

## CHEF RECOMMENDED

Sauteed Spiced Salt & Pepper Squid	10.00
Sauteed Spiced Salt & Pepper Beancurd	5.50
Crispy Soft Shell Crab with Chilli & Garlic	10.00
Braised Aubergine Stuffed with Prawn in Blackbean Sauce	11.00
Chicken with Shitake Mushrooms in Oyster Sauce	10.00
Braised Shitake Mushrooms with Pak Choi	7.00
Chopped Tiger Prawn and Scallop in Lettuce Puffs	10.00
Sweet & Sour Seabass Fillets	12.00
Stir Fried Ribeye Beef in Tao Peng Sauce	11.00

Five Mixed Appetisers or Dim Sum (vegetarian optional)	8.00 per person (minimum two people)
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## APPETISERS

Butterfly King Prawns	10.00
Sesame Seed Prawn Toast	7.00
(v) Seaweed & Cashew Nuts with Grated Scallops	4.50
(v) Vermicelli & Wood Ear Mushroom Spring Rolls	5.00
Honeyed Barbecue Pork Ribs	7.00
Chilli & Peppersalt Pork Ribs	7.00
Crispy Duck Roll Spring Roll	7.00
Shredded Smoked Chicken with Spring Onion	7.00
Satay Chicken in Peanut Sauce	7.00
Yunnan King Prawns with Chilli & Garlic	10.00
Prawn Patties with Lime Leaves Chilli	9.00
(v) Satay Tofu in Peanut Sauce	5.50

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

Pork & Coriander	5.50
Mixed Vegetable & Chilli	5.50
Chicken & Vegetable	5.50
Steamed Prawn Siu Mai	6.50
Steamed King Prawn Hah Gao in Rice Pastry	6.50
Roasted Pork Bun Char Siu Bao	5.50

## SOUP

Wun Tun Soup	4.50
Crabmeat or Chicken with Sweetcorn Soup	4.50
(v) Sweetcorn Soup	4.00
Szechwan Hot & Sour Chicken Soup	4.50
(v) Szechwan Hot & Sour Vegetable Soup	4.00
Tom Yum Soup with Prawns	4.50

## INTERMEDIATE COURSES

Saint Jacks - Fresh Steamed Scallops with Spring Onion & Ginger or with Vermicelli & Blackbean Sauce (2)	8.50
Autumn Rolls - Lettuce with Minced Prawn, or Chicken,	11.00/10.00
(v) Autumn Lettuce Rolls with Mixed Vegetable	8.50
Braised Lobster on Noodles with Spring Onion & Ginger or Blackbean & Chilli	28.00
Aromatic Crispy Duck	qtr.10.00, half 18.00, whole 30.00
-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	12.00
Steamed Seabass Fillet with Ginger & Spring Onion	13.00
Steamed Fresh Sea Bass with Spring Onion & Ginger or Blackbean & Chilli	23.00
Pan Grilled Fresh Sea Bass with Spring Onion, Ginger & Chilli	23.00

### SEAFOOD

Sweet & Sour King Prawns	12.00
Tao Peng Prawns -Hot & Spicy	12.00
Kung Po King Prawns with Hot Chilli	12.00
Chilli King Prawns with Green Beans	12.00
King Prawns with Cashew Nuts	12.00

King Prawns with Green Pepper in Blackbean Sauce	12.00
King Prawns with Fresh Asparagus	12.00
Bird's Nest with Scallops, Prawns & Squid	12.00

### LAMB

Stir Fried Lamb with Chilli & Orange Zest	11.00
Lamb Stir-fried with Spring Onion	11.00
Lamb with Lemongrass & Cracked Black Pepper	11.00

### PORK

Sweet & Sour Pork	10.00
Mu-Shu Pork (served with pancakes) & Hoi Sin Sauce	10.00
Shredded Pork with Chilli & Onion	10.00

### POULTRY

Cantonese Roast Duck	11.00
Sichuan Diced Chilli Chicken	10.00
Fried Chicken in Honey & Lemon Sauce	10.00
Chicken with Cashew Nuts	10.00
Cantonese Chicken in Blackbean Sauce	10.00
Satay Chicken with Green Pepper & Onion	10.00
Kung Po Chicken with Chilli & Pepper	10.00
Sweet & Sour Chicken	10.00
Thai Red Curried Chicken	10.00
Chicken with Lemongrass & Cracked Black Pepper	10.00

### BEEF

Ribeye Beef in Blackbean Sauce	11.00
Shredded Ribeye Beef Deep Fried with Chilli	11.00
Stir-Fried Ribeye Beef with Fresh Asparagus	11.00
Stir-Fried Ribeye Beef with Spring Onion & Ginger	11.00
Stir Fried Ribeye Beef with Spinach & Shitake Mushrooms in Oyster Sauce	11.00
Orange Zest Fillet Steak & Shitake Mushrooms	11.00
Fillet Steak with Lemongrass & Cracked Black Pepper	11.00

### VEGETABLES

(v) Sea-salted Aubergine Stir-Fried in Shaoshing Wine	7.00
(v) Buddha's Delight - Mixed Vegetables	7.00
(v) Pak Choi	7.00
(v) Choi Sum in Oyster Sauce	7.00
(v) LotusRoots & Mangelout	7.00
(v) Braised Broccoli	7.00
(v) Green Beans with Garlic in Oyster sauce	7.00
(v) Steamed Spinach in Oyster Sauce	7.00
(v) Shitake Mushrooms Stir-Fried in Oyster Sauce	7.00

### TOFU

Ma Po Braised Tofu with Minced Beef in Chilli	10.00
Kung Po Tofu with Hot Chilli	7.50
(v) Tofu with Green Pepper in Blackbean Sauce	7.50

### NOODLES

Crispy Egg Noodles with Ribeye Beef, or Chicken,	9.00
Crispy Egg Noodles with Mixed Vegetables	7.00
(v) Stir-Fried Noodles with Spring Onion & Beansprouts	6.00
Singapore Style Rice Noodles with Shrimp & Roasted Pork	9.00
(v) Pud Thai Noodles with or without Prawns	9.00/8.00

### RICE

Lotus Leaf Rice with Prawns & Scallops	8.00
Emperor's King Prawn Fried Rice	7.00
Spring Onion & Egg Fried Rice	3.50
Special Yeung Chow Fried Rice	5.00
(v) Mixed Vegetable Fried Rice	5.00
(v) Steamed Jasmine Rice	2.50

### DESSERTS

Hot Toffee Apple or Banana sprinkled with Sesame Seeds	4.50
Longan - Thai Lychees	3.50