

APPETISERS

Imperial Hors d'Oeuvres	8.5
<i>Spring rolls, crispy seaweed, sesame chicken toast, satay chicken, BBQ lamb ribs. Minimum 2 persons. Price per person.</i>	
Vegetarian Mixed Hors d'Oeuvres v n	7.5
<i>Spring rolls, crispy seaweed, deep fried wonton, vegetable satay. Minimum 2 persons. Price per person.</i>	
Spring Rolls v	6.5
Crispy Seaweed v	5.95
Sesame Chicken Toast	7.5
Satay Chicken n	7.5
Crispy Chicken Wings n	7.5
Smoked Chicken n	7.5
BBQ Lamb Spare Ribs	8.5
Aromatic Duck Spring Rolls	8.5
Crispy Fried French Beans n	6.95
<i>With chilli and peppercorn salt</i>	

SOUP

Chicken & Sweetcorn Soup	6.5
Hot and Sour Szechuan Style Soup v n	6.5
Mixed Chinese Vegetable Soup v	6.5
Wonton Soup	6.5
Mixed Wild Mushroom Consomme v	6.5

CRISPY DUCK

Served with cucumber, spring onion, hoisin sauce and pancakes

Quarter (1-2 persons)	16.95
Half (3-4 persons)	31.95
Whole (6+)	54.95
Extra Pancakes (6)	1.95
Extra Spring Onion & Cucumber	1.5

N Contains nuts
v Suitable for vegetarians
n Mildly spicy **nn** Spicy **nnn** Extra spicy

(A discretionary service charge of 12.5% will be added to your bill)

LIGHT MAINS

Salads

Papaya Salad n v n	12.95
<i>Papaya with carrots, peanuts, cherry tomatoes and fine beans in a fresh coriander, lime and chilli dressing</i>	
Crispy Duck & Watermelon n	14.95
<i>Crispy shredded duck on a base of watermelon, peanuts, peas, coriander, ginger and fresh figs with a hoisin glaze</i>	
Thai & Crispy Beef n	14.95
<i>Crispy beef with mixed leaves, radish, cherry tomatoes, chilli, sesame and coriander with a creamy lime and pickled plum dressing</i>	

Lettuce Wraps

Vegetarian v	11.95
<i>Pan-fried mixed vegetables served with crispy lettuce</i>	
Cantonese Chicken	14.95
<i>Pan-fried chicken served with crispy lettuce</i>	

Dim Sum 3 Pieces

Duck, lychee and cashew nut n n	7.95
Roasted Pumpkin v	7.95
<i>Served with yuzo</i>	
Chicken	7.95
<i>With pak choi, coriander and spring onion</i>	

Steamed Vietnamese Bao Buns 2 Pieces

Slow cooked pulled beef with lychee, sake and miso	11.95
Crispy duck with hoisin sauce	11.95
Grilled chicken thigh With sriracha mayo n	11.95
Slow cooked lamb with miso, pickled onion and peanuts n	11.95

Duck

Flamed Breast of Duck With Cointreau & Orange	17.95
Tamarind Duck n	17.95
<i>Breast of duck glazed with tamarind sauce, honey, chilli and coriander served on a grilled pineapple</i>	

CHICKEN

Sweet & Sour Chicken	14.5
<i>Crispy fried chicken fillet with a sweet and sour sauce</i>	
Szechuan Chicken n n	14.5
<i>Stir-fried chicken fillet with home made chilli paste, sun dried chilli and Szechuan peppercorn oil</i>	
Sizzling Chicken with Ginger & Spring Onion	14.5
Lemon Chicken	14.5
<i>Crispy chicken fillet with a lemon citrus sauce</i>	
Stir-Fried Chicken	14.5
<i>With sesame broccoli and shiitake mushrooms</i>	
Cashew Nut Chicken n n	14.5
<i>Stir-fried chicken fillets with sun dried chilli and caramelised cashew nuts</i>	
Thai-Style Chicken n	16.5
<i>Charcoal-grilled boneless chicken thighs marinated with honey, garlic and lemongrass served with sweet chilli sauce</i>	

BEEF

Sizzling Steak in Black Bean Sauce n	16.95
Sizzling Steak in Black Pepper Sauce	16.95
Crispy Shredded Beef n	16.95
Stir-fried Steak with Shiitake Mushrooms	16.95
Wild Ginger Beef Curry n n n	16.95
<i>Stir-fried steak with ginger, lemongrass, kaffir lime leaves, chilli and coconut milk</i>	
Wok-Grilled Beef Steak n	16.95
<i>With honey and black peppercorn sauce</i>	
Slow-Cooked Braised Beef	17.95
<i>Sprinkled with mint, lychees, sake and miso</i>	

FISH

Crispy-Fried Sea Bass Fillet n	16.95
<i>With lime and wasabi mayo</i>	
Blow-Torched Seabass	16.95
<i>With enoki mushrooms, smoked lime leaves and sake</i>	
Teriyaki Salmon	16.95
<i>Served on a banana leaf</i>	

