

EXPRESS LUNCH & DINNER MENU

(12:00-2:30pm & 6:00-7:00pm)

Served with a glass of wine or beer
£17.50

Prawns & scallops dumpling
Spicy Sichuan won ton
Crispy vegetable spring rolls
Asparagus & sweet corn soup

Kung po chicken with cashews nuts
Clay pot aubergine with mince beef
Sautéed pak choi with wild mushrooms

(Egg fried rice or Jasmine rice)

SOUP

粟米羹	Chicken with asparagus sweet corn soup a choice of chicken or vegetables	£5.80
酸辣汤	Sichuan hot and sour soup a choice of Chicken or Vegetables	£5.80
云吞汤	Won ton soup	£5.80

DIM SUM & APPETISERS

招牌点心拼盘	Chef's signature dim sum platter (Prawn & scallop dumpling, har gow, chicken and spinach dumpling, mooli pumpkin puff)	£19.80
带子虾肉饺	Prawns & Scallops dumpling	£6.80
南瓜萝卜酥	Mooli Pumpkin puff	£6.80
笋尖鲜虾饺	Prawn Har gow	£6.80
芝麻虾多士	Sesame prawn toast	£6.80
菠菜鸡饺	Chicken and Spinach dumpling	£6.80
红油龙抄手	Spicy Sichuan Wonton	£5.80
带子烧卖	Prawn and Scallop sui mai	£7.80
香脆素春卷	Crispy Vegetarian spring rolls (V)	£7.50
鸭肉春卷	Cricket Club duck spring rolls	£8.80
上海油爆大虾	Marinated king prawns Shanghai style	£9.80
椒盐鲜鱿	Salt and Sichuan pepper squid	£9.80
金蒜椒盐芦笋	Sichuan asparagus (V) with dried garlic	£8.80
干煸野生菌	Wild mushrooms Hunan style (V)	£8.80
软壳蟹色拉	Soft shell crab salad	£11.80

All prices are inclusive of VAT.

A discretionary 12.5% service charge will apply

CLASSICS

香酥鸭	Crispy aromatic duck (half) with spring onions, cucumber, hoi sin sauce and pancakes	£26.00
黑椒牛柳	Beef tenderloin with black pepper	£29.00
美极鲜鲈鱼	Steamed Sea bass with soy sauce	£20.00
川酱杏仁虾	Sichuan chilli king prawns with almonds	£20.00
酱爆鸡丝	Slippery chicken with northern China soya paste	£16.00
干煸牛肉丝	Dry sautéed shredded crispy beef	£29.00
宫保鸡	Kung po Chicken with cashew nuts	£16.00
麻婆豆腐	Mapo tofu (V)	£10.80
姜葱虾仁	Sauteed jumbo prawns Beijing style	£24.00

RICE AND NOODLES

川辣特色炒饭	Sichuan special fried rice (V)	£8.00
星州炒米粉	Singapore Cricket Club noodles	£10.80
蛋炒饭	Egg fried rice	£5.00
有机糙米饭	Steamed Brown rice	£5.00
茉莉香米饭	Steamed Jasmine rice	£3.00
XO 酱海鲜炒饭	XO Seafood fried rice	£10.80

DESSERT

芒果吉士與百香果	Mango custard with passion fruit	£6.00
綠茶慕斯蛋糕	Green tea mousse cake	£6.00
芝麻冰淇淋	Sesame ice cream	£6.00
荔枝冰淇淋	Lychee ice cream	£6.00
香草冰淇淋	Vanilla ice cream	£6.00
黑巧克力	Dark chocolate mousse with ice cream	£6.80

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CHEF WANG' S SIGNATURES

香脆宫廷鸭 The Emperor's crispy duck	£35.00
Emperor Qianlong's favourite dish, butterflied crispy duck with prawns, nuts, served with pancakes, spring onions, cucumber and plum sauce	
神秘口水鱼 Chef Wang's special Sea bass	£25.00
The secret sauce consist of ginger, garlic, mushrooms and bamboo	
招牌糯米扣肉 Slow-braised pork belly	£22.00
cooked for five hours, served with sticky rice and gravy	
鱼香鸡丝 Yu-Xiang chicken	£18.00
shredded chicken in traditional Sichuan style	
小炒辣汁牛柳 Country style beef tenderloin	£29.00
with spicy soy sauce	
辣子软壳蟹 Soft shell crab with chilli and	£25.00
Sichuan peppercorns	

VEGETABLES

干煸豆角 Dry sautéed green beans (V)	£8.80
三鲜时素 Three seasonal greens (V)	£8.80
香菇青菜 Sautéed Chinese greens (V)	£8.80
with wild mushrooms	
蒜茸空心菜 Sautéed water spinach (V)	£8.80
白果芦笋炒菌菇 Wok-fried asparagus (V)	£10.80
wild mushrooms, ginkgo and cashew nuts	

MODERN

石锅豉汁和尚鱼 Monkfish with spicy	£24.00
black bean sauce in hot stone bowl	
腰果芦笋炒带子 Wok-fried scallops with	£24.00
asparagus and cashew nuts	
XO汁带子炒大虾 Sautéed prawns and	£26.00
scallops in XO sauce	
铁板黑椒羊柳 Iron sizzling Lamb	£29.00
fillet with black bean sauce	
成都家乡鸡 Chan-do chicken with honey	£16.00
plum sauce	
水煮牛柳 Northern-style beef	£29.00
sautéed with a spicy hot and aromatic sauce	
酱爆茄子 Clay pot aubergine with	£16.00
minced beef in Sichuan soya paste	

CLASSIC SET MENU

Minimum for 2 people
£35 per person

Prawn har gow

Salt and Sichuan pepper squid

Crispy aromatic duck (quarter)

Served with pancakes, shredded spring onions,
Cucumber and hoi sin sauce

Kung po chicken with cashews nuts

Sichuan chilli king prawns with almond

Three seasonal greens

Sichuan special fried rice

CHEF KEN WANG TASTING MENU

Minimum for 2 people
£50 per person

Chef's Signature Dim Sum Platter

(prawn & scallop dumpling, har gow, chicken dumpling,
and mooli pumpkin puff)

Marinated king prawns Shanghai style

The Emperor's Crispy Duck (quarter)

Served with pancakes, shredded spring onions,
cucumber and plum sauce

Ginger and chilli sea bass

Country-style beef tenderloin with chilli soy sauce

Sautéed pak choi with wild mushrooms

XO Seafood fried rice with Tobiko

Green tea mousse cake