
| 6.  | Mandarin spare ribs   | <b>£5.75</b>                 |
| 7.  | BBQ chicken satay   | <b>£5.95</b>                 |
| 8.  | Teriyaki eel fillet with sanfire, chilli and black pepper   | <b>£6.95</b>                 |
| 9.  | Duck roll with Hoisin sauce   | <b>£6.50</b>                 |
| 10. | Steamed scallops three ways (3 pcs)<br>- Ginger and spring onion<br>- Glass noodles and garlic<br>- Sea spice   | <b>£8.95</b>                 |
| 11. | Imperial crab cakes   | <b>£6.95</b>                 |
| 12. | Salt and pepper<br>Soft shell crab (2 pcs)<br>Prawns  | <b>£9.95</b><br><b>£7.95</b> |
| 13. | Crispy "seaweed" with walnut  | <b>£5.25</b>                 |

Due to the nature of Chinese cooking our menu is not suitable for guests with nut allergies.  
All prices include VAT. An optional 12.5% staff gratuity will be added to your bill.



## SECOND COURSES

- |  |               |
|--|---------------|
| 14. Imperial Peking duck   |               |
| Whole  | <b>£40.00</b> |
| Half   | <b>£24.00</b> |
| 15. Sichuan crispy aromatic duck                                   |               |
| Whole  | <b>£40.00</b> |
| Half   | <b>£22.95</b> |
| Quarter  | <b>£13.95</b> |
| 16. Suckling pig with hoi sin saice<br>(please check availability) | <b>£14.00</b> |
| Extra Pancakes   | <b>£0.25</b>  |



## SOUPS

- |                                |              |
|--------------------------------|--------------|
| 17. Sichuan hot and sour       | <b>£5.75</b> |
| 18. Mixed seafood with seaweed | <b>£5.75</b> |
| 19. Classic won ton            | <b>£5.75</b> |
| 20. Rainbow vegetable          | <b>£5.50</b> |
| 21. Cantonese corn and crab    | <b>£5.75</b> |
| 22. Imperial shark fin         | <b>£9.95</b> |

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## SEAFOOD

- |     |  |               |
|-----|--|---------------|
| 23. | Chilli tiger prawn with curry leaf and garlic        | <b>£11.95</b> |
| 24. | King prawns with ginger, chilli, garlic and soy      | <b>£11.95</b> |
| 25. | Crispy king prawns with black bean sauce             | <b>£11.95</b> |
| 26. | Char grilled salmon fillet with Korean BBQ sauce     | <b>£15.95</b> |
| 27. | Wok fried crispy monkfish with ginger and vegetables | <b>£14.50</b> |
| 28. | Nonya sea bass fillet wrapped in banana leaf         | <b>£15.25</b> |
| 29. | Monk fish curry "Laksa"                              | <b>£14.95</b> |
| 30. | Pan fried black cod with Empress "pesto"             | <b>£15.95</b> |
| 31. | Fresh lobster  | <b>£28.00</b> |
|     | - Singapore chilli                                   |               |
|     | - Chilli and black beans                             |               |
|     | - Ginger and spring onion                            |               |



## POULTRY

- |     |  |               |
|-----|--|---------------|
| 32. | Corn fed chicken with lemon and garlic sauce                     | <b>£9.95</b>  |
| 33. | Red chicken curry with potatoes                                  | <b>£9.25</b>  |
| 34. | Slow cooked duck breasts with shitaki mushroom and bamboo shoots | <b>£11.95</b> |
| 35. | Clay pot chicken with Chinese mushrooms                          | <b>£9.95</b>  |
| 36. | Guinea fowl with Enoki mushrooms and black pepper                | <b>£9.95</b>  |
| 37. | Crispy duck with sour plum sauce                                 | <b>£11.50</b> |
| 38. | Char grilled corn fed chicken with chilli and lemon grass        | <b>£9.95</b>  |

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- |     |   |               |
|-----|---|---------------|
| 39. | Crispy shredded chilli beef                       | <b>£9.25</b>  |
| 40. | Sizzling fillet of beef Cantonese style           | <b>£12.95</b> |
| 41. | Beef with lemon grass and cracked black pepper    | <b>£13.95</b> |
| 42. | Imperial ossobuco with Shanghai noodles           | <b>£12.50</b> |
| 43. | Chiuchow style sweet and sour pork                | <b>£8.95</b>  |
| 44. | Cantonese roast duck and BBQ pork                 | <b>£9.95</b>  |
| 45. | Ying Yang beef and pork with black pepper         | <b>£9.95</b>  |
| 46. | Sizzling crispy belly pork with mustard green     | <b>£10.95</b> |
| 47. | Crocodile with broccoli and cashew nuts           | <b>£11.95</b> |
| 48. | Char Siew lamb cutlets with sesame seeds          | <b>£12.95</b> |
| 49. | Wok fried venison with black pepper and snow peas | <b>£11.95</b> |

