

喜臨門特價龍蝦套餐

2 人
£70.00

4 人
£100.00

6 人
£170.00

8 人
£240.00

10 人
£260.00

即日明火例湯或廚房靚湯

一隻龍蝦	一隻龍蝦	二隻龍蝦	三隻龍蝦	三隻龍蝦
任選以下二個餐	任選以下四個餐	任選以下六個餐	任選以下八個餐	任選以下十個餐
燒味拼盤(三燒) 招牌貴妃雞(半隻) 薑蔥霸王雞(半隻) 蒜泥白肉 魚香茄子煲 紅燒斑腩煲 柱侯牛腩煲 芋頭扣肉煲 沙爹醬粉絲海皇煲 美味三杯雞煲 沙爹醬金菇肥牛粉絲煲	千島/椒鹽/西汁/黑椒牛油焗豬扒 咕咾魚塊/蝦球/豬/雞 三鮮琵琶豆腐 豉汁煎/避風塘釀三寶 千島汁蝦球 西芹花枝蝦球 瑤柱肉松扒玉子豆腐 青豆角雪菜炒肉絲 清蒸鱸魚一條(+£10) 清蒸多寶魚一條(+£25) *芥蘭/菜心/通菜/菠菜/白菜*	瑤柱肉鬆蒸水蛋 蒜香風肉片 油鹽水浸魚片 瑤柱冬菇蒸肉餅 椒鹽鮮魷 水煮牛/羊/雞 四川麻婆豆腐 孜然牛/羊 干煸季豆 溫公粗齋煲 什菌浸時蔬		

絲苗白飯

龍蝦加伊麵,生麵或蒸糯米底每份另外加 £5.00. 每隻龍蝦若需分不同煮法另外加£5.00. 一隻龍蝦可換二隻螃蟹或六隻帶子.

可選清炒/蒜茸/蠔油/薑汁/上湯浸/椒絲腐乳 *馬拉盞 加 £2.00 *金銀蛋加 £3.00

January 2019

鮑翅湯羹

原隻蠔皇鮑魚	£88.00	竹笙蟹肉翅羹	£16.80
蠔皇鮮鮑片	£88.00	海鮮冬陰湯	£6.50
鮑片扒海參	£88.00	香茜魚片豆腐湯	£5.50
三鮮扒海參	£35.00	竹笙海皇羹	£5.50
北菇扒海參	£30.00	海鮮豆腐羹	£5.50
海參扒菜膽	£30.00	鮮蝦雲吞湯	£4.50
紅燒龍鳳翅羹	£16.80	京都酸辣湯	£4.20
紅燒雞絲翅羹	£16.80	鹹蛋芥菜肉片豆腐湯	£4.20
紅燒蟹肉翅羹	£16.80	鹹菜火鴨絲羹	£4.20



Jan 2019

新鮮海鮮

薑蔥上湯焗龍蝦	£36.50/隻	原籠糯米蒸肉蟹	£19.50/隻
芝士牛油焗龍蝦	£36.50/隻	豉汁涼瓜炒蟹	£18.50/隻
蒜茸開邊蒸龍蝦	£36.50/隻	沙爹粉絲蟹煲	£17.50/隻
沙爹粉絲龍蝦煲	£41.50/隻	薑蔥粉絲蟹煲	£17.50/隻
原籠糯米蒸龍蝦	£41.50/隻	花鵬蒸活蟹	£15.50/隻
新鮮鱸魚	£22.00/條	水蛋肉鬆蒸蟹	£15.50/隻
新鮮多寶魚	£16.50/磅	薑蔥焗蟹	£14.50/隻
新鮮龍俐	£24.00/磅	避風塘蟹	£14.50/隻
美極煎封龍俐魚	£28.00/磅	清蒸肉蟹	£14.50/隻
骨香 XO 露荀炒龍俐球(原條起肉)	£31.00/磅	咖哩蟹煲	£14.50/隻
新鮮帶子	£4.60/隻	椒鹽軟殼蟹	£10.00 兩隻 £18.00 四隻



