

## Appetisers

	Sesame Seed Prawn Toast	
	with Wood Ear Mushrooms on Fried Seaweed	7.50
	Butterfly King Prawns	10.00
	Thai Prawn Crackers with Seaweed & Grated Scallops	3.00
(v)	Fried Seaweed, with Cashew Nut & Grated Scallop	5.50
(v)	Vermicelli & Wood Ear Mushroom Spring Rolls	5.50
	Honeyed Barbecue Pork Ribs	7.00
✍	Chilli Peppersalt Pork Ribs	8.00
	Crispy Duck Roll	7.50
	Grilled or Steamed Pork & Coriander Dumplings	6.50
	Grilled or Steamed Prawn & Waterchestnut Dumplings	8.50
	Shredded Smoked Chicken with Spring Onion	7.50
	Sate Chicken in Peanut Sauce	7.00
✍	Yunnan King Prawns with Chilli & Garlic	10.00
	Prawn Patties with Lime Leaves & Chilli	9.00

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## Soup

	Wun Tun Soup with Shrimp	5.50
	Crabmeat or Chicken with Sweetcorn Soup	5.50
(v)	Baby Sweetcorn Soup	4.50
✍	Szechwan Hot & Sour Chicken Soup	5.50
(v)	Szechwan Hot & Sour Vegetable Soup	4.50
✍	Tom Yum Soup with Prawns	5.50

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## Intermediate Courses

	Mongolian Lamb with Lettuce & Barbecue Sauce	11.00
	Saint Jacks - Steamed Scallops with Vermicelli	6.50
	in Blackbean Sauce (2)	
	Chicken Autumn Lettuce Rolls	10.00
(v)	Mixed Vegetable Autumn Lettuce Rolls	9.00
	Braised Fresh Lobster on Noodles with	33.00
	Spring Onion & Ginger or Blackbean & Chilli	
	Aromatic Crispy Duck	qtr.13.00, half 23.00, whole 38.00
	-with Pancakes, Spring Onion, Cucumber & Plum Sauce	

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## Main Courses

### Fish

✍	Emperor Fish - Fillets of Fish & Egg Paper wrapped around Prawns in a Spring Onion Sauce	14.00
	Sake Claypot Seabass with Lilyflower, Red Dates, & Wood Ear Mushroom	23.00
	Steamed Seabass with Spring Onion & Ginger or Blackbean & Chilli	33.00
	Pan Grilled Seabass with Ginger & Chilli	33.00

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### Seafood

✍	Tao Peng Prawns -Spicy Chilli & Garlic Stir Fry	14.00
	Beijing Prawns - Delicate Spiced Dish with Lily Bulb, Beaten Egg & Garlic	14.00
✍	Kung Po King Prawns with Hot Chilli	14.00
	Sweet & Sour King Prawns	14.00
	King Prawns with Cashew Nuts	14.00
	King Prawns with Green Pepper in Blackbean Sauce	14.00
	King Prawns with Fresh Asparagus & Walnuts	14.00
	Bird's Nest with Scallops, Prawns & Squid	14.00

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### Hot Plate

	Cantonese Fillet Steak with Spring Onion & Ginger	14.00
(v)	Mixed Vegetables in Blackbean or Satay Sauce	8.00
	Cantonese Prawns, Lamb or Chicken with Spring Onion & Ginger	14.00/ 13.00/ 12.00

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### Poultry

✍	Roast Duck	12.00
	Sichuan Diced Chilli Chicken	11.00
	Fried Chicken in Honey & Lemon Sauce	11.00
	Chicken with Cashew Nuts	11.00
	Cantonese Chicken in Blackbean Sauce	11.00
	Satay Chicken with Green Pepper & Onion	11.00

🍴	Kung Po Chicken with Chilli & Pepper	11.00
	Sweet & Sour Chicken	11.00
🍴	Thai Red Curried Chicken	11.00
	Chicken with Lemongrass & Cracked Black Pepper	11.00
	Sake Claypot Chicken	13.00
	with Lilyflower, Red Dates, & Wood Ear Mushroom	

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### B e e f

	Cantonese Beef with Blackbean Sauce	11.50
🍴	Szechwan Deep Fried Shredded Beef with Chilli	11.50
	Stir-Fried Beef with Fresh Asparagus	11.50
	Stir Fried Beef with Spring Onion & Ginger	11.50
	Fillet Steak with Lemongrass & Cracked Black Pepper	14.00

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### P o r k

	Sweet & Sour Pork	11.00
🍴	Qingyi Spicy Pork with Aubergine	11.00
	Stir-Fried Mu-Shu Pork (served with Pancakes)	12.00
	with Wood Ear Mushrooms & Lilyflower	
🍴	Shredded Pork with Chilli & Onions	11.00

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### L a m b

🍴	Stir-Fried Lamb with Chilli & Orange Zest	12.00
	Stir-Fried Lamb with Spring Onion	12.00
	Lamb with Lemon Grass & Cracked Black Pepper	12.00

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### T o f u

(v)	Tofu Box with Pak Choi	9.00
🍴	Ma Po Braised Tofu with Minced Beef in Chilli	9.50
	Pi Pa Tofu with Scallop & Chinese Mushroom	9.50
🍴	Kung Po Tofu with Hot Chilli	7.50
(v)	Tofu with Green Pepper in Blackbean Sauce	7.50

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### N o o d l e s

	‘Ants Climbing up a Tree’ Stir-Fried Glass Vermicelli, with Minced Chicken, Crabmeat & Spring Onion	8.50
(v)	‘Shou Tao’ Longevity Noodles with Chinese, Straw, & Wood Ear Mushrooms	8.50

(v)	Crispy Egg Noodles with Chicken or Vegetable	9.00/7.50
(v)	Stir-Fried Noodles with Spring Onion & Beansprouts	6.50
	Singapore Style Noodles with Shrimp & Roasted Pork	8.50
(v)	Pud Thai Noodles with or without Prawns	10.00/8.50

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### V e g e t a b l e s

(v)	Sea-Salted Aubergine Stir-Fried in Shaoshing Wine	6.50
(v)	Buddha's Delight - Mixed Vegetables	6.50
(v)	Green Lotus Peak Pak Choi in Oyster Sauce	7.00
(v)	Lily Bulb, Lotus Root & Mangetout	7.00
(v)	Braised Broccoli with Walnuts & Sweet Ginger	6.50
(v)	Green Beans with Garlic in Oyster Sauce	7.00
(v)	Steamed Spinach in Oyster Sauce	6.50
(v)	Vegetable Sake Claypot with Vermicelli, Lilyflower, Tofu & Asparagus	9.00

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### R i c e

	Lotus Leaf Rice with Prawns & Scallop	10.00
	Emperor's King Prawn Fried Rice	7.00
	Spring Onion & Egg Fried Rice	4.00
	Special Yeung Chow Fried Rice	5.50
(v)	Jasmine Steamed Rice	3.00

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