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## VEGETABLES

- |     |  |              |
|-----|--|--------------|
| 50. | Chinese broccoli with ginger and garlic                  | <b>£5.95</b> |
| 51. | Stir-fried bean tendrils with ginger and garlic          | <b>£7.50</b> |
| 52. | Sugar snap peas with cracked black pepper and cashew nut | <b>£5.75</b> |
| 53. | Seasonal Chinese greens with oyster sauce                | <b>£5.75</b> |
| 54. | Sea spiced aubergine                                     | <b>£5.75</b> |
| 55. | Stir fried broccoli with ginger                          | <b>£5.75</b> |
| 56. | Stir fried spinach with yellow bean and chilli           | <b>£5.95</b> |



## RICE & NOODLES

- |     |  |              |
|-----|--|--------------|
| 57. | Fried ramen noodles with prawns and scallops | <b>£7.95</b> |
| 58. | Singapore styled curried rice noodles        | <b>£7.95</b> |
| 59. | Stir-fried noodles with bean sprouts         | <b>£6.50</b> |
| 60. | Imperial special fried rice                  | <b>£7.25</b> |
| 61. | Egg fried rice                               | <b>£3.25</b> |
| 62. | Steamed jasmine rice                         | <b>£2.95</b> |
| 63. | Prawn Crackers                               | <b>£2.00</b> |

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## DESSERTS

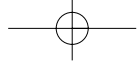
Wild strawberry mousse with mangostine jelly	<b>£5.25</b>
Mango and toffee cheesecake	<b>£5.25</b>
Rich chocolate tart with vanilla Ice cream	<b>£5.25</b>
Imperial lotus pancakes	<b>£5.25</b>
Tropical fresh fruit platter	<b>£5.25</b>
Ice cream Please ask members of staff for flavours available	<b>£4.95</b>
Sorbet Please ask members of staff for flavours available	<b>£4.95</b>



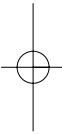
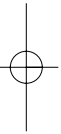
## TEA & COFFEE

English breakfast	<b>£1.95</b>
Earl Grey	<b>£1.95</b>
Darjeeling	<b>£1.95</b>
Jasmine	<b>£2.15</b>
Oolong (for cleansing)	<b>£2.15</b>
Tikanyin (for digestion)	<b>£2.15</b>
Gun Powder (for revitalisation)	<b>£2.15</b>
Coffee	<b>£1.95</b>
Cappuccino	<b>£2.50</b>
Espresso	<b>£1.95</b>
Double espresso	<b>£3.00</b>
Latte	<b>£2.75</b>
Liqueur Coffee	from: <b>£3.95</b>

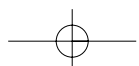
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# WINES



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	glass 175ml	bottle 750ml
<b>Fresh, crisp and dry</b>		
201 CHENIN/CHARDONNAY, Libertad, Argentina 2005		£14.00
202 TERRET, Michel Laroche South of France, France 2005		£14.50
203 PINOT GRIGIO, Orizzonti, delle Venezie, Italy 2005	£4.25	£18.00
204 SAUVIGNON/SEMILLON, MadFish, Australia 2005		£21.50
205 SAUVIGNON BLANC, Wither Hills, New Zealand 2005	£5.25	£22.50
206 PINOT BIANCO, Alto Adige Alois Lageder, Italy 2005		£25.50
207 SANCERRE, La Cote Blanche Eric Louis, France 2005	£6.25	£26.50
208 CHABLIS, Michel Laroche, France 2005		£30.00
<b>Aromatic &amp; floral</b>		
209 SAUVIGNON BLANC/COLOMBARD, Acacia Tree, South Africa 2006		£15.00
210 VERDELHO, Tempus Two, Australia 2006		£16.50
211 PINOT BLANC PRESTIGE, Cave de Ribeaupville, France 2004		£19.00
212 VIOGNIER/MARSANNE, The Hermit Crab, d' Arenberg Australia 2005		£20.00
213 RIESLING, Spy Valley, New Zealand 2005		£21.00
214 GRUNER-VELTLINER, Laurenz V, Austria 2005		£22.50
215 ALBARINO, A2O, Rias-Baixas, Spain 2005		£30.00
<b>Full flavoured &amp; assertive</b>		
216 CHENIN BLANC, Boland, South Africa 2005		£15.50
217 CHARDONNAY, Alamos, Mendoza, Argentina 2005	£4.50	£17.00
218 MACON VILLAGES BOUCHARD AINE & FILS, France 2004		£19.50
219 ROUSSANNE 'MONEY SPIDER', d Arenberg Wines, Australia 2005		£24.00
220 SAUVIGNON BLANC, Huia , Marlborough, New Zealand 2005		£27.50
221 CHARDONNAY, Central Coast Calera, California, USA 2003		£34.50
222 GEWURZTRAMINER, Rolly Gassmann, France 2004		£36.00
223 POUILLY FUISSE, La Croix, Dom JJ Denogent, France 2004		£40.00