Jan 2019

明爐燒烤

海蜆芝麻手撕雞絲/鴨絲	£17.80	招牌貴妃雞	£11.00/半隻
紅燒石岐鴿	£16.00/隻	蜜味豉油肥雞	£11.00/半隻
海蜆燻蹄	£16.80	淨海蜆	£11.80
燒味拼盤(三燒)	£14.80	蜜汁叉燒	£11.00
掛爐燒鴨	£14.80/半隻	脆皮燒肉	£11.00
沙薑鹽焗雞	£13.80/半隻	女兒紅鳳爪	£7.30
菜膽上湯雞	£13.80/半隻	醬燒琵琶鴨(預訂,一隻)	£29.00
薑蔥霸王雞	£13.80/半隻		



Jan 2019

名菜精選

宮廷花鵝雞	£20.80/半隻	油泡花枝玉帶	£14.80
荔茸香酥鴨	£17.00/半隻	XO 醬泡蝦球帶子	£14.80
避風塘蝦碌	£17.00	咖喱玉子豆腐海中鮮	£14.00
錦繡海鮮巢	£16.00	XO 醬肉松燒豆腐	£13.80
芹香雲耳花枝片	£14.80	靈芝菇扒玉掌	£13.00
上海千葉豆腐	£14.80	天府爆田鸡腿	£12.30
菜遠炒斑球	£14.80		



傢鄉風味

芥香牛柳	£16.80	椒鹽百花釀大腸/鮮魷	£15.80
涼瓜田雞腿	£14.80	玉蘭炒臘味	£13.80
酥炸生蠔	£14.80	豉汁涼瓜牛肉	£13.80
潮州煎蠔餅	£14.80	豉味肉碎炒涼瓜	£13.80
生筋火腩燜生蠔	£14.80	腊味松扒時蔬	£13.80
翠塘滑豆腐	£14.80	豉汁煎釀三寶	£13.80
瑤柱冬菇蒸肉餅	£13.80	青豆角雪菜炒肉絲	£11.80
羅定豆豉雞	£13.80	脆皮炸大腸	£11.00
三鮮琵琶豆腐	£13.80		



特別推薦

蒜茸粉絲蒸蝦碌	£19.00	瑤柱菇絲扒玉子豆腐	£14.80
椒鹽焗蝦碌	£17.00	瑤柱肉松扒玉子豆腐	£14.80
金沙基圍蝦	£13.80	油鹽水浸魚片	£14.80
白灼/ 椒鹽基圍蝦	£13.80	瑤柱肉鬆蒸水蛋	£13.80
蘭段蒜片牛柳粒	£16.80	XO 肉碎蒸豆腐	£13.80
咸魚蒸肉餅	£14.80	百花蒸釀冬菇	£13.80
三鮮扒玉子豆腐	£14.80		



風味小炒

川香瀑羊仔肉	£17.80	西汁朱扒	£14.80
川香瀑牛仔柳	£16.80	千島汁豬扒	£14.80
XO 醬金菇炒肥牛	£16.80	椒鹽焗豬扒	£14.80
豉汁涼瓜斑腩	£14.80	黑椒牛油焗豬扒	£14.80
馬拉盞通菜炒鮮魷	£14.80	豆角菜脯蝦煎蛋	£12.80
避風塘雙椒	£13.80	金沙鮮魷	£12.30
千島汁蝦球	£13.80	勁蒜準香田雞腿	£12.30
百花蒸釀豆腐	£14.80	蒜香風肉片	£12.00
荷芹炒百花	£14.80		



新菜推薦

金華玉樹雞	£17.00/半隻	椒鹽牛仔骨	£14.80
三鮮佛手	£17.80	黑椒牛仔骨	£14.80
齋佛手	£14.80	士油皇煎牛仔骨	£14.80
金香蝦碌	£17.00	泰式紙包骨	£14.80
奶油蝦碌	£17.00	荷葉蒸雞	£13.80
金香基圍蝦	£13.80	生啫雞煲	£13.80
奶油基圍蝦	£13.80	生啫大腸煲	£12.80
發菜玉子盤菜	£14.80		



