

Chef Peking

Hors d'Oeuvres & Appetisers

1. CHEF PEKING HORS D'OEUVRES (min. for 2 persons)
Five different starters for your plate Per Person
 - SEAFOOD £10.90
 - MIXED £9.90
 - VEGETARIAN £8.90
2. CRISPY SEAWEED £6.50
3. SALT & PEPPER SOFT SHELL CRAB Each £11.80
4. WHOLE PHOENIX TAIL PRAWNS (6) £11.80
Deep fried prawns in breadcrumb
5. JAPANESE TEMPURA STYLE PRAWNS (6) £11.80
6. JAPANESE TEMPURA STYLE VEGETABLES £8.80
7. SALT & PEPPER PRAWNS £9.90
8. PRAWNS IN GARLIC AND BUTTER £9.90
9. SESAME PRAWNS ON TOAST £9.90
11. HONEYDEW DRY SPARE RIBS £9.20
12. SPARE RIBS IN PEKING SAUCE £9.20
13. SALT & PEPPER SPARE RIBS £9.20
14. SWEET CHILLI SPARE RIBS £9.20
15. SALT & PEPPER PORK CHUNKS £9.20
16. PORK CHUNKS IN PLUM SAUCE £9.20
17. PORK CHUNKS IN PEKING SAUCE £9.20
18. SALT & PEPPER MUSHROOMS £8.80
19. CRISPY SPRING ROLLS
 - VEGETARIAN (8) £7.20
 - MEAT (PORK) (2) £7.20
20. SATAY MUSHROOM ON SKEWERS (4) £8.80
21. LETTUCE WRAPPED
 - SEAFOOD £9.50
 - CHICKEN £9.00
 - VEGETARIAN £8.50
22. SMOKED CHICKEN WITH CHILLI & GARLIC £9.20
23. SALT & PEPPER CHICKEN CHUNKS £9.20
24. SATAY CHICKEN ON SKEWER (4) £9.90
Signature dish
25. SATAY PRAWNS ON SKEWER (4) £11.80
26. SALT & PEPPER SQUID £11.80
27. SALT & PEPPER SCALLOP £13.90
29. GRILL DUMPLING - PORK (6) £8.80
Served with vinegar and ginger
30. STEAMED SIEW MAI DUMPLING - MINCED PORK & PRAWNS (6) £8.80
31. GRILL JAPANESE GYOZA - CHICKEN (6) £8.80

Chef Peking

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|---|----------------|
| 32. CRISPY AROMATIC DUCK | Quarter £15.50 |
| <small>Rolled in pancake with sliced cucumber, spring onions and hoisin sauce</small> | Half £27.50 |
| | Whole £49.00 |
| 33. CRISPY AROMATIC LAMB | £13.90 |
| <small>Served with lettuce and plum sauce</small> | |
| 34. VEGETARIAN MOCK CRISPY DUCK | £11.90 |

Soups

35. HOT & SOUR SOUP £6.20
36. CREAM OF CRABMEAT AND SWEETCORN SOUP £6.20
37. CREAM OF CHICKEN AND SWEETCORN SOUP £6.20
38. WAN TUN SOUP £6.20
39. THREE KIND OF MUSHROOM WITH BEANCURD SOUP (V) £6.20
40. TOM YAM CHICKEN OR PRAWNS SOUP £6.20
41. MIXED VEGETABLE & MUSHROOM SOUP (V) £6.20
42. CHICKEN AND NOODLE SOUP £6.20

