

## APPETIZERS

Imperial Hors D'oeuvres ● — min 2 Persons  
Spring Rolls, BBQ Lamb Ribs, Satay Chicken,  
Sesame Chicken Toast, Crispy Seaweed £11pp

Vegetarian Hors D'oeuvres ●●● — min 2 Persons  
Spring Rolls, Satay Vegetable Skewer, Salt & Pepper  
Tofu, Korean Fried Cauliflower & Crispy Seaweed £10pp

Spring Rolls ● £9

Crispy Seaweed ● £8

BBQ Lamb Spare Ribs £11.5

Satay Chicken ● £9.5

Sesame Chicken Toast £9.5

Smoked Chicken ● £9.5

Aromatic Duck Spring Rolls £10

Korean Fried Chicken  
with Sweet Chilli Sauce ● £9.5

Korean Fried Cauliflower  
with Sweet Chilli Sauce ●● £9

Crispy Chicken Wings ● £9.5

Salt & Pepper Tofu ● £9

## SOUP

Chicken & Sweetcorn Soup £8.5

Hot & Sour Soup ● £8.5

Mixed Chinese Vegetable Soup ● £8.5

Wonton Soup £8.5

Duck & Shiitake Mushroom Soup £8.5

## AROMATIC DUCK

Served with Cucumber, Spring Onion,  
Hoisin Sauce & Pancakes

Quarter (one/two persons) £22

Half (three/four persons) £40

Whole (six/eight persons) £75

## LETTUCE WRAPS

Crispy Aromatic Duck with Hoisin Sauce £22

Katsu Chicken  
with Sweet Chilli Sauce ● £18.5

Salt & Pepper Tofu  
with Sweet & Sour Sauce ●● £15.5

## CHICKEN

Sweet & Sour Chicken £18.5

Sizzling Chicken in Black Bean Sauce £18.5

Stir Fried Chicken  
with Tenderstem Broccoli £18.5

Lemon Chicken £18.5

Crispy Chilli Chicken ● £18.5

Malaysian Chicken Curry ● £18.5

Sizzling Chicken  
with Ginger & Spring Onion £18.5

Katsu Chicken Curry ● £18.5

Chicken with Cashew Nuts ● £18.5

Sizzling Sanbei Chicken  
with Thai Basil & Confit Garlic ● £18.5

Kung Po Chicken  
with Cashew Nuts ●● £18.5

Chicken Teriyaki  
with Roasted Sesame £18.5

Stir Fried Chicken in Sichuan Sauce ● £18.5

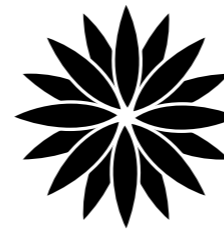
## DUCK

Duck in Plum Sauce £22.5

Duck in Black Pepper Sauce £22.5

Duck with Ginger & Spring Onion £22.5

Duck in Capital Peking Sauce £22.5



## BEEF

Sizzling Steak  
in Black Bean Sauce £22.5

Sizzling Steak  
in Black Pepper Sauce £22.5

Sizzling Steak  
with Ginger & Spring Onion £22.5

Crispy Shredded Beef ● £22.5

Malaysian Beef Curry ● £22.5

Stir Fried Steak  
with Shiitake Mushrooms £22.5

Stir Fried Steak  
with French Beans £22.5

Sizzling Sanbei Steak  
with Thai Basil & Confit Garlic ● £22.5

Kung Po Steak with Cashew Nuts ●● £22.5

Steak Teriyaki  
with Roasted Sesame £22.5

Stir Fried Steak in Sichuan Sauce ● £22.5

Sizzling Steak in Capital Peking Sauce £22.5

## LAMB

Sizzling Lamb  
with Ginger & Spring Onion £22.5

Sizzling Lamb  
in Black Bean Sauce £22.5

Sizzling Lamb  
in Black Pepper Sauce £22.5

Malaysian Lamb Curry ● £22.5

Stir Fried Lamb in Sichuan Sauce ● £22.5

Sizzling Lamb in Capital Peking Sauce £22.5

Kung Po Lamb with Cashew Nuts ●● £22.5

## FISH

Steamed Seabass  
with Ginger & Spring Onion £22.5

Sweet & Sour Seabass £22.5

Steamed Salmon  
in Black Bean Sauce £22.5

Baked Salmon  
in Black Pepper Sauce £22.5

## RICE & NOODLES

Steamed Rice ● £6

Egg Fried Rice ● £7

Vegetable Fried Rice ● £7.5

Chicken Fried Rice £9.5

Beef Fried Rice £9.5

Special Fried Rice £9.5

Fried Noodles with Beansprouts ● £9

Fried Noodles  
with Mixed Chinese Vegetables ● £9

Beef Fried Noodles £13

Chicken Fried Noodles £13

Special Fried Noodles £13

Singapore Maifun ● £13

Mixed Vegetable Maifun ●● £8.5

## VEGETABLES

French Beans in Sweet Soy Sauce ● £9

Stir Fried Pak Choi with Garlic ● £9

Stir Fried Sesame Tenderstem Broccoli ● £9

Stir Fried Mixed Vegetables ● £9

Stir Fried Mixed Vegetables  
with Tofu ● £14.5

Sweet & Sour Tofu ● £14.5

Tofu in Black Bean Sauce ● £14.5

## THREE COURSE SET MENU

£41.5

Choose any Appetizer or Soup  
Choose any Main Course  
Choose any Rice, Noodles or Vegetable\*  
Choose any Dessert