合時煲仔菜

沙鍋竹筍雲吞雞煲	£22.00/半隻	柱侯牛腩煲	£13.80
枝竹羊腩煲	£17.80	芋頭扣肉煲	£13.80
喜臨門一品煲	£14.80	馬荳燴火腩豆腐煲	£13.80
XO 醬粉絲海皇煲	£14.80	沙爹牛肉粉絲煲	£13.80
川醬茄子三鮮煲	£14.80	海味粉絲什菜煲	£13.80
薑蔥生蠔煲	£14.80	美味三杯雞	£13.80
椰汁香芋滑雞煲	£14.80	八珍豆腐煲	£13.80
紅燒斑腩煲	£14.80	魚香茄子煲	£13.80



健怡素食

竹筴鼎湖上素	£11.50	清炒/蒜茸/蠔油/薑汁/上湯浸/椒絲腐乳	
靈芝菇扒芥膽/北菇	£11.50	馬拉盞 + £2.00	金銀蛋 + £3.00
上湯竹筴浸時蔬	£11.50	豆苗	£13.80
羅漢豆腐煲	£11.50	菜心	£11.80
玉子豆腐扒菜膽	£11.50	芥蘭	£11.80
椒鹽玉子豆腐	£11.50	通菜	£11.80
腰果炒素丁	£11.50	菠菜	£10.50
什菌浸時蔬	£11.50	白菜	£10.50
云耳什菌炒露笋	£12.50	紹菜(大白菜)	£10.00
溫公粗齋煲	£11.50	西蘭花	£7.00
北菇燒豆腐	£11.50	生菜	£7.00
三菇扒娃娃菜	£11.50		



川菜精選 SZECHUAN MENU



凉菜 Cold Dishes

雞絲涼麵 Shredded Chicken with Egg Noodles	£10.00
五香醬牛肉 Beef Seasoned with Soy Sauce	£7.80
蒜泥拌白肉 Poached Belly pork with Crushed Garlic Dip in Chilli Sauce	£10.00
夫妻肺片 Sliced Ox's Heart, Ox's Tongue, Ox's Tripe in Chilli Sauce with Crushed peanuts	£10.00
棒棒雞絲 Shredded Chicken in Spicy Sauce with Cucumber	£11.00
家鄉口水雞 Home Made Style Chicken with Ginger, Garlic, Spring Onion, Sweet Vinegar & Sesame Chilli Oil	£11.00

素菜 Vegetarian

地三鮮 Stir Fried Diced Potato, Aubergine, Red Pepper & Green Pepper (V)	£11.50
酸辣土豆絲 Shredded Potato with Chilli & Vinegar (V)	£7.80

豬肉 Pork

四川担担麵 Noodles with Spicy Minced Pork in Szechuan Soup	£10.00
北方水餃 / 紅油水餃 Pork & Vegetables Dumplings with vinegar sauce / spicy chilli oil sauce	£10.00
鍋包肉 Double Cooked Pork Slices	£13.80
螞蟻上樹 Glass Noodles with Minced Pork in Szechuan Sauce	£13.80
四川回鍋肉 Stir Fried Sliced Belly Pork in Szechuan Sauce	£13.80
干煸四季豆 Stir Fried French Bean with Chilli & Minced pork	£11.80
京醬肉絲 (鴨皮一份) Sautéed Shredded Pork in Hoi-Sin Sauce (served with Pancakes)	£13.80
四川麻婆豆腐 Szechuan Mrs Mapo's Recipe Bean curd with Minced Pork	£11.50
魚香肉絲 Sautéed Shredded pork with Sweet & Spicy Garlic Sauce	£11.80
毛血旺 Szechuan Style Black Pudding Casserole in Chilli Oil	£13.80
干鍋肥腸 Dry Braised Chitterlings with Dry Chilli, Green & Red pepper Stew	£12.80
干煸肥腸 Crispy Fried Chitterlings	£12.80





川菜精選 SZECHUAN MENU



雞肉 Chicken

重慶辣子雞 Dry Fried Diced Chicken with Dried Red Chilli (Bones on)	£13.80
四川宮保雞丁 Diced Chicken with peanuts & Dried Chilli Gung Bao Style	£13.80
水煮雞肉 Spicy Hot Poached Chicken	£13.80
碎米芽菜雞丁 Minced preserved vegetable with chicken	£13.80

