

APPETISERS

Imperial Hors d'Oeuvres 9.45 (per person)

Spring rolls, crispy seaweed, sesame chicken toast, satay chicken, BBQ lamb ribs. Minimum 2 persons.

Vegetarian Mixed 8.45 (per person)

Hors d'Oeuvres v n

Spring rolls, crispy seaweed, deep fried wonton, vegetable satay. Minimum 2 persons.

Spring Rolls v 7.45

Crispy Seaweed v 7.45

Sesame Chicken Toast 8.45

Satay Chicken n 8.95

Crispy Chicken Wings d 8.45

Smoked Chicken d 8.95

BBQ Lamb Spare Ribs 9.45

Aromatic Duck Spring Rolls 8.95

Crispy Fried French Beans d 7.95

With chilli and peppercorn salt

SOUP

Chicken & Sweetcorn Soup 7.5

Hot and Sour Szechuan Style Soup n d 7.5

Mixed Chinese Vegetable Soup v 7.5

Wonton Soup 7.5

Mixed Wild Mushroom Consomme v 7.5

CRISPY DUCK

Quarter (1-2 persons) 17.95

Half (3-4 persons) 34.95

Whole (6+) 58.95

Extra Pancakes (6) 2.45

Extra Spring Onion & Cucumber 1.95

LIGHT MAINS

Salads

Papaya Salad n v d 15.95

Papaya with carrots, peanuts, cherry tomatoes and fine beans in a fresh coriander, lime and chilli dressing

Crispy Duck & Watermelon n 15.95

Crispy shredded duck on a base of watermelon, peanuts, peas, coriander, ginger and fresh figs with a hoisin glaze

Lettuce Wraps

Vegetarian v 12.95

Pan-fried mixed vegetables served with crispy lettuce

Cantonese Chicken 15.5

Pan-fried chicken served with crispy lettuce

Dim Sum 3 Pieces

Duck, lychee and cashew nut n d 8.95

Chicken 8.95

With pak choi, coriander and spring onion

Steamed Vietnamese Bao Buns 2 Pieces

Slow cooked pulled beef 12.95

Crispy duck with hoisin sauce 12.95

Grilled chicken thigh with sriracha mayo d d 12.95

Slow cooked lamb with miso, pickled onion and peanuts n 12.95

Duck

Flamed Breast of Duck With Cointreau & Orange 17.95

Tamarind Duck d 17.95

Breast of duck glazed with tamarind sauce, honey, chilli and coriander served on a grilled pineapple

CHICKEN

Sweet & Sour Chicken 15.5

Crispy fried chicken fillet with a sweet and sour sauce

Szechuan Chicken d d 15.5

Stir fried chicken fillet with home made chilli paste, sun dried chilli and Szechuan peppercorn oil

Sizzling Chicken with Ginger & Spring Onion 15.5

Lemon Chicken 15.5

Crispy chicken fillet with a lemon citrus sauce

Stir-Fried Chicken 15.5

With sesame broccoli and shiitake mushrooms

Cashew Nut Chicken n d 15.5

Stir fried chicken fillets with sun dried chilli and caramelised cashew nuts

Teriyaki Chicken 15.5

Chilli Chicken d d 15.5

Thai-Style Chicken d 16.95

Charcoal-grilled boneless chicken thighs marinated with honey, garlic and lemongrass served with sweet chilli sauce

BEEF

Sizzling Steak in Black Bean Sauce d 17.95

Crispy fried chicken fillet with a sweet and sour sauce

Sizzling Steak in Black Pepper Sauce 17.95

Crispy Shredded Beef d 17.95

Stir-fried Steak with Shiitake Mushrooms 17.95

Wild Ginger Beef Curry d d d 17.95

Stir-fried steak with ginger, lemongrass, kaffir lime leaves, chilli and coconut milk

Wok-Grilled Beef Steak d 17.95

With honey and black peppercorn sauce

Slow-Cooked Braised Beef 18.95

Sprinkled with mint, lychees, sake and miso

Crying Tiger 25.95

Black Pepper Rib Eye Steak 25.95

LAMB

Sizzling Lamb with Ginger & Spring Onion 18.95

BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce n 18.95

Szechuan Spicy Lamb Fillet d d 18.95

Wok-fried lamb with szechuan chilli and homemade chilli paste

Thai-Grilled Lamb Chops d 21.95

Slow-Cooked Lamb Shank n 21.95

Cooked for 6 hours with garlic, ginger, spring onion, peppercorn and herbs served with baby pak choi

