

### Chef Recommended

Sauteed Spiced Salt & Pepper Squid	12.00
Sauteed Spiced Salt & Pepper Beancurd	6.50
■ Crispy Soft Shell Crabs with Chill & Garlic (2)	12.00
Braised Aubergine Stuffed with Prawn in Blackbean Sauce	14.00
Chicken with Shitake Mushrooms in Oyster Sauce	12.00
Sizzling Mixed Seafood fragrant in Blackbean Sauce	15.00
Braised Shitake Mushrooms with Pak Choi	8.00
Chopped Tiger Prawn and Scallop in Lettuce Puffs	12.00
Sweet & Sour Seabass Fillets	15.00
Stir Fried Ribeye Beef in Tao Peng Sauce	13.00

Five Mixed Appetisers or Mixed Dim Sum (vegetarian optional)	£10 per person (min. of 2 people)
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Sesame Seed Prawn Toast	8.00
Butterfly King Prawns	12.00
(v) Fried Seaweed, with Cashew Nut	5.50
(v) Spring Rolls with Vermicelli & Wood Ear Mushroom	6.00
Honeyed Barbecue Pork Ribs	8.00
■ Chilli Peppersalt Pork Ribs	8.00
Crispy Duck Spring Roll	8.00
Shredded Smoked Chicken with Spring Onion	8.00
Satay Chicken in Peanut Sauce	8.00
(v) Satay Tofu in Peanut Sauce	6.50
■ Yunnan King Prawns with Chilli & Garlic	12.00
Prawn Patties with Lime Leaves & Chilli	10.00

### DIM SUM & DUMPLINGS (Available Grilled & Steamed)

Pork & Coriander	6.50
(v) Mixed Vegetables	6.50
Chicken & Vegetable	6.50
Steamed Prawn Siu Mai in open Wheatflour Pastry	7.50
Steamed King Prawn Hah Gao in Rice Pastry	7.50
Roast Pork Bun 'Char Siu Bao'	6.50

### SOUP

Wun Tun Soup with Shrimp	5.50
Crabmeat or Chicken with Sweetcorn Soup	5.50
(v) Baby Sweetcorn Soup	5.00
■ Szechwan Hot & Sour Chicken Soup	5.50
(v) Szechwan Hot & Sour Vegetable Soup	5.00
■ Tom Yum Soup with Prawns	5.50

### INTERMEDIATE COURSES

Saint Jacks - Steamed Scallops in Spring Onion & Ginger or Vermicelli & Blackbean Sauce (2)	9.50
Minced Prawn Lettuce Rolls	12.00
Chicken Autumn Lettuce Rolls	11.00
(v) Mixed Vegetable Autumn Lettuce Rolls	9.50
Braised Fresh Lobster on Noodles with Spring Onion & Ginger or Blackbean & Chilli	35.00
Aromatic Crispy Duck	qtr.13.00, half 23.00, whole 38.00
-with Pancakes, Spring Onion, Cucumber & Plum Sauce	

### MAIN COURSES

#### FISH

■ Emperor Fish - Fillets of Fish & Egg Paper wrapped around Prawns in a Spring Onion Sauce	15.00
Steamed Seabass Fillet with Ginger & Spring Onion	17.00
Sake Claypot Seabass with Lilyflower, Red Dates, & Wood Ear Mushroom	19.00
Steamed Seabass with Spring Onion & Ginger or Blackbean & Chilli	29.00
Pan Grilled Seabass with Ginger & Chilli	29.00

#### SEAFOOD

■ Tao Peng Prawns -Spicy Chilli & Garlic Stir Fry	15.00
■ Kung Po King Prawns with Hot Chilli	15.00
■ Sweet & Sour King Prawns	15.00
■ Chilli King Prawns with Green Beans	15.00
King Prawns with Cashew Nuts	15.00
King Prawns with Green Pepper in Blackbean Sauce	15.00
King Prawns with Fresh Asparagus	15.00
Bird's Nest with Scallops, Prawns & Squid	15.00
Sake Claypot Mixed Seafood with Lilyflower, Red Dates, & Wood Ear Mushroom	19.00