牛羊肉 Beef & Lamb

水煮羊肉 Spicy Hot Poached Lamb	£17.80
水煮牛肉 Spicy Hot Poached Beef	£13.80
孜然羊肉 Lamb in cumin style	£17.80
四川宮保牛柳 Beef Fillet & Tofu Budding with Spring Onion, Garlic & Ginger	£16.80
飄香牛柳粒 Fragrant Diced Fillet Steak with Mixed Chilli	£16.80
土豆燒牛腩 Beef brisket & Diced Potatoes in spicy sauce	£13.80

海鮮 Seafood

山椒魚片 Spicy green chilli fish fillet	£14.80
沸騰魚片 Super Spicy Hot poached fish fillet with Dried Chilli in Oil	£14.80
酸菜水煮魚片 Preserved Vegetables with fish fillet in Chilli Oil	£14.80
四川剁椒鱸魚 Steam Whole Sea Bass with Chopped Red Chilli	每條 £28.00
風味干燒鱸魚 Pan Fried Whole Sea Bass with Garlic, Mushroom, bamboo Shoot & Minced pork	每條 £28.00
糖醋脆皮鱸魚 Crispy Whole Sea Bass with Sweet Vinegar	每條 £28.00
香辣大蝦碌 Baked Jumbo prawns (with shell) in Szechuan chilli sauce	£17.00
魚香脆皮蝦 Sautéed Fried Prawn Ball with Batter in Sweet Spicy sauce	£13.80
香辣明蝦球 Deep fried king prawns with dried chilli	£13.80
香辣肉蟹 Baked crab in Szechuan chilli sauce	每隻 Each £14.50
水煮魚片 Spicy Hot Poached Fish fillet	£14.80



DIM SUM

	£
Har Gau (<i>Steamed Prawn Dumpling</i>)	3.90
Shui Mai (<i>Steamed Prawn & Pork Dumpling</i>)	3.30
Gern Chun Ow Yuk (<i>Steamed Beef Dumpling with Ginger & Spring Onion</i>)	3.30
Deep Fried Cuttlefish Cakes	3.90
Crispy Pork & Dried Shrimp Spring Roll	3.30
Prawns in Rice Paper <i>with Sesame Seeds</i>	3.90
Steamed Spicy Pork <i>with Peanut Parcel</i>	3.90
Deep Fried Prawn Balls <i>with Mayonnaise</i>	3.90
Pai Good (<i>Steamed Chopped Ribs in Black Bean Sauce</i>)	3.30
Deep Fried Crispy Prawn Won Ton	3.90
Vietnamese Style Spring Roll (<i>Pork & Prawn</i>)	3.90
Steamed Siu Lung Bun <i>with crab meats</i>	3.90
Steamed Scallop Dumpling <i>with prawn</i>	4.30
Steamed Beef Tripe in Ginger Spring Onions	3.30
Char Sui Bau (<i>Steamed Roast Pork Bun</i>)	3.30
Sin Jok Guen (<i>Steamed Bean Curd Sheet Roll with Meat & Prawn</i>)	3.60
Steamed Whelks <i>with Satay Sauce</i>	3.90
Fung Chow (<i>Steamed Chicken Feet with Black Bean Sauce</i>)	3.30

VARIOUS STARTERS

	£
Peking Aromatic Crispy Duck <i>with Pancakes</i>	(half) 16.50
	(quarter) 10.50
Minced Chicken <i>with Lettuce Wrap</i>	7.50
Prawn Crackers	3.00
Crispy Seaweed <i>with Dried Fish Powder</i>	4.00
Spare Rib <i>with Salt & Chilli Pepper (four pcs)</i>	7.50
Spare Rib <i>in Peking Sauce (four pcs)</i>	7.50
Chopped Spare Rib <i>in Sweet & Sour Sauce</i>	7.50
Sesame Prawn on Toast (<i>six pcs</i>)	7.00
Deep Fried Squid (<i>with Sweet & Sour Dip</i>)	7.50
Deep Fried Squid <i>with Salt & Chilli Pepper</i>	7.50
Steamed Fresh Scallop in Shell	(each) 4.60
Deep Fried Chicken Wings (<i>six pcs</i>)	7.00
Fillet Steak Rolls <i>in Black Pepper Sauce (two pcs)</i>	7.00
Skewered Chicken Fillet <i>with Satay Sauce (four pcs)</i>	7.50
Mussels <i>in Szechuan Sauce</i>	7.50
Salt & Pepper Soft Shell Crab	(2 Crabs) 10.00
	(4 Crabs) 18.00