FISH

Crispy-Fried Sea Bass Fillet d 16.95

With lime and wasabi mayo

Blow-Torched Seabass 16.95

With enoki mushrooms, smoked lime leaves and sake

Teriyaki Salmon 16.95

Served on a banana leaf

VEGETABLES

Stir-fried Sesame Broccoli 7.95

Stir-fried Mixed Vegetables 7.95

Stir-fried Pak Choi with 7.95

Shiitake Mushrooms

French Beans in Sweet Soy Sauce 7.95

Stir-fried Tofu n d 8.95

With sun-dried chilli and caramelised cashew nuts

RICE & NOODLES

Steamed Fragrant Jasmine Rice v 5.95

Mixed Vegetable Fried Rice v 7.45

Egg Fried Rice v 7.45

Pineapple Fried Rice v 7.45

Special Fried Rice v 8.95

Fried Noodles with Beansprouts v 7.95

Crispy Noodles in a Light Soy Sauce v 7.95

Mixed Vegetable Fried Noodles v 7.95

Beef Fried Noodles 9.95

Chicken Fried Noodles 9.95

Singapore Maifun d 9.95

Pad Thai d 9.95

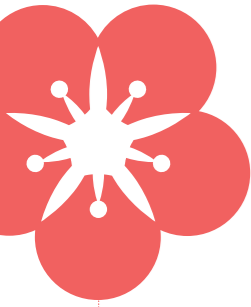
Vegetable Pad Thai v n d 8.5

Vegetarian Singapore Maifun with Tofu v d 9.95

N Contains nuts **V** Suitable for vegetarians

d Mildly spicy **d d** Spicy **d d d** Extra spicy

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



DESSERT

Toffee Banana & Apple Fritter	7.5
Banana & Pineapple Fritter	7.5
Hot Chocolate Volcano	7.5
Dark Chocolate Mousse	7.5
<i>Served with lychees</i>	
Cointreau Flamed Fresh Pineapple	7.5
<i>Served with vanilla ice cream</i>	
Ice Cream & Sorbet Selection	7.5

HOT DRINKS

Black Coffee	2.95
Green Tea / Jasmine Tea	2.95
Lemon Tea	2.95
Fresh Mint Tea	2.95

SOFT DRINKS

Voss Still Water	4.95
Voss Sparkling Water	4.95
Coke / Diet Coke / Coke Zero	3.45
Sprite / Sprite Zero	3.45
7Up Free	3.45
Fanta	3.45
Frobishers Pressed Juice	3.45
<i>Apple / Pineapple / Orange / Cranberry</i>	
Schweppes	2.95
<i>Tonic / Soda Water / Ginger Ale / Lemonade</i>	

WHITE WINE

Barkan Classic Chardonnay <i>Israel</i>	24
	Half Bottle 13 Glass 6.75
Segal's Fusion Chardonnay & Colombard <i>Israel</i>	28.5
Dalton Canaan <i>Israel</i>	25.5
Baron Herzog Pinot Grigio <i>California</i>	29.5
Goose Bay Sauvignon Blanc <i>New Zealand</i>	37.5
"C" Blanc Du Castel <i>Israel</i>	68.5
Alsace Koenig Riesling <i>France</i>	29.50

RED WINE

Barkan Classic Cabernet Sauvignon <i>Israel</i>	24
	Half Bottle 13 Glass 6.75
Segal's Fusion Red <i>Israel</i>	27.5
Ramon Cardova Rioja <i>Spain</i>	27.5
Jezreel Alfa Syrah Argaman Cabernet Sauvignon <i>Israel</i>	35
Adir Cabernet Sauvignon <i>Israel</i>	45
Dalton Reserve Merlot <i>Israel</i>	48
Grand Vin Du Castel <i>Israel</i>	105

ROSE

Barkan Classic Shiraz Rose <i>Israel</i>	24
	(Glass 6.75)

CHAMPAGNE

Drappier Charte D'Or	79
Brut Laurent Perrier Blanc	100
Laurent Perrier Rose	135

SPARKLING WINE

Bartenura Moscata D'Astia <i>Italy</i>	22.5
Herzog Selection Blanc De Blanc <i>France</i>	29.5
Prosecco	27.5

BEER

Tiger Beer	4.5
Asahi Beer	4.5
Shandy	4.5

SPIRITS

All spirits £5.50/shot (40ml)
Add a mixer for £1.75

Vodka

- Smirnoff
- Absolut

Gin

- Bombay Sapphire
- Gordon's

Whiskey

- Chivas Regal
- The Famous Grouse
- Jack Daniels
- Bell's Premium
- Glenfiddich (£7)
- Glenmorangie (£7)

Rum

- Malibu Coconut
- Bacardi Light
- Captain Morgan Original Dark

Tequila

- Jose Cuervo Especial Golden

Other

- Amaretto
- Drambuie
- Sambuca
- Cointreau
- Peach Schnapps