Seafood Dishes

43. STEAMED SEA BASS (DEBONED)
 - GINGER & SPRING ONIONS
 - BLACK BEAN SAUCEHalf £14.50
Whole £25.90
44. SALT & PEPPER FISH £14.50
45. SWEET & SOUR FISH £14.50
46. FRIED SCALLOPS IN BLACK BEAN SAUCE £14.50
47. SEA SPICY SCALLOPS £14.50
48. STIR FRIED SCALLOPS WITH BROCCOLI £13.90
49. STIR FRIED THREE KIND OF SEAFOOD £13.90
Prawns, scallops and squid
50. PRAWNS WITH SWEET CHILLI SAUCE £11.20
51. SWEET & SOUR PRAWNS £11.20
52. STIR FRIED PRAWNS WITH BROCCOLI £11.20
53. KUNG PO PRAWNS WITH SWEET & SPICY SAUCE £11.20
54. PRAWNS IN BLACK BEAN SAUCE £11.20
55. THAI SPICY GARLIC PRAWNS £11.20
56. SZECHUAN PRAWNS £11.20
57. STIR FRIED PRAWNS WITH CASHEWNUTS IN YELLOW BEAN SAUCE £11.20
58. HOT & SPICY PRAWNS £11.20

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Poultry

59. SLICE OF ROAST DUCK WITH BEANSPROUTS £11.90
60. SLICE OF ROAST DUCK WITH PLUM SAUCE £11.90
61. DUCK WITH PINEAPPLE £11.90
62. SZECHUAN CHICKEN £9.80
63. CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £9.80
64. CHICKEN WITH BLACK BEAN SAUCE £9.80
65. SWEET & SOUR CHICKEN HONG KONG STYLE £9.80
66. CHICKEN IN SWEET & SPICY PEANUT SAUCE £9.80
67. SWEET & SOUR CHICKEN BALLS £9.80
68. LEMON CHICKEN £9.80
69. CHILLI CHICKEN WITH SWEET CASHEWNUTS £9.80
70. THAI SPICY CHICKEN WITH BASIL £9.80
71. CHICKEN WITH CHINESE MUSHROOMS & BAMBOO SHOOTS £9.80
72. CHICKEN IN PEKING STYLE £9.80
Fruity sauce
73. CHICKEN WITH MUSHROOMS £9.80
74. HOT & SPICY CHICKEN £9.80

Meat Dishes

75. STEAK IN PEKING STYLE £14.90
76. TENDERLOIN OF BEEF IN TERIYAKI SAUCE £14.90
77. CRISPY CHILLI BEEF WITH CARROTS £10.20
78. BEEF IN BLACK BEAN SAUCE £10.20
79. BEEF WITH CASHEWNUTS IN YELLOW BEAN SAUCE £10.20
80. SZECHUAN BEEF £10.20
81. BEEF IN SWEET & SPICY PEANUT SAUCE £10.20
82. BEEF WITH MUSHROOMS £10.20
83. HOT & SPICY BEEF £10.30
84. FRIED '3 WITH GINGER & SPRING ONIONS £10.20
Chicken, Beef and Char Siew
85. CHAR SIEW (ROAST PORK) WITH HONEY £9.80
86. SZECHUAN PORK £9.80
87. SWEET & SOUR PORK £9.80

Griddle Sizzled

88. SIZZLING WITH GINGER & SPRING ONION
 - BEEF / PORK or CHICKEN £10.60 / £10.20
 - LAMB £13.50
 - PRAWNS £11.50
 - SCALLOPS £14.90
 - MIXED SEAFOOD £14.90
89. SIZZLING IN SATAY SAUCE
 - BEEF / CHICKEN £10.60 / £10.20
 - LAMB £13.50
 - PRAWNS £11.50
90. SIZZLING IN BLACK PEPPER SAUCE
 - STEAK £14.90

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Curry Dishes

91. THAI GREEN / RED CURRY
 - CHICKEN £9.80
 - BEEF £10.20
 - PRAWNS £11.20
 - VEGETABLES (V) £8.80
 - THAI RED LAMB CURRY £13.50
 - THAI RED DUCK CURRY £11.90
92. CURRY
 - CHICKEN £9.80
 - BEEF £10.20
 - PRAWNS £11.20
 - MIXED VEGETABLES £8.80