Jan 2019

SOUP

	£
Minced Chicken & Sweet Corn Soup	4.10
Crab Meat & Sweet Corn Soup	4.50
Peking Hot & Sour Soup	4.20
Roast Duck with pickled Cabbage Soup	4.20
Won Ton Clear Soup	4.50
Seafood with Tofu Soup	5.50
Seafood with Bamboo Fungus Soup	5.50

SEAFOOD

	£
Baked Lobster <i>with Ginger & Spring Onion</i>	(each) 46.50
Baked Lobster <i>with Black Bean Sauce</i>	(each) 46.50
Baked Lobster <i>with in Cheese Sauce</i>	(each) 46.50
Steamed Whole Seabass	(each) 22.00
Stir Fried Scallop <i>with Seasonal Vegetables</i>	15.80
Stir Fried Assorted Seafood <i>with Seasonal Vegetables</i>	15.80
Stir Fried Squid <i>with Green Pepper & Black Bean Sauce</i>	12.00
Stir Fried Fish Fillet <i>with Celery in XO Sauce</i>	15.80
Stir Fried Fish Fillet <i>with Ginger & Spring Onion</i>	14.80
Sweet & Sour Fish	14.80
Deep Fried Fish Fillet <i>with Szechuan Sauce</i>	14.80

PRAWN

	£
Stir Fried King Prawn <i>with Cashew Nuts</i>	14.80
Stir Fried King Prawn <i>Kung Po Style</i>	14.80
Stir Fried King Prawn <i>with Green Pepper & Black Bean Sauce</i>	13.80
Stir Fried King Prawns <i>with Satay Sauce</i>	13.80
Sweet & Sour King Prawn	13.80
Stir Fried King Prawns <i>in Szechuan Sauce</i>	13.80
Stir Fried King Prawns <i>Tai-Chin Style (a Spicy Sauce with Celery, & Leek)</i>	13.80
Stir Fried King Prawns <i>with Asparagus</i>	14.80
Salt & Pepper King Prawns on batter	13.80

LAMB

	£
Stir Fried Sliced Lamb <i>Kung Po Style</i>	17.80
Stir Fried Sliced Lamb <i>in Satay Sauce</i>	17.80
Stir Fried Sliced Lamb <i>in Black Pepper Sauce</i>	17.80
Stir Fried Sliced Lamb <i>with Ginger & Spring Onion</i>	17.80
Stir Fried Sliced Lamb <i>Szechuan Style</i>	17.80
Stir Fried Sliced Lamb <i>with Green Pepper & Black Bean Sauce</i>	17.80
Stir Fried Sliced Lamb <i>with Celery in XO Sauce</i>	18.80



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BEEF

	£
Fillet Steak Flambé <i>Cantonese style</i>	16.80
Fillet Steak Flambé <i>with Ginger & Spring Onion</i>	16.80
Fillet Steak Flambé <i>in Black Pepper Sauce</i>	16.80
Stir Fried Sliced Beef <i>with Cashew Nuts</i>	13.50
Stir Fried Sliced Beef <i>Kung Po Style</i>	13.50
Fried Shredded Beef <i>with Chilli & Garlic</i>	12.50
Fried Shredded Beef <i>in O.K. Sauce</i>	12.50
Stir Fried Sliced Beef <i>in Satay Sauce</i>	12.50
Stir Fried Sliced Beef <i>with Ginger & Spring Onion</i>	12.50
Stir Fried Sliced Beef <i>in Oyster Sauce</i>	12.50
Stir Fried Sliced Beef <i>with Green Pepper & Black Bean Sauce</i>	12.50
Stir Fried Sliced Beef <i>with Curry Sauce</i>	12.50
Stir Fried Sliced Beef <i>with Seasonal vegetables</i>	12.50