LAMB

Sizzling Lamb with Ginger & Spring Onion	17.95
BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce n	17.95
Szechuan Spicy Lamb Fillet n n	17.95
<i>Wok-fried lamb with szechuan chilli and homemade chilli paste</i>	
Thai-Grilled Lamb Chops n	21.95
Slow-Cooked Lamb Shank n	21.95
<i>Cooked for 6 hours with garlic, ginger, spring onion, peppercorn and herbs served with baby pak choi</i>	

VEGETABLES

Stir-fried Sesame Broccoli	6.95
Stir-fried Mixed Vegetables	6.95
Stir-fried Pak Choi with Shiitake Mushrooms	6.95
French Beans in Sweet Soy Sauce	6.95
Stir-fried Tofu n n	7.95
<i>With sun-dried chilli and caramelised cashew nuts</i>	

RICE & NOODLES

Steamed Fragrant Jasmine Rice v	5.75
Mixed Vegetable Fried Rice v	6.5
Egg Fried Rice v	6.5
Special Fried Rice	7.95
Fried Noodles with Beansprouts v	6.95
Crispy Noodles in a Light Soy Sauce v	6.95
Mixed Vegetable Fried Noodles v	6.95
Beef Fried Noodles	8.95
Chicken Fried Noodles	8.95
Singapore Maifun n	8.95
Pad Thai n	8.95
Vegetable Pad Thai v n n	7.5
Singapore Maifun with Mixed Vegetables Tofu v n	8.95



DESSERT

Toffee Banana / Apple	6.5
Banana/Pineapple Fritter	6.5
Hot Chocolate Volcano	6.5
Dark Chocolate Mousse	6.5
<i>Served with lychees</i>	
Cointreau Flamed Fresh Pineapple	6.5
<i>Served with vanilla ice cream</i>	
Ice Cream & Sorbet Selection	5.5

SOFT DRINKS

Voss Still Water	3.95
Voss Sparkling Water	3.95
Coca Cola	2.95
Diet Coca Cola	2.95
Sprite	2.95
Sprite Zero	2.95
Fanta	2.95
Frobishers Pressed Juice	3
<i>Orange / Apple / Pineapple / Cranberry / Mango</i>	
Tonic Water	2.5
Slimline Tonic Water	2.5
Ginger Ale	2.5

HOT DRINKS

Black Coffee	2.5
Green Tea / Jasmine Tea	2.5
Lemon Tea	2.5
Fresh Mint Tea	2.5

BEER

Tiger Beer	3.95
Asahi Beer	3.95
Shandy	3.5
Hot Sake (Bottle)	17.5

SPIRITS

All spirits £4.50 per 40ml.
Single malt whiskey £6 per 40ml.

Vodka

- Smirnoff
- Absolut
- Absolut Citron
- Absolut Kurant

Gin

- Bombay Sapphire
- Gordon's

Whiskey

- Chivas Regal
- The Famous Grouse
- Jack Daniels
- Bell's Premium
- Glenfiddich*
- Glenmorangie*

Rum

- Malibu Coconut
- Bacardi Light
- Captain Morgan Original Dark

Tequila

- Jose Cuervo Especial Golden Tequila
- Jose Cuervo Clasico Golden Tequila

Other

- Amaretto
- Disaronno
- Drambuie
- Sambuca
- Cointreau
- Tia Maria
- Peach Schnapps
- Cherry Brandy
- Liqueur
- Cognac

WHITE WINE

	Bottle
Barkan Classic Chardonnay <i>Israel</i>	20 (Half Bottle 8 Glass 5)
Segal's Fusion Chardonnay & Colombard <i>Israel</i>	21
Recanati Yasmin White <i>Israel</i>	22
Baron Herzog Pinot Grigio <i>California</i>	24
Sancerre J Mellot <i>France</i>	26
Chablis la Chablisienne <i>France</i>	30
Goose Bay Sauvignon Blanc <i>New Zealand</i>	31.5
Yarden Katzrin Chardonnay <i>Israel</i>	40
"C" Blanc Du Castel <i>Israel</i>	55

RED WINE

Barkan Classic Merlot Argaman <i>Israel</i>	20 (Glass 5)
Barkan Classic Cabernet Sauvignon <i>Israel</i>	21 (Half Bottle 11)
Segal's Fusion Red <i>Israel</i>	21
Ramon Cardova Rioja <i>Spain</i>	24.5
Gamla Cabernet Sauvignon <i>Israel</i>	28
Adir Cabernet Sauvignon <i>Israel</i>	37.5
Dalton Reserve Merlot <i>Israel</i>	45
Grand Vin Du Castel <i>Israel</i>	70

ROSE

Barkan Classic Shiraz Rose <i>Israel</i>	20
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CHAMPAGNE

Champagne Drappier Charte D'Or	60
Champagne Brut Laurent Perrier Blanc	80
Champagne Laurent Perrier Rose	120

SPARKLING WINE

Bartenura Moscata D'Astia <i>Italy</i>	20
Herzog Selection Blanc De Blanc <i>France</i>	23.5