Vegetarian

93. VEGETARIAN MOCK CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £8.80
- 93(a) VEGETARIAN MOCK CHICKEN WITH SWEET & SPICY PEANUT SAUCE £8.80
94. BEANCURD WITH CHINESE MUSHROOM & BAMBOO SHOOT £8.80
- 94(a). SZECHUAN BEANCURD £8.80
95. FRIED TOFU IN BLACK BEAN SAUCE £8.80
96. SALT & PEPPER BEANCURD OR AUBERGINE £8.80
97. SEA SPICY AUBERGINE £8.80
98. AUBERGINE IN BLACK BEAN SAUCE £8.80
99. BROCCOLI OR PAK CHOI WITH GARLIC SAUCE £8.80
100. QUICK FRIED MANGE-TOUT & FRENCH BEAN IN GARLIC £8.80
101. BEANSPROUTS or MIXED VEGETABLE £8.80

Noodles & Rice

102. CHEF PEKING SPECIAL CRISPY NOODLES £12.90
Beef, chicken, char siu with vegetables
103. SPECIAL SEAFOOD CRISPY NOODLES £13.90
Squid, prawns and scallops with vegetables
104. MIXED VEGETABLES CRISPY NOODLES £10.90
105. SINGAPORE RICE NOODLES £8.20
106. BEANSPROUTS FRIED NOODLES £6.90
107. CHEF CHOW MEIN £8.20
Mixed meats and shrimps
108. PRAWN CHOW MEIN £9.20
110. CHICKEN, PORK OR BEEF CHOW MEIN £8.20
111. SINGAPORE FRIED RICE £5.90
112. SPECIAL FRIED RICE £5.90
113. EGG FRIED RICE £4.90
114. STEAMED RICE £4.50

If you have a food allergy, please inform the Restaurant Manager. All food and drink shown in this menu are subject to a discretionary 10% charge to the final bill. All prices include VAT. Food Takeaway discount 10% for above £15.

Chef Peking

Suggested Banquet Menu

CHEF PEKING GOURMET DINNER
£37 PER PERSON
 (Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, tempura prawns, vegetable spring rolls, sweet chilli honey ribs, satay chicken on skewer

CRISPY AROMATIC DUCK WITH TRIMMINGS

PRAWNS WITH SWEET CHILLI SAUCE
 SIZZLING LAMB WITH GINGER AND SPRING ONIONS
 TENDERLOIN OF BEEF IN TERIYAKI SAUCE
 CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE
 SEASONAL MIXED VEGETABLES
 FRIED RICE

TOFFEE BANANA AND APPLE WITH ICE CREAM

TEA OR COFFEE

Recommended Set Menu A

£27 PER PERSON

(Minimum for Two and Maximum for Six)

HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, vegetable spring rolls, dry ribs, satay chicken on skewer, sesame prawns on toast

CRISPY AROMATIC DUCK

SZECHUAN PRAWNS
 SIZZLING BEEF IN GINGER & SPRING ONIONS
 SWEET & SOUR CHICKEN
 SEASONAL MIXED VEGETABLES
 FRIED RICE

Recommended Set Menu B

£32 PER PERSON

(Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, vegetable spring rolls, dry ribs, satay chicken on skewer, sesame prawns on toast

CRISPY AROMATIC DUCK

SIZZLING PRAWNS IN GINGER & SPRING ONIONS
 DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE
 CHICKEN IN BLACK BEAN SAUCE
 SZECHUAN PORK
 SEASONAL MIXED VEGETABLES
 FRIED RICE

BANANA FRITTER IN SYRUP WITH ICE CREAM

TEA OR COFFEE

Suggested Vegetarian Menu

£25 PER PERSON

(Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, satay mushroom, vegetarian spring rolls, deep fried pastry with sweet and sour, crispy triangle with curry paste

VEGETARIAN CRISPY DUCK

SWEET AND SOUR TOFU
 SEASONAL MIXED VEGETABLES
 VEGETARIAN MOCK CHICKEN WITH CASHEW NUTS
 AUBERGINE IN BLACK BEAN SAUCE

NOODLES WITH BEANS PROUTS
 STEAMED RICE

Chef Peking

Aperitifs

| | | |
|-------------------------|----------------------|--------|
| | 25ml | 50ml |
| | Single | Double |
| MARTINI, CINZANO, PIMMS | £5.10 | £8.10 |
| PERNOD, CAMPARI, RUM | | |
| DUBONNET, ARCHERS | | |
| | WITH MIXER 50P EXTRA | |