CHICKEN

	£
Stir Fried Sliced Chicken <i>with Cashew Nuts</i>	13.50
Stir Fried Sliced Chicken <i>in Kung Po Style</i>	13.50
Stir Fried Sliced Chicken <i>in Szechuan Sauce</i>	12.50
Stir Fried Sliced Chicken <i>in Oyster Sauce</i>	12.50
Sweet & Sour Chicken	12.50
Deep Fried Sliced Chicken Fillet <i>with Honey & Lemon Sauce</i>	12.50
Deep Fried Chicken <i>in O.K. Sauce</i>	12.50
Stir Fried Sliced Chicken <i>in Black Pepper Sauce</i>	12.50
Stir Fried Sliced Chicken <i>with Green Pepper & Black Bean Sauce</i>	12.50
Stir Fried Sliced Chicken <i>with Ginger & Spring Onion</i>	12.50
Stir Fried Sliced Chicken <i>with Curry Sauce</i>	12.50
Stir Fried Sliced Chicken <i>in Satay Sauce</i>	12.50
Stir Fried Sliced Chicken <i>with Seasonal vegetables</i>	12.50



Jan 2019

DUCK

	£
Stir Fried Sliced Duck <i>Kung Po Style</i>	14.80
Stir Fried Sliced Duck <i>with Cashew Nuts</i>	14.80
Stir Fried Sliced Duck <i>in Szechuan Sauce</i>	13.80
Stir Fried Sliced Duck <i>in Satay Sauce</i>	13.80
Stir Fried Sliced Duck <i>in Oyster Sauce</i>	13.80
Deep Fried Roast Duck <i>in Plum Sauce</i>	14.80
Deep Fried Roast Duck <i>in Orange Sauce</i>	14.80
Deep Fried Roast Duck Stuffed <i>with Prawn Meat in Mushroom Sauce</i>	16.80
Stir Fried Sliced Duck <i>with Ginger & Spring Onion</i>	13.80
Stir Fried Sliced Duck <i>with Seasonal Vegetables</i>	13.80

Cantonese roast *(Served Cold)*

	£
Cantonese Roast Duck <i>(Half)</i>	14.80
Roast Crunchy Belly Pork	11.00
Honey Roast Lean Pork <i>(Char Siu)</i>	11.00
Chicken Stewed in Soya Sauce <i>(Half)</i>	11.00
Assorted Roast Meat Combination	14.80

(off bone plus £2.00)

PORK

	£
Pork Chop <i>with Salt & Chilli Pepper</i>	14.80
Pork Chop <i>Cantonese Style</i>	14.80
Pork Chop <i>with Honey & Pepper Sauce</i>	14.80
Sweet & Sour Pork	12.50
Stir Fried Sliced Pork <i>in Satay Sauce</i>	12.50
Stir Fried Sliced Pork <i>in Oyster Sauce</i>	12.50
Stir Fried Sliced Pork <i>with Seasonal Vegetables</i>	12.50
Stir Fried Sliced Pork <i>with Green Pepper & Black Bean Sauce</i>	12.50

CHINESE VEGETABLES

	£
Kai Lan	11.80
Choi Sum	11.80
Tung Choi	11.80
Bor choi	10.50
Pak Choi	10.50
Tou Mui	13.80
<i>with garlic sauce, oyster sauce or ginger sauce</i>	



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Authentic Chef Special

	£
Beef Brisket casserole	13.80
Seafood casserole in XO Sauce with Glass Noodles	14.80
Pork Belly & Fish Fillet casserole with Bean curd	14.80
Sliced Beef <i>With Glass Noodles in Satay Sauce</i>	13.80
House Special Casserole with Bean curd	13.80
Three Cups Chicken <i>(Chicken Thigh Meat in a Special Blend of Sauces)</i>	13.80
Chinese Bacon with Dried Garlic Flakes	12.00
Battered king Prawn <i>in Thousand Island Sauce</i>	13.80
Three Treasures With Prawn Meat stuffing <i>in Black Bean Sauce</i>	13.80
Steamed Bean Curd <i>with Prawn Meat stuffing</i>	14.80
Minced Pork, Egg Tofu & Broccoli <i>With dried scallop</i>	14.80
Minced Seafood & Fresh Bean Curd <i>with Broccoli</i>	13.80
Mixed Seafood with Egg tofu	14.80
Sliced Rib Eye Beef <i>With Kam Jum Koo (Mushroom) in XO Sauce</i>	16.80
Salt & Pepper Shell on Jumbo King Prawns	17.00
Steamed Shell on Jumbo King Prawns with Glass Noodles <i>in Garlic Sauce</i>	19.00
Aubergine, Minced Pork & Salted Fish casserole	13.80