## FOUR COURSE SET MENU

£49.5

Choose any Appetizer or Soup  
Choose any Crispy Aromatic Duck or Lettuce Wrap\*\*  
Choose any Main Course  
Choose any Rice, Noodles or Vegetable\*  
Choose any Dessert

● = vegetarian ● = contains nuts ● = spicy All menu items are prepared in an environment that contains nuts, soya, wheat and other food allergens. Detailed allergen information for individual dishes is available on request.  
A discretionary 12.5% service charge will be added to your bill

## WHITE WINE

Barkan Classic Sauvignon Blanc <b>ISRAEL</b>	£23
<i>Passion fruit and green apples, light and refreshing, crisp long finish</i>	£6 Glass
Dalton Canaan White <b>ISRAEL</b>	£27
<i>Citrus, melon and apple notes</i>	
Baron Herzog Pinot Grigio <b>CALIFORNIA</b>	£29
<i>Light body, ripe pear, apple &amp; tropical notes. Clean &amp; elegant finish</i>	
Bordeaux Chateau Les Riganes <b>FRANCE</b>	£33
<i>Citrus fruit, green pear &amp; herbal notes</i>	£18.5 Half
Goose Bay Sauvignon Blanc <b>NEW ZEALAND</b>	£42
<i>Crisp, oak accents, bursting with citrus &amp; gooseberry</i>	
Chablis Las Marroniers <b>FRANCE</b>	£57
<i>Green, flinty, with citrus aromas</i>	

## RED WINE

Barkan Classic Cabernet Sauvignon <b>ISRAEL</b>	£23
<i>Wild berries and cherries with hints of vanilla and tobacco</i>	£6 Glass
Dalton Canaan Red <b>ISRAEL</b>	£27
<i>Black pepper, cherries &amp; plums</i>	
Ramon Cardova Rioja <b>SPAIN</b>	£34
<i>Distinctive Tempranillo flavours, softly rich</i>	
Carmel Appellation Cabernet Sauvignon <b>ISRAEL</b>	£40
<i>Blackberry, cassis &amp; eucalyptus</i>	
Psagot Sinai <b>ISRAEL</b>	£44
<i>Cabernet Sauvignon and Shiraz, refreshing and beautifully balanced</i>	
Rothschild Haut Medoc <b>FRANCE</b>	£52
<i>Classic Bordeaux blend, hints of cassis and cedar</i>	£28 Half
Rothschild Flechas De Los Andes Gran Malbec <b>ARGENTINA</b>	£57.5
<i>Raspberry, chocolate, &amp; dark liquorice</i>	
Grand Vin du Castel <b>ISRAEL</b>	£115
<i>From Israel's premiere boutique winery, rich, complex, voluminous aromas, hint of dark berries and chocolate</i>	

## SPIRITS

All Spirits £6 per 40ml \*Single Malt Whisky £8 per 40ml

### VODKA

Smirnoff – Absolut Vodka – Absolut Citron – Absolut Kurant

### GIN

Bombay Sapphire – Gordon's

### WHISKY

Chivas Regal – Premium Scotch Whisky  
The Famous Grouse Vintage Whisky – Jack Daniels  
Sour Mash Whisky – Bell's Premium Scotch Whisky  
Glenfiddich Single Malt Whisky\*  
Glenmorangie Single Malt Whisky\*

### RUM

Malibu Coconut Rum – Bacardi Light Rum  
Captain Morgan Original Dark Rum

### TEQUILA

Jose Cuervo Especial Golden Tequila  
Jose Cuervo Clasico Golden Tequila

### OTHER SPIRITS

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

HOT SAKE £18

## DESSERT

	Toffee Banana	£9	
	Toffee Apple	£9	
	Mango Sago served with Vanilla Ice Cream	£9	
	Warm Chocolate Fondant	£9	
	Chocolate Mousse	£9	
	Lychees	£7.5	
	Ice Cream	£7.5	

## HOT DRINKS

Nespresso Lungo / Espresso	£3.5
Nespresso Lungo / Espresso Decaffeinated	£3.5
Green Tea / Jasmine Tea (per person)	£3.5
Lemon Tea	£3.5
Fresh Mint Tea	£3.5

## ROSÉ

Bordeaux Chateau Les Riganes Rose <b>FRANCE</b>	£19 Half
<i>Cherry, strawberry &amp; minerals</i>	
Baron Herzog White Zinfandel <b>CALIFORNIA</b>	£27
<i>Redcurrants, cotton candy, &amp; strawberry</i>	

## SPARKLING

Champagne Brut Laurent Perrier Blanc <b>FRANCE</b>	£115
<i>Outstanding and distinct</i>	
Deccolio Prosecco <b>ITALY</b>	£29
<i>Apple, white peach &amp; floral notes</i>	
Bartenura Moscata D'asti <b>ITALY</b>	£22
<i>Sweet, slightly effervescent</i>	

## BEERS

Tiger Beer	£5
Asahi Beer	£5
Shandy	£4

## SOFT DRINKS

Voss Still Water 800ml	£5.5
Voss Sparkling Water 800ml	£5.5
Coca Cola	£3.5
Diet Coke / Coke Zero	£3.5
Sprite	£3.5
7Up Free	£3.5
Fanta	£3.5
Appletiser	£4
Frobishers Pressed Orange Juice	£3.5
Frobishers Pressed Apple Juice	£3.5
Frobishers Pressed Tomato Juice	£3.5
Frobishers Pressed Pineapple Juice	£3.5
Tonic Water	£3
Slimline Tonic Water	£3
Soda Water	£3
Ginger Ale	£3
Bitter Lemon	£3