Spirits

| | | |
|---------------------|----------------------|-------|
| VODKA, GIN, BACARDI | £5.10 | £8.10 |
| SOUTHERN COMFORT, | | |
| DARK RUM, PINK GIN | | |
| | WITH MIXER 50P EXTRA | |

Cognac

| | | |
|--------------------|----------------------|--------|
| REMY MARTIN - VSOP | £5.90 | £11.00 |
| REMY MARTIN - XO | £14.00 | |
| | WITH MIXER 50P EXTRA | |

Whisky (Blend)

| | | |
|------------------------|----------------------|--------|
| BELLS, JAMESON (IRISH) | £5.50 | £10.00 |
| FAMOUS GROUSE | | |
| | WITH MIXER 50P EXTRA | |

Deluxe Whisky

| | | |
|------------------------------|----------------------|--------|
| GLENMORANGIE, JACK DANIELS | £6.00 | £11.50 |
| CANADIAN CLUB, GLENFIDDICH, | | |
| JOHNNIE WALKER "BLACK LABEL" | | |
| | WITH MIXER 50P EXTRA | |

Beer & Cider

| | | |
|-----------------------------|----------------------|-------|
| | 1/2 Pint | Pint |
| CARLSBERG EXPORT (4.8%) | £3.80 | £6.40 |
| BOTTLED CHINESE BEER (4.7%) | bottle (330ml) £4.20 | |
| NON ALCOHOLIC BEER | bottle (330ml) £3.80 | |
| CIDER | bottle (500ml) £5.40 | |

Mineral Water

| | | |
|----------------------------|-------|-------|
| SAN PELLEGRINO (SPARKLING) | 750ml | £4.50 |
| STILL WATER | 330ml | £2.50 |
| | 750ml | £4.50 |

Soft Drinks

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|--------------------------------|-------|-------|
| | Small | Large |
| COCA COLA, DIET COKE. LEMONADE | £3.00 | £5.00 |
| SQUASHES | | |

FRUIT JUICES, BABY MINERALS £3.20 £5.00

J20, ELDERFLOWER, APPLTISER £3.50

Wines By The Glass

| | | |
|---|-------|-------|
| <i>White</i> | 175ml | 250ml |
| LA CADENCE - BLANC (France) | £5.40 | £7.40 |
| SAUVIGNON BLANC (Chile) | £5.80 | £7.80 |
| <i>Rose</i> | | |
| PINOT GRIGIO "BLUSH" - Il Sospiro (Italy) | £6.40 | £8.40 |
| <i>Red</i> | | |
| LA CADENCE - ROUGE (France) | £5.40 | £7.40 |
| SHIRAZ (Australian) | £5.80 | £7.80 |

Chef Peking

Champagne

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| 1. BRUT TRADITION - Gobillard NV | bottle | £48.00 |
| House selection | | |
| 2. MOET & CHANDON NV | | £69.00 |
| A fine, elegant bubbly with style | | |
| 3. LAURENT PERRIER ROSE NV | | £110.00 |
| Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish | | |

Sparkling Wine

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|--|-------------|--------|
| 4. PROSECCO ARGEO - Ruggeri NV | | £32.00 |
| A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish | | |
| 4a. PROSECCO ARGEO ROSE - Ruggeri | | £35.00 |
| Fresh, crisp Northern Italian sparklimh rosé, fizzing with cranberries and red fruit and with a light, yeasty, aroma of biscuit. | | |
| 5. PROSECCO DOC TREVISO NV | 20cl bottle | £8.90 |
| Fruity with good intensity and it has a fresh flavour, besides its pleasant and harmonious to the palate | | |

House Wines

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|---|--|--------|
| <i>French Bottled</i> | | |
| 6. LA CADENCE - BLANC | | £19.90 |
| An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas. The palate is lively with flavours of herb and apple | | |
| 7. LA CADENCE - ROUGE | | £19.90 |
| A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity | | |

White Wines

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| <i>Italy</i> | | |
| 8. PINOT GRIGIO - Puiattino | | £30.50 |
| Fresh and steely with a touch of honeyed richness | | |
| 9. GAVI DI GAVI - Nicola Bergaglio | | £35.00 |
| Full and delicate, with an elegant bouquet of flowers and fruit | | |
| <i>France</i> | | |
| 10. SANCERRE - Domaine F. Millet | | £42.90 |
| The wine has an intensely aromatic nose of leaves, herbs and minerals. Freshly acidity, dry and fruity with a flinty quality | | |
| 11. CHABLIS - Joseph Drouhin | | £43.50 |
| Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasised by a sprinkling of salt | | |
| 12. CHABLIS 1ER CRU MONTMAIN - L Michel | | £61.00 |
| Well balanced with an intricate combination of fruit and acidity. This is classic Chablis of an unusually high quality | | |
| 13. PULIGNY MONTRACHET | | £91.00 |
| Domaine J. Louis Chavy | | |
| An elegant yet full bodied style with citrus and honey aroma flavours. A great example of "Cote d'Or premium white wines | | |

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|--------------|--|--------------|--------|
| <i>Japan</i> | | small bottle | bottle |
| 14. SAKE | | £13.50 | £28.50 |

Chef Peking

White Wines

| | | |
|--|--|--------|
| <i>New Zealand</i> | | |
| 15. SAUVIGNON BLANC - Mohua | | £32.00 |
| Medium to full bodied with crisp fruits and a long finish | | |
| <i>Australia</i> | | |
| 16. CHENIN BLANC - Stormy Cape | | £21.50 |
| Packed with up-front tropical fruit. The nose and palate charms with an abundance of guava and gooseberries | | |
| <i>Chile</i> | | |
| 17. SAUVIGNON BLANC - Vinamar | | £22.50 |
| Dry with herbaceous characters alongside gooseberry, lychee and lemon, which are encouraged by a crisp structure | | |
| 18. VIOGNIER Reserva - Argentina | | £28.50 |
| Full bodied with nectarine and melon flavours and a rounded, succulent finish | | |

Red Wines

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|---|--|--------|
| <i>Italy</i> | | |
| 19. CHIANTI DOCG - Castellani | | £26.50 |
| Full and rich, characterised by hints of violets | | |
| <i>France</i> | | |
| 20. COTE DU RHONE - Domaine Brusset | | £29.50 |
| Red berry fruit aromas precede subtle flavours of raspberries and well balanced, smooth tannins | | |
| 21. CHATEAUNEUF-DU-PAPE | | £59.00 |
| Spicy and blackcurrant, fine tannins and good acidity | | |
| 22. ST. EMILION, GRAND CRU | | £48.00 |
| Hints of ripe plums and damsons on the nose and palate. Rich and velvety, with soft tannins and a long elegant finish | | |
| <i>Australia</i> | | |
| 23. SHIRAZ RESERVE - Tooma River | | £22.50 |
| Blackberry and cherry flavours with hints of spice | | |
| <i>Chile</i> | | |
| 24. MERLOT Reserva | | £25.50 |
| Fleshy fruit and oaky flavours, with notes on mint | | |
| <i>Spain</i> | | |
| 25. RIOJA TEMPRANILLO HEREDAD DE TEJADA VINTAE | | £29.90 |
| Medium to full bodied with crunchy red berry and hedgerow fruit | | |
| <i>Argentina</i> | | |
| 26. MALBEC RESERVA - Santa Ana | | £27.50 |
| Medium to full bodied with black fruit flavours, fine grained tannins and a judicious use of oak | | |
| <i>Rosé</i> | | |
| <i>Italy</i> | | |
| 27. PINOT GRIGIO "BLUSH: - Il Sospiro | | £24.50 |
| Light, dry and crisp with citrus and fruity red berry flavours | | |
| <i>France</i> | | |
| 28. COTE DE PROVENCE - La Vidaubanaise | | £30.50 |
| A light, bright nose of wild strawberries with a refreshing, smooth palate | | |