NOODLES & RICE

	£
King Prawns Chow Mein/ Ho Fan <i>(with Vegetables or Black Bean Sauce)</i>	13.00
Sliced Beef Chow Mein/ Ho Fan <i>(with Vegetables or Black Bean Sauce)</i>	10.00
Shredded Pork Chow Mein/ Ho Fan	10.00
Sliced Chicken Chow Mein/ Ho Fan <i>(with Vegetables or Black Bean Sauce)</i>	10.00
Squid Chow Mein/ Ho Fan <i>(with Vegetables or Black Bean Sauce)</i>	10.00
Special Chow Mein/ Ho Fan	13.00
Singapore Style Vermicelli <i>(Spicy)</i>	10.00
Amoy Style Vermicelli <i>(Sweetish)</i>	10.00
Yang Chow Fried Rice	10.00
Minced Beef Fried Rice	10.00
Sliced Chicken Fried Rice	10.00
King Prawns Fried Rice	13.00
Stir Fried Beef Rice Stick <i>in Soya Sauce (DRY)</i>	10.00
Seafood Chow Mein/ Ho Fan	13.00
Won Ton Noodles Soup	14.00
Stir Fried Seafood Udon <i>(Japanese Noodles)</i>	15.00



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VEGETARIAN SELECTION

STARTERS

	£		£
Steamed Vegetables Parcels	3.60	Sit Fresh Asparagus <i>in Garlic Sauce</i>	11.50
Crispy Vegetables Spring Rolls	3.30	Fried Aubergine <i>in Szechuan Sauce</i>	10.50
Spring Onion Pancakes	3.60	Fresh Broccoli <i>in Garlic Sauce</i>	7.00
Deep Fried Vegetables Won Ton	3.90	Stir Fried Mangetout <i>in Garlic Sauce</i>	10.00
Mixed Vegetables & Sweet Corn Soup	4.00	Mixed Vegetable & Bean Curd Casserole	11.50
Vegetables Hot & Sour Soup	4.00	Diced Mixed Vegetables Fried Rice	10.00
Crispy Seaweed	4.00	Mixed Vegetables Chow Mein/ Ho Fan/ Vermicelli	10.00
Deep Fried Crispy Mixed Vegetables (<i>Tempura</i>)	8.50	Vegetarian Singapore Style Vermicelli	10.00
Diced Mixed Vegetables with Lettuce Wrap (<i>with Crushed Cashew Nuts</i>)	8.50	Vegetarian Amoy Style Vermicelli	10.00
Pickled Cabbage	4.50	Stir Fried Bean sprouts	7.00

MAIN COURSE

	£
Stir Fried Mixed Vegetables <i>in Garlic Sauce, Blackbean Sauce, Szechuan Sauce or Sweet and Sour Sauce</i>	£10.50
Diced Mixed Vegetables <i>with Cashew Nuts</i>	11.50
Diced Bean Curd <i>Kung Po Style</i>	11.50
Braised Bean Curd <i>in Brown Sauce</i>	11.50
Vegetarian Ma Po Tofu (<i>Spicy</i>)	11.50
Fried Bean Curd <i>in sweet & sour sauce</i>	11.50
Deep Fried Bean Curd <i>with salt & chilli pepper</i>	11.50

ADDITIONAL PORTION

	£
Stir Fried Noodles <i>with or without Bean sprouts</i>	6.20
Stir Fried Vermicelli <i>with or without Bean sprouts</i>	6.20
Fried Rice Stick (Ho Fan)	6.20
Egg Fried Rice	2.80
Boiled Rice	2.40
Soya Sauce with Fresh Chillies, Spring Onions & Ginger	3.70
Chips	3.50
Salt & Chilli Pepper Chips	5.00



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