#### HOT PLATE

Cantonese Fillet Steak with Spring Onion & Ginger	15.00
Cantonese Prawns, Lamb or Chicken with Spring Onion & Ginger	15.00/ 14.50/ 13.50

## POULTRY

Roast Duck	13.00
■ Sichuan Diced Chilli Chicken	12.00
Fried Chicken in Honey & Lemon Sauce	12.00
Chicken with Cashew Nuts	12.00
Cantonese Chicken in Blackbean Sauce	12.00
Satay Chicken with Green Pepper & Onion	12.00
■ Kung Po Chicken with Chilli & Pepper	12.00
Sweet & Sour Chicken	12.00
■ Thai Red Curried Chicken	12.00
Chicken with Lemongrass & Cracked Black Pepper	12.00
Sake Claypot Chicken with Lilyflower, Red Dates, & Wood Ear Mushroom	14.00

## BEEF

Stir-Fried Ribeye Beef in Blackbean Sauce	13.00
■ Shredded Ribeye Beef Deep Fried with Chilli	13.00
Stir-Fried Ribeye Beef with Fresh Asparagus	13.00
Stir Fried Ribeye Beef with Spring Onion & Ginger	13.00
Stir Fried Ribeye Beef with Spinach & Shitake Mushrooms in Oyster Sauce	13.00
Orange Zest Fillet Steak & Shitake Mushrooms	15.00
Fillet Steak with Lemongrass & Cracked Black Pepper	15.00

## PORK

Sweet & Sour Pork	12.00
Stir-Fried Mu-Shu Pork with Pancakes & Hoi Sin Sauce with Wood Ear Mushrooms & Lilyflower	12.00
■ Shredded Pork with Chilli & Onions	12.00

## LAMB

■ Stir-Fried Lamb with Chilli & Orange Zest	13.00
Stir-Fried Lamb with Spring Onion	13.00
Lamb with Lemongrass & Cracked Black Pepper	13.00

## TOFU

■ Ma Po Braised Tofu with Minced Beef in Chilli	12.00
■ Kung Po Tofu with Hot Chilli	8.50
(v) Tofu with Green Pepper in Blackbean Sauce	8.50

## NOODLES

Crispy Egg Noodles with Chicken, or Beef	10.00/10.00
(v) Crispy Egg Noodles with Vegetable	8.00
(v) Stir-Fried Noodles with Spring Onion & Beansprouts	7.00
■ Singapore Style Noodles with Shrimp & Roasted Pork	10.00
(v) Pud Thai Noodles with or without Prawns	10.00/9.00

## VEGETABLES

(v) Sea-Salted Aubergine Stir-Fried in Shaoshing Wine	8.00
(v) Buddha's Delight - Mixed Vegetables	8.00
(v) Choi Sum with Oyster Sauce	8.00
(v) Pak Choi	8.00
(v) Lotus Root & Mangetout	8.00
(v) Braised Broccoli	8.00
(v) Green Beans with Garlic	8.00
(v) Steamed Spinach in Oyster Sauce	8.00
(v) Shitake Mushrooms Stir-Fried in Oyster Sauce	8.00
(v) Vegetable Sake Claypot with Vermicelli, Lilyflower, Tofu & Asparagus	9.00

## RICE

Lotus Leaf Rice with Prawns & Scallop	10.00
Emperor's King Prawn Fried Rice	8.00
Spring Onion & Egg Fried Rice	4.50
Special Yeung Chow Fried Rice	6.00
(v) Mixed Vegetable Fried Rice	6.00
(v) Jasmine Steamed Rice	3.50

Some dishes may contain GM ingredients and traces of nut  
No added MSG

Open 12.30 - 11.30pm everyday

An optional service charge of 12.5% is applied to all bills