J denotes wines highly recommended for their quality and value as well as being particularly suited to accompany our style of cuisine.  
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	glass 175ml	bottle 750ml
<b>Light &amp; fruity</b>		
301 GRENACHE, Laroche, France 2004		<b>£16.00</b>
302 MERLOT, Palena, Chile 2005	<b>£4.50</b>	<b>£19.50</b>
303 PINOT NOIR, Madfish, Western Australia, Australia 2005		<b>£21.00</b>
304 BARBERA D'ASTI 'TEIS', Ca'Bianca, Italy 2004		<b>£23.00</b>
305 FLEURIE MILLESIME, Cave de Fleurie, France 2005		<b>£24.00</b>
306 PINOT NOIR Monterra Monterey County, California 2005	<b>£5.75</b>	<b>£25.00</b>
<b>Medium bodied, smooth &amp; velvety</b>		
307 MALBEC/BONARDA, Libertad, Argentina 2005		<b>£14.00</b>
308 COTES DU RHONE, Louis Bernard, France 2004		<b>£16.50</b>
309 RIOJA CRIANZA, Castillo de Clavijo, Criadores, Spain 2001	<b>£4.50</b>	<b>£17.50</b>
310 SHIRAZ 'FAMILY VINEYARDS', Delicato, California, USA 2003		<b>£22.00</b>
311 HERITAGE GRAVES, Bordeaux, France 2001		<b>£22.50</b>
312 RIOJA RESERVA, Castillo Clavijo, Criadores, Spain 1998		<b>£28.00</b>
313 MONTEPULCIANO, Vina Nobile St Anna, Italy 2003		<b>£35.00</b>
314 CABERNET SAUVIGNON 'SCOTSDALE', Howard Park, Australia 2003		<b>£32.00</b>
<b>Big, bold &amp; rich</b>		
315 CABERNET SAUVIGNON, Ranch Series California, USA 2003	<b>£5.25</b>	<b>£18.50</b>
316 NERO D'AVOLA 'Piano Maltese', Rapitala, Italy 2005		<b>£20.00</b>
317 SHIRAZ 'Faith', St. Hallett, Barossa Valley, Australia 2004		<b>£26.00</b>
318 CABERNET FRANC, Single Vineyard Reserve, Valdivieso, Chile 2003		<b>£27.00</b>
319 CROZES HERMITAGE, Domaine du Colombier, France 2005		<b>£29.00</b>
320 MOURVEDRE 'The 28 Road', d'Arenberg, Australia 2004		<b>£30.00</b>
321 CHATEAUNEUF DU PAPE, 'treille des papes', Louis Bernard, France 2004		<b>£31.00</b>
322 MALBEC, Catena, Mendoza, Argentina 2004		<b>£32.00</b>

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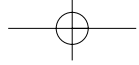
# CHAMPAGNES

	glass 125ml	bottle 750ml
501 PROSECCO BRUT, Jeio, Bisol, Valdobbiadene, Italy NV		£22.00
502 VEUVE DELAROY, Brut, Reims, Champagne NV	£7.50	£32.00
503 BRUNO PAILLARD BRUT PREMIERE CUVEE, Champagne NV		£36.00
504 VEUVE CLICQUOT YELLOW LABEL, Champagne NV		£44.00
505 BOLLINGER SPECIAL CUVEE, Ay, Champagne NV		£55.00
506 DOM PERIGNON, Champagne 1999		£125.00
507 KRUG GRANDE CUVEE, Champagne NV		£135.00
508 LOUIS ROEDERER CRISTAL, Champagne 2000		£285.00
509 LAURENT PERRIER CUVEE ROSE BRUT, Champagne NV		£58.00
510 LOUIS ROEDERER CRISTAL MAGNUMS, Champagne 2000		£595.00

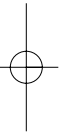


# ROSE

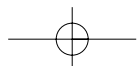
401 PINOT GRIGIO BLUSH, delle Venezie, Lamberti, Italy 2005		£15.50
402 SANCERRE ROSE, La Cote Blanche Eric Louis, France 2004		£28.00



# DRINKS



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## Aperitifs

Kir Royale	<b>£8.95</b>
Kir	<b>£4.50</b>
Spritzer	<b>£4.50</b>

## Beers

Becks, Germany (275ml)	<b>£3.25</b>
Budweiser, America (330ml)	<b>£3.50</b>
Tiger, Singapore (330ml)	<b>£3.50</b>
Tsing Tao, China (330ml)	<b>£3.50</b>
Corona, Mexico (330ml)	<b>£3.50</b>
Stella Artois	<b>£3.50</b>

## Cocktails

Please ask your server for a full cocktail list from	<b>£5.95</b>
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## Soft drinks

Mineral water	bottle	<b>£3.75</b>
Still or sparkling	glass	<b>£1.80</b>
Coca cola, diet cola, tonic water, lemonade etc...	glass	<b>£1.80</b>

## Fruit Juices

glass **£1.80**

## Spirits

Gin, Vodka, Rum, Whisky, Cognac, Armagnac, Calvados etc...	25ml from	<b>£2.95</b>
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## Liqueurs

Selection	from	<b>£2.95</b>
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## Ports and Sherry

Selection	from	<b>£2.95</b>
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